

THE LITTLE ANGEL

BRITISH DISHES

NIBBLES

- Fresh bread selection with smoked butter **£3**
- Scotch egg with caramelized apple puree **£5**
- Sausage roll with piccalilli **£5**
- Pork pie with Branston pickle **£5**

STARTERS

- Braised pork cheeks with cumin white cabbage, pickled apple and scratching crumb **£11**
- Chargrilled Cornish mackerel, English radish, Brussel sprout slaw, horseradish sauce **£9**
- Quinoa and chickpea salad with roast sweet potato, pumpkin, spinach and olive oil citrus dressing **£9/£14**
- Double baked Gruyère soufflé with Stilton sauce and Waldorf salad **£10**

MAINS

- Lamb shank slow braised with rosemary and root vegetables **£22**
- Steak and kidney pudding, mashed potato, carrots and gravy **£18**
- Grilled cauliflower topped with melted vegan cheese, roasted cauliflower puree, rocket, watercress and almond salad with garlic sauce **£13**
- Catch of the day with eggplant caviar, roasted fennel, cherry tomato stew, chive oil **£Market Price**
- Fish and chips with mint mushy peas and tartare sauce **£16**

DESSERTS

- Dark chocolate fudge brownie with winter fruit compote and salted caramel ice-cream **£8**
- Apple and mixed fruit crumble with custard **£8**
- Traditional bread and butter pudding with cinnamon ice cream **£8**
- Sticky toffee pudding, toffee sauce and vanilla ice-cream **£8**

SIDES

- Triple cooked chips with truffle mayo **£5**
- Greens of the day **£5**
- Baby mixed leaf salad, red onion, celery, cucumber, tomato with herb dressing **£5**
- Roast new potatoes with rosemary **£5**
- Carrot Vichy **£5**

LE PETIT ANGE

PLATS FRANÇAIS

ENTRE AMIS

- Plateau de Campagne - French twist on a ploughman's - a selection of cured meats and cheeses, quince paste, crusty bread and smoked butter **£15**
- Baked Camembert to share with garlic and rosemary (2-3 people) **£14**

ENTRÉES

- 6 Traditional snails in garlic and herb butter **£11**
- Soup of the day served with rustic bread and butter **£6**
- Pithivier of hot smoked salmon with spinach and leek **£10**
- Pan fried chicken livers, crisp chicken skin with redcurrants, spinach and rocket **£9**

PLATS PRINCIPAUX

- The Butcher's cut steak with bone marrow and French fries **£Market Price**
- Pot-au-feu with ham hock and wholegrain mustard served with seasonal mushroom and vegetables **£18**
- Veal Blanquette with carrots, silver skin onions and Pilau rice **£21**
- Traditional French Bouillabaisse served with rouille and croutons **£21**
- Dry-aged steak burger topped with Raclette cheese and crisp smoked bacon, served in a brioche bun with French fries **£18**

LE DESSERT

- Crème Brûlée of the day **£8**
- Paris-Brest with vanilla ice-cream **£8**
- Poire Belle Hélène **£8**
- Mousse au chocolat with a tuilé **£8**

FROMAGE

- A choice of local and French cheese served with seeded crackers, quince paste, celery and grapes
- 3 for £9, £3 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 7 or more will be added to your bill and all of the money goes to the team.