



Sunday Menu



MORSELS

HOMEMADE PORK CRACKLING £3.50
Sage salt, apple chutney

MARINATED MIXED OLIVES (V) £4.00

DAILY BREAD £4.95
Whipped truffle, garlic & rosemary lardo

SMALL PLATES

SOUP OF THE DAY, artisan breads (V) £6.00

SMOKED HAM HOCK & CHICKEN TERRINE, tarragon, capers, damson & gin compote, warm brioche £8.00

SEVERN & WYE SMOKED SALMON, lemon, pickled red onion, cornichons, rye toasts £9.50

PAN-ROASTED SCALLOPS, black pudding crumb, cauliflower purée, pickled raisins, curry oil (GF) £11.95

CRISPY CAULIFLOWER FLORETS, white bean & pistachio houmous, nasturtium oil, baby herbs (VG) £6.50

PAN-FRIED PIGEON BREAST, pearl barley, French beans, curly endive, blackberry vinaigrette (GF) £8.00

LIGHT LUNCH

THE LITTLE ANGEL PLOUGHMAN'S TO SHARE £17.00

Pork & pickle sausage roll, pork pie, Wookey Hole cheddar, prosciutto, wild boar & apple sausage, beetroot, watercress

ROASTS

At The Little Angel we are serious about our meat. All our beef, pork & lamb is provided by Taste Tradition & from native cattle with our beef being dry-aged for a minimum of 30 days.

All our roasts come served with bacon & sage cauliflower cheese, buttered savoy cabbage, fat-roasted potatoes, glazed root vegetables & gravy.

**ROASTED NATIVE BREED
DRY AGED SIRLOIN** £17.00
Slow braised beef cheek, Lyonnaise onions & tarragon fritter, Yorkshire pudding, horseradish sauce

ROAST OF THE DAY
Please see the blackboard for this week's special

**PAN-ROASTED GLOUCESTER
OLD SPOT PORK FILLET** £16.00
Slow braised pork belly, sage dusted crackling, apple sauce

MAINS

SAUTÉED SEA BASS Grilled courgette, samphire, sauté spinach, salsa verde (GF) £16.50

GRILLED MARKET FISH OF THE DAY Served simply with grilled market vegetables. *Ask your server for today's special* MVP

10oz 30-DAY DRY AGED SIRLOIN Truffled mushroom, watercress, slow roasted garlic, triple cooked chips £25.00

WILD MUSHROOM & TARRAGON DUMPLINGS Truffle, soya cream (VG) £13.00

BUTTERNUT SQUASH TORTELLINI Ash goat's cheese, sage olive oil, toasted pine nuts (V) £14.50

HARVEST SALAD Poached pears, walnuts, Cropwell Bishop stilton, pumpkin seeds, radicchio, beetroot, rocket, pomegranate, balsamic & maple dressing (V, GF) £11.00

Add grilled chicken £5.00 | Add grilled dry aged steak £5.00

SIDES

CREAMED SPINACH, gruyere (V) £5.00 | **COLCANNON CREAMED POTATOES** (V) £4.50

HONEY GLAZED ROASTED ROOT VEGETABLES (V) £4.00 | **STEAMED & CHARRED BROCCOLI**, chilli & stilton butter (V) £4.50

TRIPLE COOKED CHIPS £4.00 | **TRUFFLE & PARMESAN CHIPS** £4.50

DESSERTS

TREACLE TART £6.00
Raspberry compote, milk ice cream

BITTER CHOCOLATE & BLOOD ORANGE MOUSSE £6.00
Orange gel, caramelised white chocolate shard

APPLE, PEAR & ALMOND FRANGIPANE SLICE £6.00
Marmalade ice cream

LEMON BAVAROIS £6.00
Praline, blackberries, crushed meringue, basil

THE LITTLE ANGEL CHEESEBOARD £9.00
Bix, Golden Cross, Wookey Hole & Cropwell Bishop, damson & sloe gin chutney, grapes, biscuits

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Some of our dishes contain nuts. Please let us know if you have any allergies. V - VEGETARIAN VG - VEGAN GF - NO GLUTEN CONTAINING INGREDIENTS

