

The Angel Inn Menu



Starters

Panko Coated Crab Cakes (GF) £5.50

pickled fennel and apple. dill mayonnaise

Chefs Soup of the Day (GF*) (V) £4.50

served with a warm fresh bread roll & butter

Homemade Chicken Liver & Port Parfait (GF*) £6

red onion marmalade & toasted bread

Classic Prawn Cocktail (GF*) £6

iceberg lettuce, mair rose sauce crunchy apple, avocado puree, brown bread & butter

Paprika Dusted Whitebait £5

baked kale garnish & garlic alio dip

Homemade Vegan Dips (GF*) (Ve) £5

(Tzatziki & beet hummus) pitta bread, olives & sun blushed tomatoes

Stuffed Field Mushroom with Three Bean Chilli (GF) (Ve) £5

topped with vegan cheese

Steaks

Rump 10oz (GF) £15 | Sirloin 10oz (GF) £18 | Fillet 8oz (GF) £22

chips, caramelised shallot, half tomato, mushrooms & salad

Sauces: Peppercorn (GF) | Port & Stilton (GF) | Red Wine & Mushroom (GF) £1.50

Meats

Grilled Lambs Liver (GF) £14

sauteed with sage, crispy bacon and onions. Served with creamy mash, seasonal vegetables, onion rings & a red wine jus

Crispy Belly of Pork (GF) £13.50

celeriac mash, crackling, a pulled pork & black pudding bonbon, seasonal vegetables & cider cream sauce

Herb Crusted Lamb Rump (GF) £15

served pink with butternut squash puree, dauphinoise pots, seasonal vegetables & pan jus

Sauteed Chicken (GF) £13

sauteed chicken, potato and pancetta terrine, seasonal vegetables, crispy chicken skin with a white wine leek & stilton sauce

Angel 8oz Beef Burger £12

monterey jack cheese, crispy bacon, homemade burger sauce, chips & coleslaw

V = Vegetarian | Ve = Vegan | GF = Gluten Free | GF* = Gluten Free option available, please speak to your server

The above dishes may contain allergens such as gluten or nuts. Please let us know if you have any requirements.

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Fish

Teriyaki Grilled Salmon Fillet £13.50
pak choi, noodles & pineapple salsa

Large Grilled Seabass Fillet (GF) £14
hasselback potatoes, sauteed king prawns, spinach & buttered samphire

Fish Pie (GF*) £13
salmon smoked haddock, mussels cooked in a white wine creamy sauce
topped with a cheesy mash & parsley crust

Vegan

Homemade Bean & Chickpea Burger (ve) £10
beetroot relish, seasoned chips & salad

Mushroom Shepherd's Pie (ve) £10
served with fresh vegetables & vegan jus

Tofu Katsu Curry (ve) £11
crispy tofu with mild curry sauce, pickles,
spring onions & steamed rice

Desserts

Chocolate Delice (V) (GF) £5
with coffee mousse, chocolate crackling & vanilla ice cream

Baileys Infused Bread & Butter Pudding (V) £5
with custard or vanilla ice cream

Gingerbread Sticky Toffee Pudding (ve) £5
Jack Daniels toffee sauce, fudge pieces & vanilla ice cream

Homemade Cheesecake of the Day (V) £5
with vanilla ice cream

Banoffee Sundae (V) (GF) £5
sliced bananas, toffee ice cream, fudge pieces & whipped cream

Selection of Ice Cream (V) (GF*) £4.50
Rossi ice cream flavours of the day

Selection of Vegan Ice Cream (V) (GF) £4.50
ice cream flavours of the day

Cheeseboard (V) £6.50
selection of cheeses, celery, grapes, apple, chutney & biscuits

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