



Lunch & Dinner Menu

The
angel

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Pre-Dinner Cocktails

Classic Martini Bombay Sapphire & Vermouth	£7
Champagne Cocktail Martell, Prosecco & Bitters	£8
Mediterranean Sea Bombay Sapphire, Mediterranean Tonic, a Twist of Lime & Curacao	£8

Starters

Locally Sourced Asparagus (GF) (V) Hollandaise, Toasted Yeast Flakes & Softly Poached Egg	£7.5
Cured Duck Breast (GF) Feta & Pomegranate Salad, Toasted Seeds & Pink Peppercorn Dressing	£8
Moules Mariniere (GFO) Cooked in a Local Ale, Lemon, Parsley & Crusty Bread	£8
Beetroot Cured Salmon (GFO) Pickled Cucumber, Creme Fraiche, Horseradish & Rye Bread	£8.5
Wild Mushroom, Spinach & Blue Cheese Risotto (GF) (V) Truffle Oil, Chive & Parmesan	£7.5
Soup of the Day (V) (GFO) Bread & Salted Butter	£6
To Share: Oven-Baked Camembert (V) (GFO) Studded with Confit Garlic & Rosemary, Ciabatta & Homemade Chutney	£12

Mains

Chargrilled Herefordshire Beef Burger, Sesame Seeded Brioche Bun Melted Cheese, Tomato Relish, Gherkin, Mixed Leaf, Fries, Red Onion & Herb Coleslaw Add Bacon £1	£14
Our Farm Pork Sausages & Creamed Mash (GFO) Onion Gravy & Seasonal Vegetables Vegetarian sausages also available (V)	£14
Beer Battered Fish (GFO) Crushed Peas, Tartar Sauce & Fries	£15
Our Farm Beef & Mushroom Shortcrust Pastry Pie Braised Red Cabbage, Creamed Mashed Potatoes & Gravy	£14.5
8oz Chargrilled Herefordshire Ribeye Steak (GF) Flat Mushroom, Balsamic Onions, Grilled Tomato & Fries	£25
Asparagus, Broad Beans & New Potato Salad (V) (GFO) Baby Gem Lettuce, Boiled Egg, Garlic Croutons & Wild Garlic Pesto	£13
Fillet of Sea Trout Potato Gnocchi, Fine Green Beans, Cherry Tomatoes, Courgette & Citrus Butter Sauce	£17.5
Our Farm British Lop Pork Tenderloin (GF) Bubble & Squeak Croquette, Sweet Potato Fondant, Butternut Squash Puree, Puffed Crackling & Dijon Sauce	£23
Our Farm Duo of Lamb Pan Fried Lamb Noisette & Lamb Shoulder Bon Bon Pomme Anna, Broad Beans, Spring Onion & Pea Puree	£24
Our Farm Fillet of Beef (GFO) Braised Beef Shin, Dauphinoise Potatoes, Baby Onions, Mushroom, Asparagus & Red Wine Jus	£29

V = Vegetarian, GF/GFO = Gluten Free (Option) Available

Please ask to see our separate vegan menu. Please inform a member of staff if you have any allergies.

After Dinner

Cheese

Selection of Cheese with Celery, Grapes & Biscuits (V) (GFO)

3 cheese £8.5 4 cheese £11

Hereford Hop

Coated In Toasted Hops With A Citrus, Buttery & Sharp Flavour, Together With A Slight Bitterness Of The Hops

Fourme d' Ambert

One Of France's Oldest Blue Cheeses, A Traditional Farmhouse Blue With A Sweet Taste. The Cheese Is Washed In Sweet Wine & Matured For Up To Three Months

Cerney Ash

A Fantastic Soft Goat's Cheese Coated In Oak, Ash & Sea Salt With A Subtle Lemon Tang

Brie de Meaux

This Cow's Milk Cheese Has A White Rind With A Buttery, Mushroom, Truffle & Almond Flavour

Desserts

Soft Chocolate Brownie (V) (GF)

Vanilla Ice Cream & Chocolate Soil

£7.5

Vanilla Pod Creme Brulee (GFO) (V)

Poached Rhubarb Filling & Shortbread Biscuits

£6

Peanut Butter Parfait (GF) (V)

Salted Caramel & Glazed Banana

£6

Apple Tart Tatin (V)

Cinnamon Syrup, Apple Crisps & Vanilla Pod Ice Cream

£6.5

After-Dinner Cocktails

Espresso Martini

Vodka, Tia Maria, Shot of Espresso & Splash of Caramel

£8

Old Fashioned

Jack Daniels, Bitters & Orange Peel

£7

Chihuahua

Baileys, Coffee & Vanilla Tequila, Espresso & Dark Chocolate

£8

Coffee

Espresso £2, Americano £2.5, Cappuccino £2.9, Latte £2.9, Liqueur Coffee £5

Port

Taylors 10yr old £5, Taylors Vintage £4.5

Brandy

Remi Martin VSOP £4.5, Courvoisier VSOP £4.5

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