

## TEMPERANCE (NON-ALCOHOLIC)

ESPRESSO MARTINO £10  
*The alcohol-free version of our most popular cocktail...  
Lyres Coffee Original, Strykk Not Vodka and espresso*

OH, MR JONES! £10  
*A delicious citrus cocktail, minus the booze! Seedlip 94,  
grapefruit juice, simple sugar syrup and soda.*

AMARETT-NO SOUR £10  
*Lyres Amaretti, lemon juice, bitters.*

COSNOPOLITAN £10  
*Seedlip 42, Lyres Italian Orange, cranberry and lime.*

## SNACKS

Kalamata and jumbo Chalkidiki olives<sup>GF,V+</sup> £6

Brindisa salted Marcona almonds<sup>GF,V+</sup> £7

Salt and pepper squid, lemon mayo £8

Mediterranean-style tiger prawns £8

Prosciutto di San Daniele<sup>GF</sup> £8

Sticky hoisin pork belly, sesame £8

## APERITIF

BLOOD ORANGE SODA £12  
*Sweet and refreshing Hensol Castle Welsh Vodka,  
Fever Tree blood orange soda.*

PEACH COLLINS £15  
*Long and refreshing, our unique twist on the classic Tom  
Collins fuses Hensol Welsh Gin, peach, lemon juice and soda.*

PINK GIN PALOMA £15  
*Chase Pink Grapefruit and Pomelo Gin, grapefruit juice,  
lime and soda.*

201 LANGLOIS-CHATEAU 'L'EXTRA' CREMANT DE  
LOIRE NV 125 glass: £12  
Bottle: £60

*Loire, France. By Bollinger's Loire estate, this sparkling shows  
crisp orchard fruit, brioche, mineral finesse with Champagne-like  
elegance.*

99 CHAMPAGNE BILLECART-SALMON BRUT NV  
125 glass: £20  
Bottle: £100

*A refined and elegant Champagne with delicate bubbles, notes  
of fresh apple, pear, and brioche, culminating in a crisp, refreshing  
finish.*

## OYSTERS

No. 2 Porthilly rock oyster;  
raw with shallot vinegar<sup>GF</sup>  
raw with radish, cucumber, lime<sup>GF</sup>  
tempura with avocado tahini

£5 one / £24 six / £46 twelve

The Angel Oyster Plate;  
six oysters, two of each above £24

## TO START

Angel Bakery bread<sup>V+</sup> and butter  
with roasted pumpkin dip<sup>GF,V</sup> (per person) £5

Spiced sweet potato soup<sup>GF,V</sup>; Angel Bakery focaccia<sup>V</sup> £10

Twice-baked mature Welsh Cheddar soufflé,  
truffle cream £12

Bresaola, capers, rocket and Parmesan<sup>GF</sup> £14

Creamy garlic mushrooms on toasted sourdough £14

Artichoke, lemon and sage risotto<sup>GF,V</sup> £14

Breaded goujons of plaice, Thai mayonnaise £14

Angel prawn cocktail<sup>GF</sup> £14

Angel seafood starter; Cornish crab, Marie-Rose prawns,  
Black Mountain smoked salmon, bread and butter £26

Prosciutto di San Daniele, figs, rocket  
and a honey balsamic dressing<sup>GF</sup> £16

Black Mountain smoked salmon, capers and shallots,  
brown bread and butter £18

Cornish crab, toasted sourdough, celeriac rémoulade £20

Scallops (3), grilled in the shell; oriental dressing  
or chilli and garlic butter £20

## SEAFOOD

Monkfish scampi, Goan spiced mayonnaise, chips £24

Deep fried, beer-battered cod,  
minted crushed peas, chips, tartare sauce £26

Mussels; Thai green curry or marinieres  
as a main with chips<sup>GF</sup> £18  
£26

Whole roasted seabass with lemon, capers and parsley;  
new potatoes<sup>GF</sup> £30

Hot smoked salmon tagliatelle, dill cream sauce £24

Scallops (5), grilled in the shell with oriental dressing  
or chilli and garlic butter £32

## SALAD

Angel superfood salad; edamame beans, peas, broccoli, chick  
peas, hispi cabbage, red pepper, radish, golden beetroot,  
beans, watercress, avocado, pumpkin seeds, sesame seeds  
and green goddess dressing<sup>GF,V</sup> £16

