

Starters	Soup of the Day , artisan bread, salted butter (V) (GFO)	5
	 Caesar Salad , with chargrilled free range British chicken or Scottish smoked salmon, free range boiled egg, baby gem, tomato, bacon, croutons (V) (GFO)	6
	 Smoked Scottish Haddock Kedgeree Fishcake , lime, baby leaf, curried aioli (V)	7
	 Our Farm British Lop Pork Belly , green chilli, garlic, fresh lemongrass, soy, rice wine, fresh ginger (GF)	7
	 Our Farm Chargrilled Suffolk Lamb , flatbread, olives, feta cheese, confit peppers	7
Sharing	Artisan Bread , curried aioli, olives, olive oil, aged balsamic vinegar (V) (GFO)	5
Boards	Roasted Garlic & Herb Camembert , breaded brie, flatbread, spiced apple chutney, dressed salad (V) (GFO)	11
	 Pershore Board , our farm pork belly, glazed ham and pork sausages, pastrami, liver pate, Herefordshire mature cheddar, flatbread, spiced apple chutney, pickles	16
Mains	Herefordshire Steak, Root Vegetable, Pershore Ale and Thyme Pie hand cut chips, garden peas or seasonal vegetables	11
	 Our Farm British Lop Cumberland Sausage and Mash , red wine gravy, seasonal vegetables, onion rings (VO) (GFO)	11
	Battered Fillet of Fresh Cod , hand cut chips, crushed peas, tartare, bread and butter, chip shop curry sauce (GFO)	12
	Herefordshire Beef Meatballs fresh tagliatelle, tomato oregano ragu, garlic ciabatta	12
	Wild Mushroom Risotto , parmesan, chives (V) (GF) Add chicken 3	12
	 Breasts of Free Range British Chicken sundried tomato and goat's cheese, Provençale vegetables, parmentier potatoes, tomato salsa (GF)	13
	 Cajun Fresh Scottish Salmon or Cajun Free Range British Chicken , baby gem, tequila salsa, parmentier potatoes, tomatoes, free range boiled egg (GF)	13
	 Our Farm British Lop Pork Belly , apple, charred leeks, onions, gravy, fries	15
From the Grill	8oz Herefordshire Rump (best cooked medium-to-rare) (GF)	16
	8oz Herefordshire Sirloin (best cooked rare-to-medium) (GF)	17
	16oz T-Bone (best cooked medium) (GF) Add a sauce: Cracked Black Pepper / Bordelaise Sauce (GFO) 3 Served with flat mushroom, tomato and balsamic onion relish, hand cut chips and butter of choice Butters: Simply garlic and parsley / 3 chilli / cracked pepper and thyme	18
Burgers	Chargrilled Herefordshire Beef Burger , burger sauce, beef tomato, gherkin, brioche, fries, slaw	10
	The Angel Herefordshire Beef Burger , cheddar, bacon, burger sauce, gherkin, brioche, fries, slaw	13
	 Our Farm Suffolk Lamb and Mint Burger , Worcester sauce shallot cheddar, harissa mayo, gherkin, brioche, fries, slaw	13
	Chilli Breaded Cypriot Halloumi Burger , chilli breaded, confit peppers, guacamole, gherkin, brioche, fries, slaw (V) (GFO)	13
	Burgers served with seasoned fries, house slaw	
Sides	Hand Cut Chips (V) (GF) 3	
	Fries, Roasted Garlic Aioli (V) (GF) 3	
	Onion Rings (V) 3	
	Garlic Parsley Ciabatta (V) (GFO) 3 Add cheese 1	
	Provençal Style Olives (V) (GF) 3	
	Seasonal Salad , olives, croutons, honey mustard dressing (V) (GF) 3	



OUR APPROACH TO FOOD

How many restaurants and hotels do you know that have their own farm?

Food always tastes better when you've grown it yourself. That's why we set up St. Catherine's Farm, to ensure our commitment to locally sourced food is real and driven by us.

St. Catherine's Farm lies 4 miles from The Angel, set in the beautiful Worcestershire countryside. Our farm provides us with all the pork, lamb, free-range chicken and eggs that we need, as well as fresh fruit and vegetables. Our farm is home to our flock of Suffolk and Dorset sheep and our little family of extremely rare British Lop Pigs. It means that we can ensure our animals have the highest standards of welfare.

What we can't source ourselves we source from the best of local. Our beef comes from pedigree Hereford cattle, handpicked by us for their size and quality from a Ledbury farm. Lawrance's Bakery is well known to all Pershorians, and they drop off freshly baked bread for us every morning. Our Topsy Angel Cider is produced at Pershore College using Pershore apples, and comes as a sweet and a dry sparkling or as a medium-dry still.

Above all, we want to bring a homemade feel to everything we do. All of the dishes in our menu are made in-house. Even our sustainably-sourced cod fillets are individually beer-battered in our own kitchen using beer from Pershore Brewery, whilst our chips are hand-cut and triple cooked by us.

We hope you enjoy your experience with us today. Make sure you ask about our daily specials from our farm.

SUNDAY SERVICE

Our Sunday Service is a unique Sunday roast experience, with a choice of meats, and unlimited vegetables, Yorkshire puddings and roast potatoes. Or, try our Sunday Platter for a change.

Book now to avoid disappointment.

