

# The Angel Hotel

01747 820696

angelinnhindon.co.uk

## Starters

Celery, Angels own figs, pickled grapes, fennel and almond salad			£7.5
Smoked chicken wrapped in parma ham, poached mango, croutons and micro salad			£7
Dill and beetroot gravlax, pickled cucumber & shallot, brioche croute and Dijon cream			£8.5
Chilled pea soup, iced buttermilk with prosciutto			£6.5
Rustic garlic bread	£5.5	Cheesy	£6.5

## Sourdough 10" Thin Crust Pizza baked in our traditional oven

Our sourdough pizza bases are made fresh on the premises every day and are topped with our homemade aromatic tomato sauce and mozzarella before being stone baked in the oven. The thin bases are reminiscent of traditional Italian pizzas which allow the flavors of the toppings to be truly enjoyed. Gluten free bases available.

<b>Margherita (v)</b>			£10
The classic mozzarella, tomato and basil			
<b>Mighty Goat's Cheese (v)</b>			£12
Goat's cheese, peppers and caramelized onion			
<b>Farmhouse</b>			£13
Pulled ham hock and sliced mushrooms			
<b>Hot sticks</b>			£14
Spicy Chorizo, hot pepperoni with hot chili flakes			
<b>Kiev</b>			£13
Garlic butter, topped with chicken pieces, sweetcorn and fresh basil			
<b>Seafood Melody</b>			£15
Mixed shellfish, prawns, spinach and mussels			

## Al a Carte

Vegan surf and turf – Mushroom steak, lobster claw shaped mushroom, samphire (V)			£13
Whole grilled mackerel, beetroot and horseradish relish and watercress			£15
Rabbit saddle & leg, courgette and basil puree, crispy courgette flower and summer bean salad			£17
Lamb and apricot ballantine, hash brown, tenderstem, hay jus			£18

## Bar Favourites

Gammon steak, grilled pineapple, duck egg and skin on chips			£13
Beer battered fish of the day, skin on hand cut chips, pea purée, charred lemon, tartar sauce			£11
Char grilled chicken burger, redcurrant and onion chutney, skin on chips and salad			£13

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## Desserts

Chocolate brownie, caramac anti snow, peanut brittle ice cream	£7
A tasting of lemon, lemon tart, lemon and vanilla curd, lemon and ginger sorbet	£6.5
Summer pudding crème brûlée, mix berry compote	£7
Caramel sous vide pineapple, crushed pistachios, mango sorbet	£7
Chef's Ice Cream – vanilla, strawberry, chocolate, Rum & raisin, white chocolate, peanut brittle	£1.5 per scoop
Chef's Sorbet – pineapple & thyme, coffee, dark chocolate, malted milk, lemon and ginger, mango	£1.5 per scoop

**Cheese Board** – 3 cheeses - £7      5 cheeses - £10      + £2 with a glass of Port

## TWANGER

This rich, creamy and satisfying cheddar packs all the punch you would expect from a West Country cheese lovingly matured for up to 2 years.

## ISLE OF WIGHT BLUE

This Guernsey milk cheese has been a multiple medal winner at the World, British and International Cheese Awards. It is naturally rinded and covered in green, blue, grey and white moulds. These give the cheese bags of character and the variety of surface moulds that grow on the rind, will make it stand out on any cheeseboard.

## WIGMORE SHEEP BRIE

Wigmore from Ewe milk. They make creamy and crumbly cheese with a bloomy natural rind. It is an artisan cheese, which takes 8 weeks to fully ripen. With 48% fat, it has a mild, fruity and sweet flavour and a bit of a yeasty aroma depending on seasons. Wigmore goes well with a Cabernet Merlot. The cheese has won many Gold Medals at the British Cheese Awards.

## SMOKEACRE

A Longman mild cheddar that is kiln and cold smoked in Dorset overnight, creating a smoked flavour and wonderful texture.

## ROSARY GOAT

Rosary is a fresh, creamy goat's cheese with a mousse-like texture and a natural acidity. Made in Wiltshire, it is made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians. Just enough salt is added to enhance its unique flavour