



DINNER MENU

Nibbles - £5 each

House Breads, Salted Butter & Balsamic Olives

To Start

Soup of the Day – House Bread **£8.5**

Chicken Caesar Croquettes – Gem Lettuce, Anchovy, Lemon, Parmesan **£9.5 (gf)**

Torched Cornish Mackerel – Mussel Veloute, Cucumber Mayonnaise, Pickled Cucumber,
Soda Bread, Dill **£11**

Confit Pork Belly & Green Peppercorn Terrine – Angel Apple Chutney, Toast, Puffed Skin **£9.5 (df)**

Walnut Crostini – Beetroot, Butternut, Goat's Curd **£9.5 (v)**

Salt & Pepper Squid – Sumac, Parsley & Garlic Dip **£10.5 (gf/df)**

For Mains

Chicken, Sage and Onion Ballotine – Truffled Cauliflower Purée, Pomme Anna,
Pickled Mushroom & Tarragon Salsa, Gras Jus **£23.5**

Low and Slow Beef Short Rib – In 17th Century Spice Rub, Braising Liquor Sauce, Garlic & Rosemary Mash,
Honey Heritage Carrot, Roast Shallot **£29**

Bream Fillet – Samphire, Lemon Lentils, Capers, Tomatoes, Brown Crab Mayonnaise **£26 (gf)**

Lamb Shoulder Shepherd's Pie – Herb Crust, Carrot, Mint Pickled Red Cabbage Slaw, Beetroot **£22.5 (gf)**

Wild Mushrooms – Creamy Pearl Barley Risotto, Tarragon, Parmesan, Sage, Parsnip Crisps **£19 (v)**

Curried Root Vegetable Wellington – Coriander & Parsnip Purée, Spring Onion Bhaji, Mint,
Cucumber **£19.5 (vg)**

8oz Sirloin Steak – Fries, Garlic Crumb, Béarnaise, Greens **£29**

Fish & Chips – Battered Haddock, Thick Cut Chips, Tartar, Peas **£19.5**

Angel Burger – Pretzel Bun, Cheese, Bacon, Black Garlic Aioli, Salad, Served with Fries **£19**

Falafel Burger – Pretzel Bun, Black Garlic Aioli, Salad, Served with Fries **£17 (vg)**

Pie of the Day – Mashed potato, Seasonal Vegetables, Gravy **£21**

Additions – £6 each

Thick Cut Chips
Buttered Greens

Skinny Fries
Roast Root Vegetables

Garden Salad
Pickled Slaw

DF = Dairy Free, GF = Gluten Free, CGF = can be GF; VG = Vegan, CVG = Can be Vegan
Please be aware we are **card only**. A discretionary 10% service charge will be added to your bill