

It is with great pleasure that we
welcome you to High Tea at The Angel.

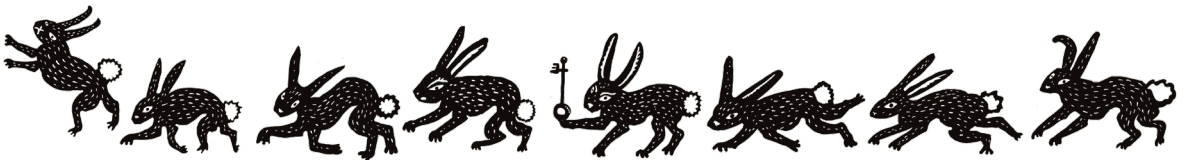
Every morning, our specialist team, inspired by Sally Lane, whose passion and talent made Afternoon Tea at The Angel the exceptional dining experience it is today; bake a delicious range of individual cakes and pastries in our dedicated Afternoon Tea kitchen.

Here at The Angel, we pride ourselves in the time-honoured art of High Tea as the holder of The British Tea Guild Council's Top City and Country Afternoon Tea Award and The Award of Excellence. The menu changes to offer the freshest ingredients in line with the season.

Our specialist team bake the most delectable pâtisserie, savouries, sandwiches and scones with care and passion to create this joyous High Tea.

Accompanied with an extensive library of the most selected teas and infusions. We invite you to try and discover a new tea, coffee, or hot chocolate.

We do not list all ingredients in menu descriptions so please tell a member of the team if you have any specific dietary requirements, ask to see our comprehensive list of allergens or go to www.allergeninfo.uk/angel



HIGH TEA

The Angel sandwich selection;

Free-range egg mayonnaise and cress

Honey-roast ham, tomato and mustard mayonnaise

Poached salmon, dill, crème fraîche

Roast beef, horseradish

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Savoury treats;

Mediterranean vegetables, Feta and ricotta quiche

Sausage roll

Hoisin duck in a little gem leaf

Sun dried tomato and red pepper arancini

Stilton and thyme creamy mushroom choux bun

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Freshly-baked cakes and fancies;

Custard slice

Chocolate profiterole

Fruit meringue basket

Stout cake

Lemon and passion fruit tower

Raspberry cheesecake

Coffee and walnut cake

Battenberg

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Rhubarb trifle

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Warm scone with strawberry jam and a choice of
clotted cream, whipped cream or butter

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Teas, infusions or coffee

£48 per person

TWINKLERS

PINK GIN PALOMA £14

*Chase Pink Grapefruit and Pomelo Gin, grapefruit juice,
lime and soda.*

FRENCH 75 £12

A classic romantic, gin, sugar, lemon and sparkling wine.

SPARKLING

200 CORTIGIANO PROSECCO, EXTRA DRY, NV

125 glass: £8

Bottle: £40

*Piedmont, Italy. Pale straw in colour, a fine mousse and a nose of
red and green apples.*

201 LEVERET 'MIMI' NV 125 glass: £12

Bottle: £60

*Marlborough, NZ. This Méthode Traditionnelle sparkler is elegant with
lovely harmony. Delicate, fresh and lively with crisp citrus and sweet
apple flavours, perfect as an everyday fun fizz.*

CHAMPAGNE

100 CHAMPAGNE BOLLINGER SPECIAL CUVEE NV

Glass: £20

Bottle: £110

*A real treat, full bodied and classy. Made using only first run
juice, 85% of which has Premier or Grand Cru status.*

TEAS FOR THE SEASON

*Inspired by the arrival of spring
and in the hope of a wonderful summer in front of us.*



Jasmine Pearls

Our Jasmine Pearl tea is composed of the most perfectly balanced spring green tea, repeatedly hand rolled and scented with fresh jasmine flowers. It is a light and delicate tea, that is best without milks.

Rose Puchong

A black tea blended with warming cinnamon and pepper, sweet ripe orange peel and rose hip and spiced with ginger, finished with a sprinkle of rose petals. This light-bodied and bright amber tea has a unique sweet and spiced flavour. Best without milk.

