

## Homemade bread

The homemade crafted sourdough is made by our hugely talented head pastry chef

Two pieces of sourdough & Ampersand butter £6.50

*Ampersand butter from Bloxham, Oxfordshire – churned & cultured for over 160 hours for the 'butteriest' of flavours, from the cow's milk of an English bred Jersey, Holstein & Guernsey herd. We think this is the most perfect simple accompaniment to our homemade sourdough.*

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Traditionally made Croquetas From £2.00

*Iberian ham £2.25, Wild mushrooms £2*

Cecina & Romesco tartalettes £2.25

*Cecina is a beef that has been salted & air dried naturally.*

Gordal olives, citrus & Lavenham herbs £7

Iberian acorn fed ham £9

Cecina – Air dry cured beef with toasted almonds £9

The Angel's lemon & ginger cured Scottish salmon, celeriac & apple £9

Roasted vegetable Raviolo, Manchego cheese, tomato crumble £9

Heritage tomatoes, crumbled goat cheese, with fresh herb infused  
first pressing virgin olive oil dressing £8

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Traditional lemon tart £9

Selection of Cheeses, homemade chutney & The Angel 'crackers' £12.50