

# **The Angel Inn Sample Menu**

*Lemon & thyme infused olives £3.25 (ve)*

*Bread board - warm sourdough boule with butter £4 (v)*

## **Sharers**

*To share - The continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £27*

*To share - Rosemary & garlic baked camembert served with warm sourdough and celery £11 (v)*

## **Starters**

*Avocado and free range poached egg on toasted sourdough, drizzled with a sunflower seed & herb dressing £5.75 (v)*

*Chicken liver, brandy & liquorice parfait, hazelnuts and toasted sourdough £5.75 (a, n)*

*Beef carpaccio served with capers and celeriac remoulade £7.50*

*Smoked salmon, sourdough, crème fraîche and capers £7.75*

*Pan-fried king prawns and chorizo on toasted sourdough £6.25*

*Pan-seared scallops with roasted cauliflower and a  
curried bean purée £8.25*

**Main courses**

*28-day aged rib-eye steak, mini Yorkshire puddings filled  
with caramelised onions, triple-cooked chips and a  
horseradish butter £16.50*

*Fish & chips - line caught cod, ale-battered, served with  
triple-cooked chips, mushy peas and tartare sauce £12.95  
(a)*

*Handmade British beef burger in a brioche bun with  
bacon and melted cheese, served with a gherkin and fries  
£12.95*

*Roasted half chicken in a lemon & garlic marinade with  
rosemary fries £12.50*

*Avocado & papaya salad, served with red pepper and  
onion, drizzled with citrus dressing £9.75 (ve)*

*Roast Atlantic cod with peas, leeks and a chorizo & pea  
ragu £16 (a)*

*Slow-braised rabbit leg on barley risotto with confit  
garlic and stem broccoli £16*

*Red pepper & quinoa burger in an ancient grain bun with  
marmalade-roasted beets, lentils and pickled walnuts  
drizzled with a sunflower seed & herb dressing £11.50  
(ve)*

*Chargrilled halloumi, avocado & papaya salad, served  
with red pepper and onion, drizzled with citrus dressing*

*£11.75 (v)*

*Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10.25*

*Rump of lamb served with chargrilled aubergines, cherry tomatoes, sautéed heritage potatoes and a red wine jus £16*

**Sides**

*Stem broccoli £3.50*

*Grilled aubergine £3.50*

*Watercress & shaved hard cheese salad £3.50*

*Triple-cooked chips £3.25*

**Desserts**

*British cheese board including Cornish blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St.Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney £8 (v)*

*Warm chocolate brownie served with hazelnut ice cream £6 (v, n)*

*Chantilly cream-filled profiteroles with caramel sauce £6 (v)*

*Black forest Eton mess £6 (v)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)  
contains nuts*