Cæsar salad; iceberg and gem lettuce leaves,  
Ortiz anchovies\*, Angel Bakery focaccia croutons,  
Parmesan, garlic and lemon mayonnaise dressing £16  
\*Available without Ortiz anchovies for vegetarians

Add crispy fried tofu, grilled chicken, seared tuna  
or Mediterranean-style tiger prawns +£6

## VEGETARIAN

Artichoke, lemon and sage risotto; rocket salad<sup>GF,V</sup> £22

Falafel burger in a seeded Angel Bakery bun,  
onion, tomato, lettuce, vegan tatziki and  
vegan spicy mayo, chips<sup>V+</sup> £20

Cauliflower, chickpea and spinach Panang curry,  
coconut rice, shredded carrot sambal<sup>GF,V+</sup> £24

Spiced squash, mushroom and quinoa nut roast,  
sautéed potatoes, vegetarian gravy<sup>V+</sup> £22

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VEGAN JUICY MARBLE



Tender plant-based thick cut fillet steak,  
beer-battered onion rings, chips  
and Oatly green peppercorn sauce<sup>V+</sup> £30

## MEAT

Llanarth Estate pheasant (may contain traces of shot),  
pancetta, mushroom and chestnut pie; choice of side £22

Tom Hixson beefburger; seeded bun; onion, tomato,  
dill pickle, bacon, Monterey Jack, burger sauce, chips £22  
Add an egg +£1  
Add sticky hoisin pork belly skewer +£5  
Add a second burger patty +£6

Chicken Holstein (breaded with a fried egg, capers  
and anchovy), chips £24

Herb-crusted rump of lamb, potato puree,  
balsamic-roasted carrots £30

Cefn Mawr Farm dry-aged bone in sirloin 300g,  
king oyster mushroom, Madeira jus; chips<sup>GF</sup> £36

Cefn Mawr Farm dry-aged beef ribeye on the bone 450g;  
chips, onion rings\* £38

Johnny Morris, Willersley Court prime-cut, dry-aged beef  
fillet 225g; chips, onion rings, watercress\* £42

\*Served with béarnaise, peppercorn sauce or red wine jus

## PLATTER

Seafood platter;  
smoked salmon, mussels (Thai green curry or marinieres),  
Mediterranean-style tiger prawns, white crab meat, oysters,  
chilli garlic scallops, fritto misto, brown crab toasts,  
prawn cocktail, tuna and avocado tartare, plaice  
goujons, sriracha mayonnaise, octopus carpaccio, jalapeño  
dressing, Thai mayonnaise, Angel Bakery bread  
(ideal to start for 3/4 or as a main for 2) £90

## SIDES

Parmesan truffle fries<sup>GF,V</sup> £8

Cauliflower cheese<sup>V</sup> £6

Rocket and Parmesan-style hard cheese<sup>GF,V</sup> £6

Tenderstem broccoli<sup>GF,V+</sup> £6

King oyster mushrooms, garlic butter<sup>GF,V</sup> £6

Minted ratte potatoes<sup>GF,V</sup> £6

'Fait maison' chips<sup>GF,V+</sup> £6

Béarnaise, peppercorn sauce, red wine jus £3

## PUDDING

Vanilla crème brûlée<sup>V,GF</sup> £10

Sticky toffee pudding, vanilla ice cream<sup>V</sup> £10

Chocolate orange torte, clementine sorbet<sup>V</sup> £10

Winter berry aqua faba Pavlova;  
oat cream, cassis sorbet<sup>V+,GF</sup> £10

Apple tarte Tatin, amaretto ice cream<sup>V</sup>  
(20 minute bake) £10

Café Gourmand - three miniature desserts  
Bailey's chocolate mousse<sup>V,GF</sup>  
Winter berry Pavlova<sup>V+,GF</sup>  
Vanilla crème brûlée<sup>V,GF</sup>  
served with a tea or coffee of your choice £14

Angel petits fours (two of each);  
Cointreau chocolate cup<sup>V,GF</sup>  
Florentine<sup>V,GF</sup> £5

Full dessert menu available including digestifs



CHEESE

 Truffled Baron Bigod, oat biscuits,  
apple and blackberry chutney £15



(\*V - Vegetarian) (\*V+ - Vegan)  
(\*GF - Gluten Free) For full allergen  
information please go to our  
website or use this QR code...

