



“Abbey Garden” - Suffolk Distillery gin, cucumber, apple, elderflower 9

### NIBBLES / STARTERS

Nocellara olives 3.5  
Homemade bread, *olive oil, aged balsamic* 4 (V)  
Tempura gherkins, *sweet chilli aioli* 4 (VO)

Nori salmon mi cuit  
*avocado, pickled vegetables* 8

White onion soup  
*pickled wild mushroom, truffle oil*  
*homemade bread* 7 (VO)

Whipped foie gras parfait  
*fig, apple, brioche* 12

King scallop and fish gratin  
*cheese croquette* 11

Honey and rosemary baked camembert  
*crispbread (for 2 persons)* 14

### MAINS

Butter and thyme roasted chicken  
*sage and onion polenta, fine beans* 16

Oven roasted monkfish  
*Thai green sauce, vegetables* 16

10 oz sirloin steak  
*roscoff, béarnaise, tomato, triple cooked chips* 25

Chestnut gnocchi  
*wild mushroom, leek* 14 (VO)

Beer battered haddock  
*triple cooked chips, warm tartare sauce, pea purée* 14

Glazed short rib  
*stock pot carrot, smoked garlic mash* 18

(V) - Vegan / (VO) - Vegan option available

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### DESSERTS

Raspberry and lemon choux bun 7

Chocolate torte  
*caramel popcorn ice cream* 7

Plum frangipane tart  
*honey ice cream* 7

Apple, blackberry and custard verrine 7

Cheese selection  
*membrillo, grapes, celery,*  
*chutney, biscuits* 12

### TO SHARE

Antipasti board (*for 2 persons*) 15  
*Charcuterie, olives, focaccia, sun-blushed tomatoes,*  
*artichokes, cornichons, houmous*

### SIDES

Skinny fries 4  
Wilted greens, chilli and lime 4 (V)  
Minted new potatoes 4 (VO)  
House salad 4