Royal Flush

A harmonious combination of Darjeeling and Assam teas, carefully blended to perfection. The Darjeeling tea contributes floral and delicate notes, while the Assam tea adds strength and robustness.

PAIRING

This flight of teas has been created to enhance the experience of High Tea. The teas below have been chosen specifically to harmonise with the flavours of the season.



Tung Ting Oolong

This bright green cup features an elegant tea with a sweet floral aroma. The city of Bao Loc is located in the Lam Dong province of the highlands of South Vietnam in a region of nature preserves sheltering orchid forests and plantations harvesting plums, peaches and persimmons, this cru from the highest mountain in the country is known for its purity. This tea is paired with your sandwiches.

Wulong

Hand-picked from bushes that grow on the Wudong peak of Phoenix Mountain in Guangdong province, this tea is made in small batches by experienced Tea Masters. The leaves are gathered twice a year, when they are only half open and processed by rattling the leaves to allow partial oxidation for 8-10 hours. The tea has a fruity aroma and a smooth, very refreshing flavour to perfectly compliment the sweet cakes.

Nilgiri Mao Feng

This tea comes from Anhui province of China. Picked in the early spring before the first rains, it has a fresh sweetness with rich green vegetal flavour. Best enjoyed without milk alongside the savoury selection of your High Tea.

Nilgiri Pearls

A unique hand rolled black loose leaf tea from the Nilgiri mountains in India. With a sweet and delicate well rounded flavour it pairs beautifully with the pastries and scones.

BLACK TEA

Bold and strong. There is huge variation within this type of tea; from fragrant Darjeeling to robust Chinese black teas and malty Assam blends.



The Angel Afternoon Blend

This blend has been carefully crafted for The Angel Hotel and includes teas from the misty hills of Ceylon and the lush estates of Assam in India. Classic and robust, this rich blend makes a strong cup and may be enjoyed with milk.

Ceylon

This rare Ceylon tea is cultivated in the upper regions of the 'Golden Valley' at an elevation of over 5400ft. The bud and first leaf are carefully harvested from selected tea bushes that have been propagated. It is specially made with hard withers, light rolling and minimum fermentation to preserve the light, bright cup with its deliciously fruity and floral notes.

Derjeeling Second Flush

From the beautiful Namring Tea Estate in the Himalayan foothills of Darjeeling comes our Second Flush. A light and fragrant black tea, famed for its distinct muscatel character. Harvested during the warm summer months, this tea offers floral, fruity and light earthy notes with a touch of pleasant astringency. Ideal to accompany your high tea and best enjoyed without milk.

Yunnan

This black tea is from the rich soil of China's Yunnan province creating best conditions for this bold and full-flavoured black tea. The taste combines rounded caramel sweetness with a smooth long lasting finish of spice; ginger, nutmeg and cloves.

Assam

Assam tea, indigenous to India's steamy Brahmaputra Valley, is one of the world's oldest varieties. Made from the delicate leaf tips of the Assam tea bush, its full-bodied and robust character makes it an ideal companion to a really special for the cakes of the afternoon tea

SCENTED BLACK TEA

Complex and intense. Scented black teas are combined with flowers, fruit and spices to enrich and enhance the aromas and natural flavours of the camellia sinensis leaves.



Staunton Earl Grey

A blend of black teas from India and Sri Lanka. One of our most sophisticated teas, based on the authentic Earl Grey recipe, blended with the finest Neroli and Bergamot oils.

Lapsang

To give this tea its rich and smoky flavour the plucked leaves are withered over pine fires, pan-dried and rolled, then placed in bamboo baskets and smoked, resulting in a smoky and evocative flavour.

Karac

A blend of ginger, natural spices and peppercorn, cardamom, cinnamon, cloves. This strong black tea has a unique taste and dusky, honey-hay flavour. Enjoy with hot milk and sugar.

First Romance

A Sri Lankan black Ceylon tea. Pieces of mango and orange peel combined with a colourful selection of delicate flowers, rose petals, pitanga and lotus flowers bringing to the blend a sense of balance and a subtle flavour. Best without milk.

