

PLEASE SEE DAILY SPECIAL'S BOARD FOR MORE DELICIOUS EATS
 INCLUDES DAILY SPECIAL SANDWICHES AVAILABLE AT LUNCH TIMES

SHARING PLATES

- Rustic breads with slow roasted garlic, aged balsamic vinegar & olive oil 4.25
 Warm whole baked camembert with a fig jam, served with rustic bread 10.25
 Little Angel Plate | selection of Homemade Scotch egg, chicken liver & foie gras parfait, pickled onion & chutney 10.25
 From the Sea | oak smoked salmon, prawn cocktail & smoked mackerel pâté 10.25



STARTERS & LIGHT BITES

- Today's soup with 'Lawlors' bread 4.95
 Toasted English muffins topped with sweet cured gammon, spinach, poached egg & sauce Hollandaise 4.95 / 8.95
 Slow roasted tomato & goats cheese tart tatin with balsamic reduction & dressed rocket 6.95
 Pan fried wood pigeon breast with a pancetta, sautéed potato & hazelnut salad 6.95
 Pan fried king scallops on a saffron & sweetcorn chowder 7.95
 Smoked salmon & dill tian with tartare sauce & caperberry salad 6.95
 Chicken liver & foie gras parfait with balsamic fruit chutney & mini brioche loaf 7.75



MAINS

- Pan fried confit duck hash topped with a fried duck egg & HP sauce 13.50
 English fish stew of conger, plaice, mussels & clams in a rich tomato sauce served with 'Lawlor's bread' 13.50
 Cumberland sausages on a bubble & squeak cake with a rich red onion gravy 10.50
 Little Angel pure beef burger topped with smoked cheddar mayo & bacon, served with burger relish, fries & a baby gem lettuce, tomato & gherkin salad 11.25
 Butternut squash & thyme risotto finished with fresh parmesan 11.25
 Honey glazed ham hock on sweet potato purée with a cider sauce 12.95
 Scallop, king prawn & salmon fish pie, topped with applewood glazed mash served with buttered sprout tops 13.25
 Red wine braised beef with braised red cabbage, leeks & carrots 13.25
 Roasted chicken supreme on tomato, baby onion & tarragon pappardelle pasta 12.50
 10oz ribeye steak served with hand cut chips, slow roast tomato & a peppercorn sauce 19.25



SIDES

- Hand cut chips/fries 2.95 | Leek gratin 3.25 | Braised red cabbage 3.50 | Sweet potato purée 3.00

PUDDINGS 5.95

- Sticky toffee pudding with toffee sauce & vanilla ice cream
 Apple and mulled wine crumble with vanilla custard
 Brandy, pear & orange mincemeat strudel with cinnamon ice cream
 LA chocolate pot topped with a cracking chocolate ganache
 Salcombe dairy ice-cream | Honeycombe, Vanilla Bean, Stem Ginger 5.50 PER BOWL

CHEESE...DON'T FORGET THE PORT

- Cheese slate of Oxford Isis, Old Winchester & Oxford Blue with quince jelly & oatcakes 6.95

TRY ONE OF OUR CAFÉ LATTE LIQUER COFFEES

- Muscat de Beaumes de Venise, Cave des Vignerons glass of 125ml At 5.95 or 37.5cl bottle At 17.50
 A glass of Sandeman's fine Tawny Port 100ml At 4.25 or 75cl bottle At 28.50

SHOULD CUSTOMERS HAVE ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGIES, WE ASK THAT YOU MAKE THIS CLEAR TO YOUR WAITING STAFF
 SERVICE IS NOT INCLUDED & IS AT YOUR DISCRETION, HOWEVER A SERVICE CHARGE OF 10% WILL BE ADDED TO TABLES OF 6 OR OVER