Everything on our menus is 'fait maison' - made in-house, from scratch by our dedicated team of chefs



# WINES

## WHITES

400 CHARDONNAY SOTHERTON NV  
125 glass: £7.50 175 glass: £10.50  
250 glass: £14.50 75cl bottle: £36

South Eastern Australia. Mouth-wateringly elegant, apple and lemon fruit overlaid with creamy, buttery notes.

401 SAUVIGNON BLANC  
SOUTHERN DAWN 2024  
125 glass: £8 175 glass: £11  
250 glass: £16 75cl bottle: £40  
New Zealand, Marlborough. Very crisp, zippy, fresh. Typical NZ style.

402 PINOT GRIGIO CASTEL FIRMIAN 2024  
125 glass: £8.50 175 glass: £12  
250 glass: £17 75cl bottle: £45  
NE Italy, Trentino. Full and dry. A pinot grigio with real flavour.

416 BURGUNDY SAINT VERAN 'HAUTE CUVÉE' 2023 (RIJCKAERT F. ROUVE)  
125 glass: £12.50 175 glass: £17  
250 glass: £23 75cl bottle: £65  
Burgundy, France. Aged for up to 15 months in small oak barrels, it's rich and round with gentle oak influence and a fine, succulent texture.

600 SANCERRE (HUBERT BROCHARD) 2023  
125 glass: £12.50 175 glass: £17  
250 glass: £23 Bottle: £60  
Loire, France. a classic expression of Sauvignon Blanc from the famed Sancerre appellation. Pale golden color and exudes aromas of citrus, green apple.

## ROSE

303 AMIE ORIGINAL ROSE 2023  
125 glass: £10 175 glass: £13  
250 glass: £19 Bottle: £47  
Pays d'Oc, France. Made exclusively from grenache this rose is dry, elegant and beautifully balanced.

Please ask to see the full wine list, carefully developed to offer interest and value. There are some of the greatest winemakers including Kevin Judd (Greywacke), Pieropan, Phil Sexton (Innocent Bystander). We also have a vertical collection of Wynn's John Riddoch (one of Australia's finest).

## REDS

500 SHIRAZ SOTHERTON NV  
125 glass: £7.50 175 glass: £10.50  
250 glass: £14.50 75cl bottle: £36  
South Eastern Australia. Deep colour, full body and ripe red fruit. Delicious and straightforward, easy drinking style.

501 MALBEC BENJAMIN 2023  
125 glass: £8 175 glass: £11  
250 glass: £16 75cl bottle: £40  
Mendoza, Argentina. A deliciously silky malbec. Bramble fruit.

502 RIOJA MONOLOGO CRIANZA 2021  
125 glass: £8.50 175 glass: £12  
250 glass: £17 75cl bottle: £45  
Rioja, Spain. A very good modern day Rioja. Dark fruit, vanilla.

503 CLOS DU BOIS MERLOT 2022  
125 glass: £10 175 glass: £13  
250 glass: £19 Bottle: £47  
California USA. Precise and expressive, with black cherry, toasted oak and mocha. Full bodied with silky tannins.

700 M. CHAPOUTIER 'BELLERUCHE' CÔTES DU RHÔNE 2024  
125 glass: £10.50 175 glass: £15  
250 glass: £21 Bottle: £52  
Rhône Valley, France. Classic Rhône elegance, ripe blackberries, spice and black pepper. Smooth tannins, balanced finish.

513 CHATEAU CARONNE STE-GEMME 2019/20 HAUT-MEDOC  
125 glass: £12.50 175 glass: £17  
250 glass: £23 75cl bottle: £65  
Located in the Haut-Medoc appellation of Bordeaux, France. Firm structure with good tannin, dark fruit flavours, delicious!

## SPARKLING

201 LANGLOIS-CHATEAU 'L'EXTRA' CREMANT DE LOIRE NV  
125 glass: £12 Bottle: £60  
Loire, France. Crafted by Bollinger's Loire estate, this refined sparkling shows crisp orchard fruit, brioche, and mineral finesse with Champagne-like elegance.

# LUNCH

## Prix Fixe

Creamy garlic mushrooms  
on toasted sourdough

Bresaola, capers, rocket & Parmesan

Chicken Holstein, chips  
(breaded with a fried egg, capers & anchovy)

Hot Smoked salmon tagliatelle  
with a cream dill sauce

\* choose any vegetarian main \*

Starter & Main £25

Choice of any pudding  
on the a la carte menu  
+ £10