Vanilla

Using Sri Lankan vanilla and large leaves from Ceylon, this distinctive scented tea has a sweet and creamy character. Enjoy with milk and sugar to taste. Spiced Caramel Black tea from Sri Lanka, a delightful blend of naturally sweet vanilla, dried fruit, cinnamon and cloves. Zesty orange peel and a touch of almond make this an aromatic and warming cup of tea.

RARE TEA

Our rare and seasonal loose leaf teas express the true taste of their origin, with unrivalled quality and a complex spectrum of flavours and aromas.



Kukicha

This dark Japanese tea started life as a green tea but has been skilfully roasted to turn a late pick Sencha into something extremely special. Some of the catechins (a class of flavonoid that naturally protects the plant from environmental toxins) and caffeine are lost in this roasting, softening the tea in every way. The flavour is very gentle and smooth, lacking astringency and tannin with a toasty hickory pine flavour.

Organic Hojicha

Hojicha comes from Japan and is made using a blend of stems of tea leaves from three organic gardens, which have been flash roasted to create a mellow, soothing aromatic green tea with caramel notes. Is a lower in caffeine as it loses the caffeine with the roasting process. Best without milk.

Heart of Persia

The king of spices, saffron, is the key ingredient. Hints of this distinctive spice accent a selection of sweet and exotic fruits and flower petals brought together with a delicate single estate Ceylon tea. Best enjoyed without milk.

Butterfly Pea

Enjoyed for centuries in Southeast Asia as a vibrant herbal tea. Butterfly Pea Flower has a bright blue colour that is released when the flowers are steeped. It goes well with lemon juice and will transform into a lovely shade of royal purple. Pairs well with the savouries from the high tea.

WHITE TEA

Sweet and delicate. White teas are the least processed of the six tea types, yet often the most challenging to perfect. The purest example of authentic tea at it's best.



Imperial White Tea

Imperial white tea has precious buds (70,000 per kilo of tea) called 'silver needles' are gently dried, to give a delicate mellow flavour, with hints of cucumber and melon. The tea is soft, sweet, purely unforgettable. Add a little honey.

OO LONG TEA

Wonderfully complex, aromatic profiles, oolong tea features diverse colours, flavours and aromas, crafted by masters in Taiwan and China.



Blue Spring Oolong

An Imperial favourite. Hand selected leaves with layers of flavour from orchid and mallow flowers create a rare pale green-yellow liquor tending to amber. Best without milk.

Jade Oolong

This tea comes from the township of Zhu Shan in Nantou County, one of the best tea producing areas in Taiwan. Grown at high altitudes, it has a sublimely light, floral quality. Best to be drunk without milk.

Wuyi

A rich and buttery oolong tea, lifted by caramel sweetness and subtle floral notes. This tea is skilfully crafted by masters who roast the leaves to create sumptuous autumnal nutty flavours. This tea is best without milk.

GREEN TEA

Bursting with vibrant grassy flavours, generally described as 'unoxidized' teas, no chemical change occurs during their manufacture.



Nilgiri Slender

Lung Ching high mountain This premier harvest is realised at the dawn of spring time; the first buds are plucked one by one and then quickly heated in the family's atelier. The care applied to each step of the process helps concentrate the aromatic richness of the leaves nourished by terroir.

Japanese Sencha

Refreshingly complex and sappy with deep, savoury umami and intense vegetal sweetness in a concentrated, smooth infusion. This loose-leaf tea goes wonderfully with sweet and savoury food we recommend with smoked salmon sandwiches!

Genmaicha

A beautiful balance of spring picked and steamed Japanese banchan green tea, mixed with high quality, puffed mochigome rice, for a delectable warming toasted flavour.

Gyokuro

Uniquely fresh, this tea undergoes a traditional shading process for 30 days, creating an unmistakable and umami-rich infusion that earns Gyokuro the title of Japan's finest green tea with a smooth creamy taste.

DECAFFEINATED BLACK TEA

These decaffeinated teas have been carefully selected to help you unwind and relax but still bring the full flavour of the teas they represent.



