



SAMPLE MENU

BREAKFAST AND LUNCH

Served from: 8AM

Welcome to The Angel, we appreciate your understanding that our kitchen is quite small, which may lead to longer wait times for your food during busy hours.

We sincerely apologise for any delays and thank you for your patience.

We kindly ask that during peak times, tables are vacated after a duration of 2 hours.

NATOORA FRESH COLD-PRESS JUICES: APPLE £6 ORANGE £6 CARROT, APPLE & GINGER £7

HAM & CHEESE CROSSIANT : Comté & Prince de Paris Jambon £8

KIPPER, lemon, and parsley butter £10 + toast £12

GREEK YOGURT, Blueberries, banana, granola, honey (v) £8

FRENCH TOAST, cinnamon sugar, clotted cream, mixed berry compote(v) £14

TWO FRIED EGGS & STREAKY BACON IN A BRIOCHE BUN £9 (or just bacon £7)

CROQUE MONSIEUR £12 or Croque Madame £13

CHICKEN CURRY & ROTI: Spicy chicken & coconut curry with roti £16 (contains nuts)

SMOKED SALMON & SCRAMBLED EGGS in a brioche bun £14

MUSHROOMS ON TOASTED SOURDOUGH, garlic butter(v) £12

EGGS ON TOASTED SOURDOUGH; poached, scrambled or fried(v) £8

AVOCADO AND PETA ON TOASTED SOURDOUGH; pumpkin seeds, sunflower seeds, coriander, chilli, pickled shallots(v) (vegan without feta) £12

TAIWANESE EGGS: fermented soya beans and fermented chilli, two poached eggs, confit garlic, Lincolnshire poacher cheddar, toasted bread soldiers £12

THE FULL ENGLISH BREAKFAST £19

Two fried eggs, traditional pork sausage, smoked streaky bacon, winter tomato

Baked beans, mushrooms, hash brown, white retro toast, butter (add black pudding £1.50)

THE VEGETARIAN BREAKFAST £16

Two fried eggs, two vegan sausages, avocado, tomato, baked beans

Mushrooms, hash brown, white retro toast, butter

EXTRAS

Streaky bacon £4

Two pork sausages £6

Two vegan sausages £4

Green beans (vg) £6

Baked beans(vg) £3

Chips (vg) £6

Mixed salad (vg) £6

Mushrooms, garlic butter(v) £5

Avocado (vg) £3

Hash Browns (v) £3

Toasted white sourdough, butter £2

Fruit Preserves 30g £1.50

LUNCH DISHES SERVED FROM 12PM.

FRENCH ONION SOUP, Gruyère croutons (v) £9

PIE & MASH: Lamb, vegetable and rosemary pie, mash, gravy £14

SAUSAGES & MASH: Two Toulouse sausages, mash, caramelised red onion, red wine jus £15

WAGYU DOUBLE CHEESEBURGER, burger sauce, lettuce, onion, chips £22(+ bacon £2)

FISH AND CHIPS: beer battered haddock, tartare sauce, mushy peas £22

SUPERFOOD SALAD BOWL £15 AVOCADO (vg) £19 HOT-SMOKE SALMON OR SMOKED CHICKEN

Quinoa, carrot, beetroot, edamame, crispy shallots, coriander, wakame

cucumber, sesame seeds, pickled ginger, spring onion, miso & tahini dressing

DESSERTS & CHEESE

AFFOGATO £7

STICKY TOPFEE PUDDING with caramel sauce and vanilla ice cream £9

CHOCOLATE BROWNIE with hazelnut ice cream £9

SORBET: Lime and mint or Pomegranate £3 a scoop

Scoop of vanilla ice cream £3

WESTCOMBE CHEDDAR, crackers, quince, plum chutney £12

FOOD ALLERGY: If you have a food allergy or special dietary requirement, please inform a member of staff before you order.

SUPPLIED BY: Natoora

Flying Fish Cornwall

Clarence Court Eggs

Aubrey Allen Butchers

Caravan Coffee Roasters

Seven Seeded Artisan Bakery

Brown & Forrest Smokery

Estate Dairy

Portland Shellfish

We include an optional 12.5% service charge on your bill for all table service, with every penny going directly to the team. If you prefer not to pay this service charge, please inform us, and we will gladly remove it from your bill.



SAMPLE MENU SUNDAY

LUNCH: 12PM - 5PM

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SUNDAY SPECAIL; SERVED FROM A MAGNUM £12.50 175ml glass
Salcheto, VINO NOBILE DI MONTEPULCIANO, Tuscany, Italy 2020
This bold and powerful organic wine is crafted from the Sangiovese grape.

