

### Sarnies & Burger (served at lunchtime only)

Steak Baguette with Bulmers onion marmalade, salad & fries	8.95
Cajun chicken open flatbread, salsa, sour cream, salad & fries	7.95
Oak roast salmon sandwich, herb mayo, salad & fries	7.95
Brie, rocket and caramelized tomato chutney ciabatta, salad & fries	6.95
Little Angel beef burger, smoked cheddar mayo, bacon, salad & fries	10.95

### PASTA

Crab and tomato linguini with coriander	10.95
Fresh basil, pine kernels, garlic oil & parmesan Garganelli	8.95
Wild mushroom, Serrano ham & spinach tagliatelle	10.95

### STARTERS

White crab tian with pressed tomato consommé	6.95
Watermelon & feta, toasted pumpkin seeds, honey and balsamic dressing	5.50
Grilled sardine fillets with beef tomato and garlic butter	5.95
Bresaola with pickled cornichons & parmesan shavings	7.95
Duck liver & foie gras parfait with toasted brioche, mango & ginger chutney	7.50
Dolcelatte & Portobello mushroom foccacia with sunblushed tomatoes	6.50
Smoked salmon, cream cheese and chive fishcake, asparagus and saffron oil	6.95 / 11.95
Little Angel eggs Benedict, toasted muffin, sweet cured gammon & hollandaise sauce	5.70 / 8.95

### MAIN COURSES

Veal escalope, Lyonnaise potatoes, leeks, wild mushrooms and sage jus	13.95
Teriyaki Tuna loin, pak choi, capsicums, bean shoots & rice noodles with chilli & ginger	14.95
Roast black leg chicken, fresh greens & caramelized shallot risotto	12.95
Lamb rump, green beans, fondant potato, rosemary & apricot jus	13.95
Aubergine baked with sweet potato and courgette ratatouille & glazed with Gruyere cheese	10.95
Cumberland bangers with creamy mash & Bulmers onion jus	10.50
Duck breast with spinach, thyme roasted new potatoes, mango & cumin jus	14.50
Sea bream fillets with asparagus, red pepper escabeche & pesto	14.95

### BROCHETTES FROM THE CHARGRILL

Tiger prawns with Scallops & chorizo	10.95
Chinese marinated pork & baby corn	9.95
Harrissa lamb with yoghurt, garlic & coriander	9.95
Button mushroom, courgette & peppers with pesto dressing	8.95
<i>All the above are served with a choice of Moroccan cous cous or fries &amp; salad</i>	

### STEAKS FROM THE CHARGRILL

10oz Rib eye	17.95
8oz Fillet	22.95
10oz Sirloin	17.95
<i>All aged 28 days &amp; served with spinach, roast tomato, béarnaise sauce &amp; hand cut chips</i>	

### DESSERTS

At 5.50 each

- Fresh strawberry shortbread with lemon mascarpone
- Sticky toffee sponge with butterscotch ice cream
- Chocolate brownie with vanilla clotted cream ice cream
- Banana waffle with maple syrup & honeycomb ice cream

### CHEESE

At 6.50

- A selection of ....Devon Oak, Cornish Yarg, Oxford Blue & Waterloo with biscuits & chutney  
At 20.00
- A cheeseboard for 2 or more with ½ bottle of port

To share for 2 or more  
 all served with sour dough bread  
 At 9.95 each

Whole baby Camembert  
 baked in the box with honey  
 rosemary & garlic...

Home made Humous & Tzatziki  
 with green olive & coriander tapenade...

Plate of mixed antipasti, Serrano ham,  
 feta cheese artichokes, cornichons,  
 caper berries olives & garlic oil...

### SALADS

At 9.95 EACH

Honey roast salmon, vine  
 cherry tomatoes & crispy  
 Parma ham

Chicken Caesar with  
 anchovies, Parmesan  
 shavings & garlic croutons

Thai spiced Tiger prawns,  
 papaya, green bean & tomato

Roast pear, rocket &  
 parmesan dressed with a  
 Fluerie reduction

Crispy duck with plum sauce,  
 watercress & oriental  
 vegetables

### SIDES

At 2.95 each

Hand cut chips

Mixed salad

Steamed green  
 vegetables

Thyme roasted  
 new potatoes

### 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 3.50

Why not try one of our café latte liqueurs...  
 Bailey's Irish Cream, Amaretto or Jamieson's  
 Whiskey