

GF Gluten free

VE Vegetarian

D Dairy free

Starters

Angel's Moneybag 8.50 (25 mins) queenies, prawn, salmon and smoked fish, julienne of peppers and courgette with a hint of tarragon, baked in a crispy pastry with a lobster sauce

Baked Queenie Scallops 8.50 garlic butter, bread crumbs, and Gruyère add chorizo or bacon... 9.25 or both 9.75

Spring Chowder 8.95/15.95 smoked haddock, salmon and crayfish

as a main 11.95/12.70

poached egg and toasted sourdough

GF Tuscan Lamb Rump 18.95 confit peppers, char grilled courgette, parmesan roasted potatoes, minted pesto

> Lightly Curried Cod 19.95 saffron and raisin pulao, spinach, Thai green sauce garlic and coriander naan roll

Guinea Fowl Ballotin 17.95 GF crispy skin, cheesey hasslebacks, morels, braised fennel, lemon cream sauce

Chargrilled 8oz Rib Eye Steak 24.95 *GF* 55 day Himalayan salt aged ribeye, hand cut steak chips, mixed leaf salad choice of béarnaise, red wine or pepper sauce 1.75

Bang Bang Chicken 7.95 oriental julienne of veg sweet chilli dipping sauce

Artisan Cheese Fondue for Two 12.95 homemade sourdough croutes cured meats, cornichons, padron peppers

Confit Duck Niçoise 8.50 DGF quails egg, French beans, baby gem salad, charred piccolos

honey and orange dressing

Main Courses

Bratwurst Sausage 1 for 10.95 or 2 for 12.95 spiced red cabbage and apple, mustard mash Riesling Jus

Angel's Fish En Papillote 19.95 'Chef's selected prime fillet of the day ' chanterelles, shallots and smoky bacon, sweeetheart cabbage, fondue potato, dill and parsley sauce

From The Esse Grill

6oz Fillet of Beef 28.95 hand cut steak chips, tomato, mushrooms etc choice of béarnaise, red wine or pepper sauce 1.75

Gammon Steak and Chips 13.95 Black pudding scotch egg, Spiced Pineapple chutney Raisin Sauce

Sides

Fondue Potatoes 4.75

Skinny Fries 3.50

Aspen Fries 4.50

Vegetable of the day See blackboard 4.50

Mixed Pepper Salad salad 4.50 (hot)

Mixed House Salad 4.50

Garlic Sauteed Green Beans 4.50

Artisan Bread 3.25

homemade foccacia, homemade sourdough

olive oil and balsamic

Soup of The Day 5.50 see blackboard VE

Gorgonzola and Mushroom Arancini 6.95 VE spinach, mustard and tarragon sauce

Sourdough Bruschetta Trio 6.00 VE D tomato onion and garlic, olive tapenade, lime, coriander and avocado

Monkfish and Cod Cheek Scampi 16.95 skinny fries, minted garden peas, homemade tartar sauce and green salad Add curry sauce 1.50

VE GF Pineapple and Coconut Salad 6.95/12.95 puffed rice, peanuts and cashews, potatoes, chick peas, crispy noodles and Skyr yoghurt

Spiced Squash 'n Spinach Lasagne 11.95 mango and blood orange salad VE garlic focaccia

Discretionary 10% service charge will be added for parties of 8 or more

A Bunch of Grapes

WHITE

451 House Cintila White (Portugal)

Cintila means shine or sparkle, and you'll see why.

Peaches and cream, sunshine and friendship, what more does anyone need? Bottle 19.00 500ml Carafe 13.80 175ml 4.75 125ml 3.75

748 Fault Line Sauvingnon Blanc, Marlborough (NZ)

This is big pungent in your face, tropical kiwi sauvignon, everybody loves it. Go on put some zing in your life!

Bottle 32.00 500ml Carafe 22.00 175ml 7.50 125ml 5.25

452 Chardonnay, Tierra Antica, (Chile)

Ripe tropical fruit, more Amelia Fox than Dawn French, and there's more fruit than a vicar at a tea party! Try it with a moneybag!

Bottle 26.00 500ml Carafe 17.40 175ml 6.10 125ml 4..35

453 Organic Verdejo, Mesta (Spain)

A veritable Zing Festival owed to the Buddhist Monk of freshness and crisp acidity, this will improve your food Zen if consumed with Our Oriental salad or Queenie Scallops.

Bottle 26.80 500ml Carafe 17.00 175ml 6.25 125ml 4.45

457 Pinot Grigio, Il Sacrato (Italy)

Who doesn't like a drop of Pinot Grigio? Fruity, nutty and citrus flavours make for the ultimate in easy drinking.

