

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

Coronation chicken

Home baked ham, tomato and mustard mayonnaise

Severn and Wye smoked salmon, pickled cucumber, cream cheese

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Savoury treats;

Sausage roll

Cheddar and ham quiche

Hoisin duck samosa

Courgette muffin

*Palmier topped with sundried tomatoes,
roast red pepper, Feta and pesto*

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Freshly-baked cakes and fancies;

Profiterole

Raspberry meringue roulade

Custard slice

Coffee and walnut cake

Baked raspberry cheesecake

Bakewell tart

Coconut mint slice

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

£44 per person

TWINKLERS

Tequila and hibiscus Spritz £12

*Jose Cuervo tequila, infused hibiscus syrup, sparkling wine
and fresh mint*

French 75 £12

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

Bellini £12

Simply delicious, peach purée and sparkling wine.

SPARKLING

200 MANSFIELD AND MARSH METHODE

TRADITIONELLE NV 125 glass: £8
Bottle: £36

*Hawkes Bay, New Zealand. Produced by our good friend
John Coney who also produces our Southern Dawn Sauvignon.*

201 LANGLOIS CHATEAU CREMANT DE LOIRE BRUT NV

125 glass: £9
Bottle: £40

*Loire, France. Langlois Chateau is owned by Bollinger and as
expected their Crémant is of a very high quality. A nose of white
flowers and honey, fine bubbles with a rich, vibrant palate.*

CHAMPAGNE

100 CHAMPAGNE BOLLINGER SPECIAL CUVÉE NV

Glass: £16
Bottle: £90

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

TEA FOR THE SEASON

This tea has been carefully chosen to showcase the season and accompany the flavours featured in the sweet and savoury elements of High Tea.



Flowering Rose

Combining the highest grade silver needle green tea with wonderfully delicate dried flowers. Each flowering green tea bundle consists of dried tea leaves wrapped around dried flowers, they emerge like the first buds of spring.

Our list of teas is extensive and we know it can be hard to choose from, if you would like any advice then please ask a member of the team who will be more than happy to help you narrow down the selection.

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 delicious afternoon blend is balanced by aroma, colour and body. 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

Outstanding orange pekoe, whole leaves from Sri Lanka. This tea is full bodied, soothing and complex. A powerful liquor with a coppery colour. It is a bright coppery infusion that can be enjoyed on its own or with a dash of milk. A black Ceylon pairs well with the scone, clotted cream and strawberries jam.

Darjeeling 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.

Keemun Gong Fu

Keemun Gong Fu is one of the finest black teas in the world. It was so highly regarded that the Chinese referred to it as the 'prince of tea', due to the reputation of its exquisite flavour and rich fragrance. The Anhui province of China where the tea is grown is temperate, with abundant rainfall, which nourishes the soil with a unique complex of minerals, creating an incredibly lush and fertile terroir.

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.

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.

Noir Jardine

This tea is it a delicate combination of Ceylon black tea, fruity orange peel and bright blue bergamot flowers. It is scented with lemon essential oil and the aromas of mango, fresh fig, lotus flower and pitanga. A subtle but passionately flavoured tea that is fresh and floral just like the season it represents.

Orange and Rose Pouchong

Flavoured black tea from India. This tea is blended with warm cinnamon and pepper, sweet ripe orange peel, rose hip, spiced ginger and a sprinkle of delicate rose petals. A light bodied and bright amber tea with a unique sweet and spicy flavour.

Anna Karenina

An inspired blend of rich and sensual rose flavours, tempered with a touch of smokey Lapsang Souchong. The ideal tea to accompany our scones with jam and cream. This rosey blend is much milder than a traditional Lapsang.

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.



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.

Java-Hong Ca

The Hong Ca is made from 'Sukui Clone', a tea cultivated and produced on the small, private tea plantation in Sukabumi in western Java, Indonesia. This infusion unfolds with a fresh fruity bouquet and earthy notes. It goes well without milk.

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 protect 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.

Dew Drop

The most delicate leaves crafted into tight balls with a bright sheen. The flavour of this green tea is full bodied, succulent and extremely rich with high tannins. Can be beautifully enhanced with the addition of honey.

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.



Jasmine White Tea

A precious white tea from the Chinese Fujian province. Jasmine tea is made with the top grade and the most famous variety of white tea; silver needle. The soft buds of this white tea are gently scented with fresh jasmine blossoms. This tea is soft with a delicately sweet taste and mild jasmine fragrance.

PU-ERH

A fascinating fermented tea with a unique character that is earthy, mellow, and balanced. Named from the market town where the teas have been traded for hundreds of years.



Imperial Pu-erh

Produced from the tea bushes nurtured in the rich soils of Pu'er city in the Yunnan Province of southern China. This is a rich and complex tea that has a strong earthy fragrance with smooth woody notes on the palate. Known to aid digestion, this is an ideal tea to savour after a rich meal.

OOLONG TEA

Wonderfully complex, aromatic profiles. Oolong teas feature diverse 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.

GREEN TEA

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



Organic Dragon Well

This healthy Chinese tea is rich in antioxidants, full of grassy freshness with a sweet undertone. It is best enjoyed with a squeeze of lemon or drizzle of honey.

Green Spring Pearls

The tender silvery buds are hand rolled into pearls and dried with fresh aromatic jasmine flowers. The pearls magically unfold in the teacup; is a light scented infusion.

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. Ideal to enjoy with the savoury flavours of the sandwiches.

YELLOW TEA

Distinct mellow flavour. Tea leaves are steamed to oxidize at a much lower rate thus producing a much more mellow taste in comparison to that of green teas.



Yellow Sun

This smooth, subtly smoky and distinctly nutty variety from the Huangshan Mountains of Anhui Province, China is crafted according to a technique developed by tea masters over centuries. With its delicately roasted notes and the mellow sweetness and light levels of oxidation place it in a class of its own and will balance the flavours of the savouries on the High Tea beautifully.

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.

Green Peach

A traditional blend of Sencha green tea, dry fruit pieces and sunflower blossoms. A light flavoured and refreshing green tea with hints of peach.

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.

HERBAL INFUSIONS

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



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.

Ginger Tea

Ginger and lemon creates an invigorating balanced infusion which is smooth and refreshing. It is light, refined and perfectly balanced to finish the afternoon.

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.

Lemon Verbena

This refreshing tea is made from the cut leaves of pure lemon verbena. With a lovely rich lemon scent and flavour when infused.

Rooibos and Blueberry

A plant infusion from the South African red bush, very high in antioxidants. Rich, honey-toned loose leaf herbal rooibos is the perfect match for the creamy sweetness of blueberries.

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

Iced White Coffee

Hot Chocolate

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

Whittard Luxury White Hot Chocolate

White chocolate alternative to the above, super sweet and creamy.

Whittard Spiced Chai Hot Chocolate

Our take on an Indian classic, with warming cinnamon and ginger.

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

£88

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

£104

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

Champagne High Tea for Two

£120

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

£88

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.