

THE
LITTLE
ANGEL
HENLEY-ON-THAMES

DINNER MENU

MORSELS

TOMATO & RED PEPPER HOUMOUS (VG) £4.50
Rose harissa, crisp flatbread

MIXED MARINATED OLIVES (VG) £4.00

WARM ROASTED TOMATO FOCACCIA (V) £4.00
Garlic & rosemary butter

STARTERS

HOMEMADE SOUP OF THE DAY, grilled sourdough, butter (V) **£5.75**

SMOKED HAM HOCK & PEA TERRINE, confit pig fritter, grape, mustard mayonnaise, pickled spring vegetables **£7.25**

SCALLOPS OF THE DAY £11.95
Please ask your server or see our blackboard for today's special

ISLE OF WIGHT TOMATO BRUSCHETTA, garlic, basil, vegan feta, lemon oil (VG) **£7.00**

SEVERN & WYE SMOKED MACKEREL PATÉ, crème fraîche, lemon, toasts (GF) **£7.50**

SAUTÉED TIGER PRAWNS, harissa, garlic butter, coriander, dipping bread **£9.95**

ARANCINI BITES, mushroom & Gorgonzola, red pepper dip (V) **£6.50**

SMOKED HADDOCK CHIVE & SWEET POTATO FISHCAKES, peas à la Française, pancetta, hollandaise, lemon **£8.25**

STARTERS TO SHARE

CHARCUTERIE BOARD, Serrano ham, spicy chorizo & Milano salami, ham hock terrine, cornichons, grilled bread, garlic butter, marinated olives **£16.50**
! Enjoy a Charcuterie Board & Two Glasses of XECO Fino for **£23.00**

GARLIC & ROSEMARY STUDED CAMEMBERT, damson chutney, rustic toasts **£11.95**

LARGE PLATES

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.

THE LITTLE ANGEL DEXTER BEEF BURGER, Swiss cheese, lettuce, tomatoes, red onion, green kraut & triple cooked chips **£13.95**

"MOVING MOUNTAINS" 100% PLANT-BASED VEGAN BURGER, flat mushroom, chimichurri, gem lettuce, tomato & triple cooked chips (VG) **£13.95**

PEA & SPINACH RISOTTO, broad beans, Padano, poached egg **£13.50**

BRAKSPEAR GOLD BATTERED SUSTAINABLE FISH & TRIPLE COOKED CHIPS, pea purée, homemade tartare sauce, lemon **£13.95**

ROASTED MOUNT GRACE LAMB RUMP, beetroot fondant, baby carrots, shallot purée, port sauce **£18.95**

PAN-FRIED SEABASS, samphire, baby courgette, tomato & thyme dressing **£15.50**

ROASTED CORN-FED CHICKEN SUPREME, sauté garlic potatoes, chorizo, spinach, saffron aioli **£14.95**

DRY AGED NATIVE BREED 10oz SIRLOIN, triple cooked chips, watercress, slow roasted garlic, roasted flat mushroom **£23.50**

SMOKED HADDOCK CHIVE & SWEET POTATO FISHCAKES, peas à la Française, pancetta, hollandaise, lemon **£14.95**

SUPERMAN SALAD, giant couscous, baby spinach, shaved broccoli, vegan feta, sunflower seeds, quinoa, lime vinaigrette (VG) **£9.95**

Why not add?

Avocado / Streaky Smoked Bacon / Blue Cheese / Fried Hen's Egg / Chorizo / Roasted Flat Mushroom **£1 each**
Grilled Chicken Breast / Sautéed Steak **£4 each**

LARGE PLATES TO SHARE

DRY AGED NATIVE BREED CHATEAUBRIAND, roasted marrow bone, triple cooked chips, roasted flat mushroom, slow roast garlic, watercress, chimichurri **£55.00**

SAUCES £1 each

GRAVY / BEARNAISE / GARLIC & ROSEMARY BUTTER / PEPPERCORN

SIDES

FRIES **£2.50** / TRIPLE COOKED CHIPS **£3.50** / TRUFFLE & PARMESAN FRIES **£3.50** /
STEAMED CABBAGE, LEEKS & PEAS, mint butter **£3.50** / SAUTÉED SPINACH, garlic butter **£4.00**
MARINATED TOMATO & BOCCONCINI MOZZARELLA SALAD, red onion, balsamic **£3.50**

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.