Bella di Cerignola OLIVES (vg) £5 FOCACCIA, olive oil, balsamic vinegar (vg) £5

ROAST DINNERS: All our beef is 35-day dry-aged grass-fed British cattle from Aubrey Allen
ALL SERVED WITH ROAST POTATOES, ROOT VEGETABLE MASH, GREEN BEANS, YORKSHIRE, RED WINE JUS

* Roast rib of BEEF £28

* CÔTE DE BOEUF 680g for 2-3 people £88 - please allow up to 40 minutes

* Slow roasted belly of Jimmy Butler PORK £27

* Beetroot, spinach and mushroom WELLINGTON, vegetable gravy(v) or vegan w/o Yorkshire £22

ROAST ACCOMPANIMENTS:

* CAULIFLOWER CHEESE for 2 to share £8

* PIGS IN A BLANKET (6) £7

* SAUSAGE, THYME & ONION STUFFING BALLS (4) £6

MAINS:

FISH & CHIPS: Beer-battered haddock, mushy peas, tartare sauce £22

DOUBLE WAGYU CHEESEBURGER, burger sauce, lettuce, onion, chips £22 (add bacon £2)

SEABASS FILLETS, lemon and herb oil, new potatoes £27

LEMON SOLE on the bone, a la meunière, steamed new potatoes, spinach £32

SUPERFOOD SALAD BOWL:

£15 WITH AVOCADO (vegan)

£19 WITH HOT-SMOKE SALMON OR SMOKED CHICKEN

Quinoa, carrot, beetroot, edamame, crispy shallots, coriander, wakame

cucumber, sesame seeds, pickled ginger, spring onion, red miso & tahini dressing

SIDES: Chips (vg) £6

mixed salad (vg) £6

Green beans (v) £6

DESSERTS:

APFOGATO £7

STICKY TOFFEE pudding, vanilla ice cream £9

CHOCOLATE BROWNIE, vanilla ice cream £9

Scoop of vanilla £3.00

Sorbet: Mango or pomegranate £3.00 a scoop

WESTCOMBE CHEDDAR, crackers, quince £12

KIDS: (If you would like the children's food to be sent when ready, please let us know)

CHEESEBURGER, chips (just cheese, meat and bun) £10

HOT DOG, chips (just a frankfurter in bun) £9

Gluten-free PENNE PASTA with tomato sauce, cheese on side (v) £7

HADDOCK GOUJONS, chips, peas £8

FOOD ALLERGY: If you have a food allergy or special dietary requirement, please inform a member of staff before you order.

SUPPLIED BY: Notoora | Flying Fish Cornwall | Clarence Court Eggs

Aubrey Allen Butchers | Caravan Coffee Roasters | Seven Seeded Artisan Bakery

Brown & Forrest Smokery | Estate Dairy | Portland Shellfish

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SAMPLE DINNER - WEDNESDAY TO FRIDAY

DINNER

5PM - 9PM

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FROZEN MARGARITA £12

NEGRONI £12

LAMBRUSCO SPRITZ £12

Bella di Cerignola **OLIVES (vg) £5**

FOCACCIA, olive oil, balsamic vinegar (vg) £5

STARTERS:

BEEF & BONE MARROW CHIPOLATAS, chimichurri (4) £8

FRENCH ONION SOUP, Gruyère croutons (v) £9

BEEF CARPACCIO, pecorino cheese, rocket, olive oil, balsamic vinegar £14

JERSEY ROCK OYSTERS, Cabernet Sauvignon vinegar and shallot dressing: half-dozen £24

MAINS:

ROAST RACK OF LAMB, dauphinoise potatoes, green beans & confit shallots, jus £34

CACIO E PEPE: bucatini pasta with black pepper and Pecorino Romano (v) £18

FISH AND CHIPS, mushy peas, tartare sauce £22

WAGYU DOUBLE CHEESEBURGER, burger sauce, lettuce, onion, chips £22 (add bacon £2)

LEMON SOLE on the bone, a la meunière, steamed new potatoes, spinach £32

35-day dry-aged British grass-fed **STEAKS** with chips and peppercorn sauce

* **CÔTE DE BOEUF** 681g for 2-3 people £88

* **FLAT IRON** 199g £24

SUPERFOOD SALAD BOWL

£15 with **AVOCADO** (vegan)

£19 with **HOT-SMOKE SALMON** or **SMOKED CHICKEN**

Quinoa, carrot, beetroot, edamame, crispy shallots, coriander, wakame

cucumber, sesame seeds, pickled ginger, spring onion, red miso & tahini dressing

SIDES: Chips (vg) £6

Mixed salad (vg) £6

Buttered green beans £6

Charlotte potatoes, Dijon, chives (v) £6

Broccoli (v) £6

DESSERTS:

AFFOGATO £7

STICKY TOFFEE pudding with vanilla ice cream and caramel sauce £9

CHOCOLATE BROWNIE with hazelnut ice cream £9

Scoop of vanilla or lavender and honey ice cream £3.00

Sorbet: Pomegranate or mint and lime £3.00 a scoop

WESTCOMBE CHEDDAR, crackers, quince, plum chutney £12

KIDS:

IF YOU WOULD LIKE THE CHILDREN'S FOOD TO BE SERVED WHEN READY, PLEASE LET US KNOW.

