

# ANGEL & CROWN

## WINTER MENU

### Sunday Lunch

#### To Start

- (v) Geo's Home made soup, artisan bread £6
- (v) Hummus & grilled flat bread £5
- (v) Artisan bread, Kalamata olives & herb infused olive oil £5.50
- Devonshire scallops, pea puree & black pudding crumble £9
- Portuguese salt cod croquettes, sweet chilli mayonnaise & garden salad £7
- Duck liver & cognac pate, honey glazed fig & artisan bread £7.50

#### Sunday Roasts

- 21 day matured British farmed Sirloin of beef & horseradish sauce £18
  - Braised Hampshire lamb shank & mint sauce £18
  - Corn fed Norfolk chicken, lemon & thyme stuffing £16
  - (v) Gorgonzola, lentil & spinach Wellington £14
- (Roast potatoes, carrot & swede purée, cauliflower cheese, savoy cabbage, crispy parsnip Yorkshire pudding, jus)

#### Chef's Specials

- Smoked haddock fishcake, wilted spinach, peas & Hollandaise sauce £9
- Whole tail scampi, triple cooked chips & tartare sauce £12 (vegan option available)
- (v)(gf) Wild mushroom, leek & truffle risotto £12
- 8oz Beef burger, Gorgonzola cheese, mushroom & triple cooked chips £14
- (gf)(vg) 18oz grass fed English Chateaubriand steak £58 (to share)
- (500g British grass fed fillet of beef, triple cooked chips, roasted tomatoes, mushrooms, peppercorn sauce & salad)

#### To Finish

- (gf) Belgian chocolate & Amaretto pot, vanilla ice-cream £6
- Bramley apple crumble & vanilla custard £6
- (gf)(vg) Belgian chocolate & cherry cheesecake, raspberry ice-cream £7
- Sticky Toffee pudding & honeycomb ice-cream £7.50
- Cheese board – Mature cheddar, Camembert & Gorgonzola £8.50
- Selection of homemade ice-creams & sorbets (3 scoops) £6
- (Vanilla | Chocolate | Strawberry | Honeycomb | Rum and Raisin | Raspberry ice-cream // Gin | Mango | Lemon sorbet)

\*All dishes may contain traces of nuts and fish dishes may contain small bones.  
Please ask for further allergen advice. We cook to order and therefore thank you for your patience.  
(v) = Vegetarian / (vg) = Vegan / (gf) = Gluten-Free