

THE LITTLE ANGEL

BRITISH DISHES

NIBBLES

Fresh bread selection with smoked butter **£2.50**

Scotch egg with caramelised apple purée **£5**

Sausage roll with piccalilli **£5**

Potted smoked mackerel with caper berries
and melba toast **£7**

STARTERS

House terrine of the day with piccalilli and bread **£8**

House cured smoked salmon with
seeded melba toast **£10**

Summer beetroot salad, goat's cheese, horseradish,
candied seeds and orange dressing **£10**

Fresh crab salad, pickled kohlrabi, avocado
blood orange and tomato dressing **£11**

MAINS

Braised slow-cooked pork belly with kale,
pancetta and cider jus **£19**

Catch of the day with mussel and clam ragout,
grilled new potatoes and saffron sauce **Market Price**

Confit celeriac, choucroute, celery salad,
hazelnut citrus crumbs and turmeric jus **£13**

Lamb rump with courgette and mint purée,
turnips, confit shallots and ramson caper sauce **£21**

Fish and chips, mint mushy peas
and tartar sauce **£16**

DESSERTS

Raspberry Bakewell tart with vanilla ice cream **£7**

Strawberry and pomegranate Eton mess **£7**

Sticky toffee pudding, toffee sauce and
vanilla ice cream **£7**

Lemon posset with blueberry jelly
and shortbread **£7**

SIDES

Baby mixed leaf salad, red onion, celery,
cucumber, tomato with herb dressing **£5**

Smoked buttered new potatoes **£5**

Green beans with caramelised shallots **£5**

Triple cooked chips with truffled mayo **£5**

Sautéed green vegetables with shallot and garlic **£5**

LE PETIT ANGE

PLATS FRANÇAIS

ENTRE AMIS

Charcuterie board - a selection of cured meat
served with pickled vegetables **£15.50**

Plateau de Campagne - a French twist on a
Ploughman's - a selection of cured meats
and cheese, house terrine, quince paste,
crusty bread and smoked butter **£13.50**

ENTRÉES

Traditional snails in garlic and herb butter **£10.50**

Salad Niçoise - potato, green beans, egg,
olives, tomato and onions with French dressing
£9/£14

Soup of day served with rustic bread and butter **£6**

Pan-fried chicken livers with shallots,
tarragon and chicken jus **£8**

PLATS PRINCIPAUX

The Butcher's cut steak with confit shallots served
with watercress and French fries. Sauces - Béarnaise,
pepper or Bordelaise **Market Price**

Chicken Basquaise - cured ham, bell peppers,
onions, tomato with boiled new potatoes **£18**

Traditional French Bouillabaisse served
with rouille and croutons **£19**

Moules marinière with French fries and rustic bread **£9/£16**

Dry-aged steak burger topped with raclette cheese
in a sourdough bun with French fries **£17**

LE DESSERT

Crème brûlée of the day with shortbread **£7**

French fine apple tart with Calvados ice cream **£7**

Traditional chocolate profiteroles with
vanilla ice cream and toasted almonds **£7**

Chocolate tart with orange marmalade
ice cream **£7**

FROMAGE

A choice of local and French cheese served with
biscuits, quince paste, celery and grapes

3 for £9, £2 per extra cheese

Before ordering, please speak to our team if you have a food allergy or intolerance.

A 10% service charge for tables of 6 or more will be added to your bill and all of the money goes to the team.