



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

Little Angel pure beef burger with smoked cheddar mayo & bacon	10.95
Open sarnie of home smoked salmon with cream cheese & chives	8.95
Warm feta cheese, sun blushed tomato & green bean baguette	6.50
Welsh rarebit	6.25
Open baguette of chicken & bacon with sweet corn & mayonnaise	7.50
5oz steak sandwich with caramelised red onion	8.95
Homemade Scotch egg & pickle onion ploughman's with mature cheddar & bread	7.50

(All served with mixed salad & fries)

STARTERS

Velouté of leek & potato soup with garlic oil & bread	4.95
Little Angel Eggs Benedict <i>(English muffins topped with sweet cured gammon, spinach, poached eggs & Sauce Hollandaise)</i>	4.95/8.95
Baked Cornish smoked haddock Florentine	5.95
Salmon & prawn fishcake with creamed leeks & topped with a poached egg	6.95/10.95
Charcuterie plate <i>(continental meats, cornichons, pickled red onions & capers with crusty bread)</i>	8.95
Red wine poached pear stuffed with blue cheese & a rocket & warm walnut dressing	6.25
King prawns cooked in garlic & chilli butter, served with mixed salad & crusty bread	7.50
Salt & pepper squid salad with coriander & lime dressing	6.95/10.95
Pressed terrine of slow cooked pork, confit garlic & foie gras with black pudding & apple salad	7.20

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

Whole baby Camembert <i>(baked in the box with rosemary, garlic & honey)</i>	
The Little Angel Plate <i>(terrine, Scotch egg, pickled onion, chutney, olives & cornichons)</i>	
A trio of roasted red pepper hummus, coriander & lemon hummus, olive & sun blushed tomato tapanade	

Don't forget this years Annual Events...

Regatta Festival Rewind

& many more

Book your space now

Did you know?

Bespoke & Tailored

We can arrange your

Weddings Birthday's

Anniversaries Engagements

Leaving Arriving

SEE BELOW FOR CONTACT DETAILS

MAIN COURSES

Paupiettes of sole stuffed with crab & sun blushed tomato mousse, saffron broth	14.50
Daube of English beef cooked with red wine, bacon & root vegetables, mashed potatoes	12.95
Bouillabaisse of mussels, king prawns & clams, served with crusty bread	10.95
Slow cooked belly of Oxfordshire pig, fondant potato & greens with crackling & Madeira jus	12.50
Cumberland bangers & mash with red onion gravy	9.95
Fillets of sea-bass with lemon crushed new potatoes & sauce vierge <i>(tomatoes, black olive & scallion)</i>	13.95
Braised shoulder of lamb with dauphinoise potatoes & rosemary & garlic sauce	12.50
Steamed steak & kidney suet pudding, served with steamed vegetables	10.95
Chicken in a white wine & tarragon sauce with green beans & sauté potatoes	12.95
Baked English cod, crushed peas & puy lentil ragout with parsley oil	13.50
Today's selection of local Hambleden Game with accompaniments <i>(please ask a member of the team)</i>	POA

VEGETARIAN & PASTA

Pappardelle pasta with roasted butternut & sage with shaved parmesan cheese	9.50
Courgette bake, tomato reduction, stuffed with ratatouille & glazed with gruyere cheese	9.95
Risotto Milanese with squid	10.95

FROM THE CHARGRILL

5 oz Rump steak	8.95
10 oz Rump steak	15.95
10 oz Ribeye steak	16.95

(Served with slow roast tomato, baked woodland flat mushroom, green peppercorn butter & 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 Seasonal British & European cheeses served with grapes & biscuits
At 27.50
A cheeseboard for two <i>(as above)</i> with 1/2 bottle of port

Digestive suggestions!

A glass of Bowens Folly Noble late harvest Riesling
125ML AT 5.70
A glass of Sandeman'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

FRESH BREAD W
BUTTER OR OLIVE OIL
& BALSAMIC AT 1.50

SIDES At 2.95 each

Hand cut chips with
garlic mayonnaise

Buttery mashed
potatoes

Steamed vegetables

The LA mixed salad

Parsley butter new
potatoes