



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

Smoked salmon, lemon cream cheese and chives

Honey-roast ham, tomato and mustard mayonnaise

Cream cheese, cucumber, dill and mint

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Savoury treats;

Sausage roll

Crispy chilli beef in a little gem leaf

Broad bean hummus and mint on toasted ciabatta

Hoisin duck samosa

Cheddar and bacon quiche

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Freshly-baked cakes and fancies;

Custard slice

Chocolate Delight

Raspberry and blueberry meringue nests

Coconut cake

Raspberry cream tower

Coffee profiterole

Lemon and ricotta cake

Passion fruit cheesecake

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Pimm's jelly

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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

£50 per person

TWINKLERS

KIR ROYALE £18
Fit for a king; crème de cassis and champagne.

PINK GRAPEFRUIT FIZZ £14
Chase grapefruit gin, gomme syrup, grapefruit juice and prosecco.

SPARKLING

200 PROSECCO BELLINO D.O.C NV
125 glass: £8
Bottle: £40

North East Italy. A well balanced prosecco with a lovely, fruity nose and persistent fine bubbles.

201 CREMANT DE LOIRE GRATIEN AND MEYER
CUVEE FLAMME NV 125 glass: £12
Bottle: £60

Loire, France. This is a dry, crisp sparkler with refreshing citrus fruit and apple flavours.

CHAMPAGNE

99 CHAMPAGNE BILLECART-SALMON BRUT NV
125 glass: £20
Bottle: £100

A refined and elegant Champagne with delicate bubbles, featuring notes of fresh apple, pear, and brioche, culminating in a crisp, refreshing finish.

100 CHAMPAGNE BOLLINGER SPECIAL CUVEE NV
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 Month of Love these strong, floral teas have been chosen to warm your heart and soothe your soul.



Flowering Heart

Fragrant rose and lily flowers, all perfectly tied up with premium green tea. Notes of lychee fruit and flowers from Fujichan in China. A light and delicate tea.

Rose Pouchong

An eternal tale of love, passion and sensuality, told through black tea blended with warming cinnamon and pepper, sweet ripe orange peel and rose hip. Spiced up with ginger and a sprinkle of rose petals. A light-bodied and bright amber tea with a unique sweet and spiced flavour.

Lemon and Ginger

Marrying earthy green tea with bright and zesty lemon, this refreshing loose leaf blend is a perfect partner to our lemon roulade. Best add a drizzle of raw honey.

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.



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

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.

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.

Duchess of Bedford

This black tea is dedicated to Anna Maria Russell who we must thank for the creation of Afternoon Tea. A unique blend of single estate teas from Sri Lanka. Orange pekoe, and specially selected leaves from Assam. The result is a beautiful black tea, which is the perfect accompaniment to your scones.

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.

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.

Masala Chai

Chai Tea is made following an ancient recipe where black tea is infused with ginger, peppercorn, cardamon and cloves creating a warm spicy infusion. Best enjoyed with hot milk and sugar to taste.

Chocolate and Coconut

A warming combination of cocoa nibs and coconut and a delicate Sri Lankan tea for its base. This tea is best enjoyed with the pastries of the Festive High Tea. Best on its own.

Vanilla

Using Sri Lankan vanilla and large leaves from Ceylon, this distinctive scented tea has a sweet and creamy character. Best to have it on its own.

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.

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.

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.

Hojicha

This tea is a Bancha, with leaves roasted until they turn completely brown. These leaves, mixed with pieces of stems, release a calming roasted and woody aroma with a delicately sweet taste. Subtle notes of nuts and vanilla, along with a fine vegetal presence, contribute to its complex flavour.

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. .

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

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.

Snow Drops

Originating from the Himalayan foothills, this tea only boasts the top leaf and bud. Following plucking, the tea leaves are left to wither slightly. They are then gently hand-rolled to hasten the fermentation process. When brewed, it delivers a light, bright, mild and mellow cup with perfect –subtle delicate flavour with a lovely soft aftertaste.

OOLONG TEA

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



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.

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.

Ali Shang Oolong

Uniquely creamy with floral notes and spring woodland freshness. An outstanding expression of high mountain oolong tea, grown in the lofty heights of one of Taiwan's most breath-taking national park where produces gaoshan (high mountain) oolong tea. At such high altitudes, the garden is surrounded by a constant mist that hydrates and enriches the tea plants. Expertly rolled and masterfully processed, the leaves encapsulate an enchanting, floral aroma and iconically creamy flavour. This tea is best to have it 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!

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.

Genmaicha

A beautiful balance of spring picked and steamed bancha green tea, combined with high quality, roasted, and puffed organic rice, for a delectable toasted, warming flavour.

FRUIT TEA

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



Bora Bora

This tantalising blend of strawberries combined harmoniously with tropical papaya and embellished with multitude of tropical fruits and flowers resulting in an irresistible infusion.

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.

Mango Twist

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

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.

HERBAL INFUSIONS

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



Lemon Verbena

This refreshing herb is made from the cut leaves of pure lemon verbena. With a mellow lemon flavour

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

Hot Chocolate

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

At the Angel Hotel we make every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. The Angel prepares all its food in centralised kitchens, allergen-based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

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

£100

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

£116

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

Champagne High Tea for Two

£150

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

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.