

ANGELS

r e s t a u r a n t

SAMPLE SUNDAY 3 COURSE MENU

PLEASE NOTE THAT THIS MENU CHANGES ON A WEEKLY BASIS.
OUR SUNDAY MENU IS NOT AVAILABLE IN ADVANCE OF A SPECIFIC DATE.

STARTER

Roasted mushroom & goats' cheese, bacon, rocket pesto, sunflower seeds
Chicken liver parfait, plum purée, apples, brioche toast
Golden beetroot carpaccio, tempura cauliflower, whipped feta & walnuts
Sea bass fillet, crushed peas, crispy ham, balsamic (£4 supp)
Smoked trout & gravadlax, quail egg, pickles & horseradish
Spiced celeriac & apple soup

MAIN COURSE

Roast Sirloin of beef, Yorkshire pudding, boulangère potatoes
Ox cheeks in stout, parsnip crisps, prunes, horseradish potatoes
Loin of venison, blackberries, celeriac purée (£5 supp)
Pork belly, black pudding, crackling, apricot purée
Cornish brill fillet, lentils, bacon & spinach, lemon & caper cream
Beef fillet steak, peppercorn sauce (£8 supp)

DESSERT

Chocolate panna cotta, raspberry sorbet
Blood orange & rhubarb trifle
Apple pear & blackberry oat & seed crumble, frozen custard
Warm chocolate brownie, chocolate sauce, hazelnut ice cream
Date pudding, sticky bourbon sauce, chocolate ice cream
Selection of cheeses, chutney, grapes, celery, Artisan biscuits (£5 supp)

£24.90 per person

All prices in this menu and in our wine list include VAT at the prevailing rate. We cannot accept responsibility for vehicles or their contents when using our private car park, nor any liability for personal possessions in any area of the premises.

Please note that our menu choices and pricing are subject to change without prior notice according to availability and other factors outside of our control. Wherever possible, substitutions will be offered. Vegetarian & vegan options are available on prior request.