Decaffeinated Assam

Delicate and flavoursome whole leaf assam tea, 100% theine-free.

Decaffeinated Earl Grey

The true Earl Grey taste but without the caffeine! Full of flavour - the caffeine has been removed, the rich flavour of the tea is retained.

FRUIT TEA

Vibrant and flavoursome fruit steeped in hot water. May contain caffeine. Usually taken straight.



Peonies and Berries

This is a grand combination of berries and figs. One side is sweet, fruity and nippy, the other is soft and mild. Both are in perfect unity on a green tea base with plump, glowing berries, snappy fig pieces and lime-light seeking peony petals.

Mango Twist

A delicious blend of fresh green tea, rich black tea and whole mango pieces. Sweet, lightly spicy and refreshing.

Wild Cherry

Cherry is a dark red beverage with an intense fruity flavour whose colour resembles ripe cherries light scented.

Red Berries

Tart berry fruits with a sweet floral aroma. This blend of blackcurrants, cherries, rosehips and hibiscus shells offer a vivid and lively infusion bursting with berry flavours.

HERBAL INFUSIONS

*Our herbal range is created using freshly picked and dried whole herbs and flowers.
Naturally caffeine-free.*



Fennel, peppermint and ginger

Deep green, whole dried peppermint leaves offer an intensely refreshing infusion that exudes an engaging and cleansing menthol aroma, with an invigorating, cooling finish.

Turmeric Gold

A mildly spicy creation which benefits from a dash of milk the purest cocoa shells and the curcuma root: golden curcumin. The tea is refined by the addition of another very well-known root: ginger. Finished with fennel anise.

Chamomile and Lavendar

Our own special blend of pure chamomile and lavender flowers has been blended for fragrant floral aromas, smooth, balanced flavours and the well-known relaxing properties. When brewed this organic, caffeine-free infusion is light, smooth and fragrant with a floral taste and very slight sweetness on the finish.

South African Rouge

A plant infusion from the South African red bush, very high in antioxidants. The rich flavour from its deep red, long cut leaves, creates an infusion that is full of authentic character.

Hibiscus Flowers

A herbal infusion exquisitely crafted from the dried petals of the hibiscus flower. With a rich flavour of berries and a natural bitterness from the hibiscus. This tea goes well with a drizzle of honey.

COFFEE

Our coffee comes from James Gourmet, a small family roastery in Ross-on-Wye. Brazilian, sweet, nutty and chocolatey; a fantastic second crack (dark roasted coffee).



Cafetière Coffee

Espresso

Caffè Latte

Cappuccino

Flat White

Americano

Machiato

Marocchino

Salted Caramel Hot Chocolate

Hot Chocolate

Homemade milk chocolate ganache combined with milk and steamed to create a silky froth.

GIFT SHOP

For every special occasion, the delightful experience of dining at The Angel with your loved ones, the perfect gift for someone who already has everything!



High Tea for Two

£92

Our traditional High Tea has something for everyone, with savouries, sandwiches, cakes and pastries and scones with jam and cream it is the ultimate extravagant treat.

Sparkling High Tea for Two

£108

Add a romantic sparkle with a chilled glass of sparkling wine to accompany our delectable, traditional High Tea.

Champagne High Tea for Two

£124

This is the ultimate indulgence, traditional High Tea served with an elegant glass of Bollinger Brut NV Champagne, perfectly chilled and sparkling.

Sunday Lunch in the Oak Room for Two

£92

Three courses served in the Oak Room restaurant, our Sunday Lunch menu features roasted sirloin of beef, duck fat roast potatoes, silky Angel gravy and other dishes which change with the season.

Monetary Value

Bank of Angel gift vouchers come in any monetary value to allow your loved ones to choose their treat. They can be used in the Oak Room, Foxhunter Bar, for High Tea or an overnight stay.

All of our gift vouchers can be purchased online at www.angelabergavenny.com or in person from reception and are valid for one year from the date of purchase.

Electronic vouchers can be emailed directly within seconds and come at no additional charge. Physical vouchers are beautifully packaged in bespoke Angel voucher wallets and can be posted for an additional charge.