



**Sarnies/Baguettes/Ciabatta & Burger (served at lunchtime only)**

Little Angel pure beef burger with smoked cheddar mayo & bacon

Open sarnie of home smoked salmon with cream cheese & chives

Warm feta cheese, sun blushed tomato & green bean baguette

Welsh rarebit

Open baguette of chicken & bacon with sweet corn & mayonaise

5oz steak sandwich with caramelised red onion

Homemade Scotch egg & pickle onion ploughman's with mature cheddar & bread

(All served with mixed salad & fries)

**STARTERS**

Velouté of leek & potato soup

Little Angel Eggs Benedict (*English muffins topped with sweet cured gammon, spinach, poached eggs & Sauce Hollandaise*)

Baked Cornish smoked haddock Florentine

Salmon & prawn fishcake with creamed leeks & topped with a poached egg (s/m)

Charcuterie plate (*continental meats, cornichons, pickled red onions & capers with crusty bread*)

King prawns cooked in garlic & chilli butter, served with mixed salad & crusty bread (s/m)

Red wine poached pear stuffed with blue cheese & a rocket & warm walnut dressing

Salt & pepper squid salad with coriander & lime dressing (s/m)

Pressed terrine of slow cooked pig, confit garlic & foie gras with black pudding & apple salad

**To share for 2 or more... all served with crusty bread... At 9.95 a plate**

Whole baby Camembert (*baked in the box with rosemary, garlic & honey*)

The Little Angel Plate (*terrines, Scotch egg, pickled onion, chutney, olives & cornichons*)

Roasted red pepper hummus, coriander & lemon hummus, olive & sun blushed tomato tapanade

**MAIN COURSES**

Paupiettes of sole stuffed with crab & sun blushed tomato mousse, saffron broth

Daube of English beef cooked with red wine, bacon & root vegetables, mashed potatoes

Bouillabaisse of mussels, king prawns & clams, served with crusty bread

Slow cooked belly of Oxfordshire pig, fondant potato & greens with crackling & Madeira jus

Cumberland bangers & mash with red onion gravy

Fillet of sea-bass with lemon crushed new potatoes & sauce vierge (tomatoes, black olive & scallion)

Braised shoulder of lamb with dauphinoise potatoes & rosemary & garlic sauce

Steamed steak & kidney suet pudding, served with steamed vegetables

A selection of local Game, suitably garnished (*see waitron for details*)

Chicken in a white wine & tarragon sauce with green beans & sauté potatoes

Baked English cod, crushed peas & puy lentil ragout with parsley oil

**VEGETARIAN & PASTA**

Pappardelle pasta with roasted butternut & sage with shaved parmesan cheese

Courgette bake, tomato reduction, stuffed with ratatouille & glazed with gruyere cheese

Risotto Milanese with squid

**FROM THE CHARGRILL**

5 oz Rump steak

10 oz Rump steak

10 oz Ribeye steak

(All served with slow roast tomato, baked woodland flat mushroom, green peppercorn jus & hand cut chips)

**DESSERTS At 5.50 each**

Hot chocolate Brownie sundae with vanilla & chocolate chip ice cream

Iced mango & lime parfait with raspberry puree

Vanilla & bay leaf crème brulee with our own shortbread

Berkshire apple, cinnamon & blackberry crumble with vanilla bean ice cream

Tamarind rice pudding with grilled white peach

**CHEESE At 6.50**

A selection of English & French artisan cheeses (*see waitron for details*) served with grapes & biscuits

**At 27.50**

A cheeseboard for two (*as above*) with 1/2 bottle of port

**Digestive suggestions!**

A glass of Bowens Folly Noble late harvest Riesling

125ML AT 5.70

A glass of Taylor's Fine Tawny Port

100ML AT 4.00



**Why not try one of our café latte liqueurs...**

**Bailey's Irish Cream, Amaretto,  
 Jamieson's Whiskey**

SEE BELOW FOR CONTACT DETAILS

**SIDES At 2.95 each**

Hand cut chips with  
 garlic mayonnaise

Buttery mashed  
 potatoes

Steamed vegetables

The LA mixed salad

Parsley butter new  
 potatoes