CHEESEBURGER, chips (just cheese, meat & bun) £10

HOT DOG, chips (just a frankfurter in a bun) £9

PASTA with tomato sauce, cheese on side (v) £7

HADDOCK GOUJONS, chips, peas £8

FOOD ALLERGY: If you have a food allergy or special dietary requirement, please inform a member of staff before you order.

SUPPLIED BY: Natoora

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KIDS:

If you would like the children's food to be served when ready, please let us know.

CHEESEBURGER, chips £10
just cheese, meat and bun

HOT DOG, chips £9
Just a frankfurter in a bun

GLUTEN FREE PASTA with tomato sauce £7
cheese on side (v)

HADDOCK GOUJONS, chips, peas £8

WAFFLES, jam or Nutella £6

* Saturday and Sundays only

CARAVAN COFFEE ROASTERS - NORTH LONDON

- ESTATE DAIRY MILK | SOYA | OAT

Cappuccino £4.40
Flat white £4.40
Latte £4.40
Espresso £3.65
Americano £4.40

Caffé correcto: espresso & grappa £7

Coffee syrups 50p;

Vanilla Caramel Hazelnut

TEA £4 pot

English breakfast
Earl Grey
Green tea
Camomile
Fresh mint
Jasmine
Decaffeinated English breakfast
Moroccan Mint (peppermint & spearmint)
Peppermint (caffeine free)
Blueberry Rooibos (caffeine free)
Berry Hibiscus (caffeine free)

PASTRIES:

Croissant £2.60
Pain au chocolat £3.00
Pain au raisin £2.90
Chocolate & sea salt bun £3.90
Almond croissant £3.80
Cinnamon bun £3.60

LIBATIONS FROM 10AM DAILY

COCKTAILS...

Lambrusco spritz £12.00
Paloma £12.00
Kimchi Bloody Mary £12.00
Classic Bloody Mary £12.00
Ocho frozen Margarita £12.00
Negroni £10.00
Aperol spritz £12.00
Elderflower spritz £12.00
Amalfi spritz £12.00
Venetian spritz £12.00

KEG BEER & CIDER
Guinness, Stout 4.1% £7.20
Pravha, Lager 4.0% £6.80
Neck Oil, IPA 4.3% £8.00
Camden Hells, Lager 4.6% £7.60
Lucky Saint, Lager 0.5% £6.60
Aspall, Cyder 4.5% £7.40

CASK ALE
Timothy Taylors, Landlord 4.3% £6.00

BOTTLES & CANS
Corona 4.5% £6.50
Guinness 0.0% £6.00
Kopparberg
Strawberry & Lime 4.00% £6.50

SPIRITS
Our carefully curated spirit list represents a departure from mainstream commercial brands. We emphasise family-owned, independent distilleries from the UK and beyond. Our selection includes a house option alongside a premium range.

VODKA / GIN
Le Philtre organic vodka (hs) 40% £6
Crystal Head Vodka 40% £7
Colonel Fox Gin (hs) 40% £6
Hepple Gin 45% £7

WHISKY / WHISKEY
Benromach 10yr (43%) £6
Benromach 15yr (43%) £7
Woven Whisky (46%) £7
Few Straight Bourbon (46.5%) £7
Few Straight Rye (46.5%) £7

COGNAC / BRANDY
Torres 10 (38%) £6
Torres 20 years (40%) £7
Merlet Cognac VSOP (40%) £6
Merlet XO (40%) £7
Coquerel Calvados VSOP (40%) £7

AGAVE
Ocho Plata (40%) £6
QQRQ Mezcal Maguey (47%) £7
QQRQ Mezcal Espadin (45%) £7

RUM
El Dorado 3yr (40%) £6
El Dorado 8yr (40%) £7
El Dorado Cream (16.5%) £6
El Dorado 12yr (40%) £8
Black Tears Spiced (40%) £6
Skipper Dark (40%) £6

All spirits are priced at 25ml serving or 50ml for liqueurs. Mixers £2.20 a bottle