



the ANGEL
of Dartmouth

2 courses £39

3 courses £45

Beetroot Tart

Poppyseed Curd | Relish | Celery

Loch Duart Salmon

Cucumber | Apple Vierge

Brixham Crab Risotto

Preserved Lemon | Langoustine Bisque

Traditional Sunday Roast

Seasonal Vegetables | Yorkshire Pudding | Roasted Potatoes | Jus

Poached Halibut

Broad Bean Concasse | Tomato Beurre Blanc

Parmesan & Chive Gnocchi

Asparagus | Baby Artichoke | Tomato Fondue

Salted Caramel Tart

Granny Smith Apple | Pickled Golden Raisin

Clotted Cream Parfait

Sesame Seed | Pickled Golden Raisin

Plate of South West Cheeses

*3 Local Cheeses | Angel Crafted Thyme Crackers | Home-made Chutney
(5 Local Cheeses As Cheese Supplement: £16)*

Leaf tea or Speciality Coffee with Umber & Ecrú Petits Fours £6.50

We've not been advised of any dietary requirements for you. Please do let us know if you have any.

A discretionary service charge of 10% is added to your bill

