



Lunch + Dinner Menu

Sharers

Oven Baked Camembert (V) (GFO) Thyme, Honey, Artisan Breads & Onion Chutney	14.5
Angel's Deli Platter (GFO) Honey Mustard Glazed Ham, Pastrami, Gala Pie, Beef Shin & Venison Terrine, Cheddar Cheese, Balsamic Pickled Onions, Dill Pickle, Dressed Side Salad, Apple & Cider Chutney, Artisan Bread & Salted Butter	17
Bread & Olives (V) Artisan Breads, Salted Butter, Truffle Cream Cheese Dip, Marinated Olives, Balsamic Reduction & Olive Oil	7

Starters

Soup Of The Day (V) (VEO) (GFO) Warm Bread & Butter	7
Ham Hock & Pea Terrine (GFO) Celeriac Remoulade, Pickled Shallots & Croute	8.5
Garlic & Chilli Prawns Toasted Sourdough, Pickled Fennel & Sriracha Mayo	9
Wild Mushroom Arancini (GF) (VE) Truffle Aioli & Parmesan	7.5
Goats Cheese Tart Heritage Beetroot, Balsamic Reduction & Candied Walnuts	7.5

Mains

Beer Battered Haddock (GFO) Crushed Peas, Tartar Sauce, Lemon & Skin On Fries	17
Chicken Jalfrezi Bell Peppers, Heritage Tomatoes, Basmati Rice & Naan Bread	18
Falafel Burger (VE) (GFO) Baby Gem, Tomato, Gherkin, Homemade Sweet Chilli Jam & Skin On Fries	15
Tomato & Roasted Mediterranean Vegetable Orzo Pasta (V) (VEO) Parmesan & Crispy Onions	15
Fillet Of Seabass (GF) Chestnut Veloute, Green Beans, Crispy Capers & Crushed New Potatoes	23.5

GF - Gluten Free, GFO - Gluten-Free Option, V - Vegetarian,
VO - Vegetarian Option, VE - Vegan, VEO - Vegan Option
Please inform a member of staff of any allergies. Our kitchen
handles nuts and all dishes may contain traces of nuts.

Scan to see our
Allergen Chart:



From Our Very Own Farm



Pork Sausages & Creamed Mash (GFO) Onion Gravy & Seasonal Vegetables Vegetarian Sausages Also Available (V) (GFO)	17
Slow Braised Lamb Shoulder (GF) Creamed Mash Potato, Roasted Root Vegetables, Lamb Jus	19
Fillet Of Beef (GF) Potato Fondant, Tenderstem Broccoli & Green Peppercorn Sauce	38
Lamb Cutlets (GF) Marinated in Cumin & Garlic, Carrot Puree, Cavolo Nero, Lamb Jus	25
St Catherine's Pork Belly Black Pudding Crumb, Apple Puree, Buttered Local Greens & Potato Fondant	18

Heritage Breed Steak from Aubrey Allen



Wagyu Beef Burger (GFO) In A Sesame Seeded Brioche Bun, Smoked Cheddar Cheese, Truffle Mayonnaise, Dill Pickle, Tomato, Baby Gem, Skin On Fries, Red Onion & Herb Slaw Add Bacon £1	17
8oz Chargrilled Rump Cap Steak (GF) Field Mushroom, Balsamic Onions, Grilled Tomato & Triple Cooked Chips	32
8oz Chargrilled Ribeye Steak (GF) Field Mushroom, Balsamic Onions, Grilled Tomato & Triple Cooked Chips	36
Cote de Boeuf (for Two to Share) (GF) 16oz Cut, Gratin Dauphinoise Potato, Sauté Green Beans, Grilled Tomato, Field Mushroom, Onion Relish & Peppercorn Sauce <i>Available to preorder with a minimum of 24 hours' notice</i>	92

Sides

Skin On Fries (V) Add Cheese +£1	4.25	Red Onion & Herb Slaw (V) (GF)	3.5
Tenderstem Broccoli (V) (GF) Toasted Hazelnuts & Mustard Dressing <i>Contains Nuts</i>	5	Honey Mustard Dressed Salad (V) (GF)	4
Buttered Seasonal Mixed Vegetables (V) (GF)	4	Peppercorn Sauce (V) (GFO)	3.5
Creamed Mashed Potatoes (V) (GF)	4.25	Blue Cheese Sauce (V) (GFO)	3.5
		Onion Rings	4