

## **Raw bar /Nibbles**

1/2 pint of Atlantic prawns with mayonnaise £6, Smoked salmon with brown bread £7,Olives £4, Feta stuffed peppers £4, Chorizo £4

To start...

Wild garlic and potato veloute £6.5

Grilled sardines with balsamic and gremolata £7

Crab salad with brown crab parfait and blood orange jelly £9

Creamed goats cheese with confit garlic on focaccia £7

Sautéed lamb sweetbreads with peas, mint and wild garlic greens, on toasted brioche £8.5

Grilled quail, fennel, radicchio and blue cheese salad with lemon, garlic and parsley dressing £8.5

Chicken liver parfait with green beans, watercress and hazelnut salad £7

## **Mains**

Corn fed chicken breast with pea puree, confit bacon and garlic veloute £16.5

Roasted cod fillet with olive oil mash, tomato, courgettes and gremolata £17

Fillet of beef with agretti, gratin dauphinois and morel sauce £27

Loch Duart salmon fillet with saffron potatoes, sauce vierge, leeks, tapenade and aioli £17

Globe Artichoke with duxelle, truffle arancini, taleggio and fennel veloute £15

The Angel homemade burger with handcut chips £13.5

Catch of the day with handcut chips and tartar sauce £13.5

Carrot, cumin and pecan pastilla with crack wheat, beetroot, yoghurt and Harissa £13.5

Medium rare onglet steak with handcut chips and bloody mary butter £16

## **Sides £3 each**

Hand cut chips | Olive oil mash | Chicory and walnut salad | Swiss chard | Green salad