



SUMMER LUNCH MENU

SOUP* £7- ROASTED BUTTERNUT SQUASH, GOATS CURD CRÈME FRAICHE, HOUSE-BAKED BREAD

FISH & CHIPS* £15- DAGGERS ALE BATTERED PLAICE, TRIPLE COOKED CHIPS, PEA PUREE, CUCUMBER TARTARE

GOATS CHEESE & RED PEPPER TART £12- HERB CRUSTED POTATOES, ROATED CARROTS, TOMATO & WATERCRESS SALAD, PESTO

CURRIED LAMB BURGER £15- HOUSE BAKED BRIOCHE, PICKLED BEETROOT, COCONUT & MINT RAITA, TRUFFLE FRIES

SEAFOOD CASSOULET* £14- BABY COURGETTE, BROAD BEAN, PEA FRITTERS

ONION BHAJI SANDWICH £13- HOUSE BAKED BRIOCHE, PICKLED BEETROOT, COCONUT & MINT RAITA, TRUFFLE FRIES

ANGEL SUMMER SALAD* £12- BROAD BEANS, NEW POTATO, SUN BLUSHED TOMATO, HARISSA SPICED GRANOLA, GOOSEBERRY VINAIGRETTE WITH EITHER

'WILTSHIRE HAM HOCK & POACHED EGG' OR 'ROSARY GOATS CHEESE'

ANGEL BOARD

PICKLED RADISH SALAD, BREAD & OLIVES

PICK ANY 4 £15

CRISPY PORK BELLY*

CHORIZO SCOTCH EGG

SAUSAGE ROLL

WILTSHIRE HAM HOCK*

FISH GOUJONS

CHILLI PRAWNS*

CURRIED LAMB SKEWER*

TRUFFLE & MINT ARRANCINI

CHICKEN TERRINE*

CHEDDAR & CHUTNEY*

SALT & PEPPER SQUID

COURGETTE CROQUETTE

SIDES

£3.5- CHANTENAY CARROTS
DAUPHINOISE

COURGETTES

NEW POTATOES

MIXED GREENS

CAULIFLOWER CHEESE AND CRISPY BACON

HONEY PARSNIPS

£4- TRIPLE COOKED CHIPS

TRUFFLE FRIES

SWEET POTATO FRIES

DESSERTS

WHITE CHOCOLATE & CHERRY FONDANT £8.5- COINTREAU GLAZE, CLOTTED CREAM
Nederburg, Wine Makers Reserve, Late Harvest, South Africa £6.8 75ml

STRAWBERRY CHEESECAKE £8- LIME & STEM GINGER JELLIES, MINT ICE CREAM
Errazuriz, Late Harvest Sauvignon Blanc, Chile £3.8 75ml

RASPBERRY PARFAIT* £8- SUMMER FRUIT COMPOTE, GIN FOAM, SESAME PRALINE
*Muscat Beaumes de Venise, Rhone, France *Vegan* £3.8 75ml*

STICKY TOFFEE BREAD AND BUTTER PUDDING £8- CUSTARD ICE CREAM
Pedro Ximenez (PX) Sherry, Jerez, Spain £3.8 75ml

WEST COUNTRY CHEESE PLATTER* £10- WITH ACCOMPANIMENTS
Damson Vodka, Wiltshire Liqueur Company £4.30 50ml

HOUSE MADE ICE CREAM* £6.5- CUSTARD, MINT, APPLE & GINGER, CHOCOLATE

SET LUNCH

*gf = gluten free, * = can be gf; please let us know prior to ordering of any allergens.*

2 COURSES £21, 3 COURSES £24

SOUP *gf*

ROASTED BUTTERNUT SQUASH, GOATD CURD CRÈME FRAICHE, HOUSE BAKED BREAD

CONFIT CHICKEN TERRINE *gf*

TOMATO & THYME CONCASSE, WATERCRESS, SMOKED GARLIC BUTTER

CORNISH SQUID

PAN FRIED, BUTTERMILK PANCAKE, CORRIANDER & TOMATO SALSA

PORK BELLY*

APRICOT & CIDER CHUTNEY, SALAD, ROSEMARY CRUMB

CHICKEN BREAST *

SAUTEED NEW POTATOES, STREAKY BACON, CHANTENAY CARROTS, FENNEL CRUMB,
THYME CREAM

FLAT IRON STEAK 6oz *gf*

CONFIT POTATO, RAINBOW CHARD, ROASTED CAULIFLOWER, BLUE CHEESE BUTTER,
WILD MUSHROOM SAUCE

ARANCINI

WILD MUSHROOM & TRUFFLE, PICKLED BEETROOT, SUN-BLUSHED TOMATO SALAD,
GOOSEBERRY VINAIGRETTE

FILLET OF SALMON *gf*

CHIVE NEW POTATO, FINE BEANS, PAK CHOI, HOLLANDAISE

CHOCOLATE & ORANGE BROWNIE *gf*

CANDIED WALNUT, CUSTARD ICE CREAM

STRAWBERRY CHEESECAKE

SUMMER BERRY COMPOTE, APPLE & GINGER ICE CREAM

TORTE

TOFFEE & CHOCOLATE, CHERRY COMPOTE, CLOTTED CREAM

WEST COUNTRY CHEESE PLATTER (+£3) *

WITH ACCOMPANIMENTS