



Lunch + Dinner Menu

Sharers

Bread & Olives (V)	7
Baked Ciabatta, Caramelised Onion Bread, Salted Butter, Truffle Cream Cheese Dip, Marinated Olives, Balsamic Reduction & Olive Oil	
Ploughmans Platter (GFO)	17
Honey Mustard Roasted Ham, Pastrami, Gala Pie, Chicken & Wild Mushroom Pate, Cheddar Cheese, Balsamic Pickled Onions, Dill Pickle, Dressed Side Salad, Sweet Pickle, Artisan Bread & Salted Butter	
Oven Baked Camembert (V) (GFO)	14.5
Studded With Confit Garlic & Rosemary, Ciabatta & Sweet Chilli Jam	

Starters

Locally Sourced Asparagus (GF) (V)	8
Hollandaise, Toasted Yeast Flakes & Softly Poached Egg	
Moules Mariniere (GFO)	8
Lemon, Parsley & Crusty Bread	
Smoked Duck Salad (GF)	8.5
Pomegranate, Feta, Toasted Seeds & Pink Peppercorn Dressing	
Wild Mushroom Arancini (VE)	7
Vegan Parmesan & Wild Garlic Pesto Mayo	
Lemon & Gin Cured Sea Trout	8.5
Pickled Fennel, Sourdough Croutes, Samphire, Garlic & Dill Aioli	
Today's Soup Of The Day (GFO) (V)	7
Warm Bread Roll & Salted Butter	

Mains

Beer Battered Fish	16
Crushed Peas, Tartar Sauce, Lemon & Skin On Fries	
Halloumi Salad (GF) (V)	14.5
Pomegranate, Pumpkin Seeds, Pickled Beetroot, Candied Walnuts & Honey Mustard Dressing	
Fillet of Hake (GF)	21
Herb Crust, Parisian Saffron Potatoes, Pea Puree, Crispy Kale, Prawn & White Wine Cream Sauce & Samphire	
Chargrilled Butterflied Cajun Chicken Breast (GF)	16.5
Sauteed Potatoes, Tenderstem Broccoli & Lemon Vinaigrette	
Spring Vegetable Pesto Pasta (GFO) (VE)	14
Fusilli Pasta, Mangetout, Peas, Broad Beans, Asparagus & Cherry Tomatoes In A Pesto Cream Sauce Topped With Chives & Parmesan	
Falafel & Spinach Burger (GF) (VE)	13.5
Vegan Brioche Bun, Sweet Chilli Jam, Skin On Fries, Sliced Tomato, Dill Pickle & Baby Gem	

From Our Very Own Farm



Pork Sausages & Creamed Mash (VO) (GFO) Onion Gravy & Seasonal Vegetables Vegetarian Sausages Also Available (V)	16
Today's Lamb (GF) Roasted Carrot, Potato & Lamb Terrine, Spring Vegetables & Mint Jus	25
Today's Pie Buttered Peas & Thick Cut Chips	17
Braised Pork Belly (GFO) Apple Puree, Sauteed Cabbage & Bacon, Chive Mash & Wholegrain Mustard	18

Heritage Breed Steak from Aubrey Allen



Wagyu Beef Burger (GFO) In A Sesame Seeded Brioche Bun, Melted Cheddar Cheese, Truffle Mayonnaise, Dill Pickle, Tomato, Baby Gem, Skin On Fries, Red Onion & Herb Slaw Add Bacon £1	16
8oz Chargrilled Rump Cap Steak (GF) Field Mushroom, Balsamic Onions, Grilled Tomato & Triple Cooked Chips	25.5
8oz Chargrilled Herefordshire Ribeye Steak (GF) Field Mushroom, Balsamic Onions, Grilled Tomato & Triple Cooked Chips	28.5
Cote de Boeuf (for Two to Share) (GFO) Gratin Dauphinoise Potato, Sauté Green Beans, Grilled Tomato, Field Mushroom, Onion Relish & Peppercorn Sauce <i>Please allow a minimum of 40 minutes</i>	78

Sides

Skin On Fries (V) Add Cheese +£1	4.25	Creamed Mashed Potatoes (V) (GF)	4.25
Tender Stem Broccoli (V) (GF) Chilli Flakes, Sweet Mustard Dressing & Toasted Hazelnuts <i>Contains Nuts</i>	5	Red Onion & Herb Slaw (V) (GF)	3.5
Buttered Seasonal Mixed Vegetables (V) (GF)	4	Honey Mustard Dressed Salad (V) (GF)	4
		Peppercorn Sauce (V) (GFO)	3.5
		Blue Cheese Sauce (V) (GFO)	3.5
		Onion Rings	4

V - Vegetarian, VO - Vegetarian Option, VE - Vegan, GF - Gluten Free, GFO - Gluten-Free Option
Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.

Our Story

Awarded Five-Star certification by AA Hotel & Hospitality Services, The Angel provides outstanding hospitality and timeless charm. The historic hotel has been sensitively refurbished to retain its centuries-long heritage. Through experienced culinary craftsmanship, our menus celebrate local flavours. We have won the AA Dinner Award multiple years running.

From community events to private functions, our versatile spaces cater to every occasion. We are particularly proud of The Banking Hall, a wedding and events venue in the former High Street bank.



Our Farm

We have a real commitment to reducing food miles, complete confidence in where our food comes from, and use the best of local suppliers. Our very own Farm, which we've called St Catherine's, is only 4 miles from The Angel, and is home to our flock of pedigree Suffolk and Dorset sheep, our rafter of turkeys, and our little family of rarebreed British Lop Pigs. Between them they provide all of the free range lamb, turkey and pork that we need throughout the year.

We have our own fruit orchard, growing apples, pears and plums. The Angel bar offers the exclusive Topsy Angel Cider, made in partnership with Pershore College. What we can't source ourselves we source from the best of local.



Aubrey Allen Butchers

At The Angel, we use heritage breed beef from Aubrey Allen to preserve taste, tradition and quality. Aubrey Allen, established in 1933, selects the finest 2% of British grass-fed beef. This is dry aged for at least 30 days in scientifically designed chambers to enhance tenderness and flavour. Each beef dish at The Angel showcases a legacy of excellence.