Bottle 25.00 500ml Carafe 16.65 175ml 5.85 125ml 4.20

From the Connoisseurs list:

318 Gewurztraminer Frey Sohler (France)

Stunning aromatic and fruit filled white. Alsace wines are arguably the most versatile wines that you can find as they are perfect with spice. Try this with Naz' curried cod dish....match made in heaven Bottle 42.00 500ml Carafe 27.95 175ml 9.80 125ml 7.00

309 Sauvignon De Touraine (France)

I would say that this is as good as any Sancerre I have tasted and certainly outweighs any New Zealand counterpart, but I would say that, having a French name and all!

Bottle 34.00 500ml Carafe 22.60 175ml 7.95 125ml 5.80

103 Santenay Blanc Domaine Nouveau (Burgundy)

Pascal worked on this vineyard in 2002 which is why Simone says they are the only wines that Pascal can sell! Well he would say that because he's Italian and Pascal wishes he was French!

Bottle 44.00 500ml Carafe 29.20 175ml 10.30 125ml 8.00

294 Picpoul de Pinet Peyrette (France)

Complex honey and oily acidity from a village favoured by artists and writers on the Mediterranean coast, surrounded by the Mistral winds.

A very popular cult wine these days.

Bottle 36.00 500ml Carafe 24.00 175ml 8.40 125ml 6.60

ROSE

459 Cintila, House Rose (Portugal)

Very pleasurable fruity but not too sweet, crisp but not to dry, a bit like my sense of humour!

Bottle 19.00 500ml Carafe 13.80 175ml 4.75 125ml 3.75

461 Cotes De Provence, Chateau de l'Aumerade (France)

Pale salmon colour, dryer than a sun baked wadi. Crisp and refreshing and definitely takes you back to that holiday in the sun with fields of lavender! Bottle 34.00 500ml Carafe 24.80 175ml 7.95 125ml 6.20

RED

465 House Cintila Red (Portugal)

Plum and jam, with liquorice and black pepper spice.. Oh and don't forget the length, its a big one!

Bottle 19.00 500ml Carafe 13.80 175ml 4.75 125ml 3.75

463 Merlot, Velas (Chile)

Merlot took a dip in sales in the US after the US box office hit 'Sideways', but worldwide is the most consumed red grape, smooth as a baby's bottom! Bottle 28.90 500ml Carafe 19.25 175ml 6.75 125ml 4.75

467 Shiraz Boundary Line (Australia)

If Dolly Parton made wine, this would be it. Voluptuous doesn't even come close to describing this explosion of fruit in a glass! Bottle 28.90 500ml Carafe 19.25 175ml 6.75 125ml 4.75

469 Cabernet Sauvignon Reserva, Echeverria (Chile)

Probably one of the best Cabernets coming out of Chile, The Echeverria family were the first Chilean winemakers to export their wines to the UK after the 1978 Bristol Wine Fair that our founder Denis Watkins pioneered!

Bottle 29.10 500ml Carafe 19.40 175ml 6.80 125ml 4.85

473 Malbec, Doňa Paula (Argentina)

Malbec is synonymous with Argentina but actually this dark and foreboding grape comes from Cahors. Now the masters of horsemanship have tamed the beast that now makes Argentina famous - for all the right reasons! Bottle 33.00 500ml Carafe 22.00 175ml 7.70 125ml 5.50

475 Tempranillo, Rioja Tinto Quasar (Spain)

A stunning little Matador with cheeky boyish charm, but make no mistake this will stand up to any bullish dish, no matter the weather! Bottle 29.10 500ml Carafe 19.40 175ml 6.80 125ml 4.85

From the Connoisseurs list:

163 Monthelie 1er Cru Les Duresses (France)

Flanked by its big sister Volnay just down the hill, 'Monty' provides you with a very favourable price point for an extraordinarily good appellation. Plum and cherry Pinot Noir with great age now.

Bottle 55.00 500ml Carafe 36.60 175ml 12.85 125ml 9.20

202 Chateau Fleur de Lisse St Emilion (Bordeaux)

Slender and sophisticated with a clear tannin spine. Take it with cheese, with a starter if you please! Oodles of charm from this Merlot driven chancer. Bottle 48.00 500ml Carafe 31.40 175ml 11.00 125ml 7.85

539 Valpolicella Superiore 'Ripasso' (Italy)

Made by running the wine through the Amarone leftover dried out grapes (Amarone is made by drying the grapes out in baskets before crushing and fermenting the grapes), Ripasso is far less likely to give you the same hangover! Bottle 60.00 500ml Carafe 43.60 175ml 14.00 125ml 10.90

CHAMPAGNES AND PROSECCO

11 Angel Inn Own Label Brut (France)

Specially imported by us from Bernard Remy in Champagne Bottle 46.00 125ml 8.95

12 Angel Own Label Rose Brut (France)

Bottle 49.00 125ml 9.95

55 Prosecco DOC Favola (Italy) Bottle 32.00 125ml 5.35