

Starters	Soup of the Day , artisan bread, salted butter (V) (GFO) 5
	Coriander, Chilli and Garlic Falafel Pitta , cucumber chutney (V) 6.5
	 Our Farm Belly Pork , sweet chilli sauce, crackling, sweetcorn relish (GF) 7
	Garlic and Chilli Butter Tiger Prawns , flatbread, charred lemon (GFO) 7
	 Our Farm Lamb Koftas , spiced beetroot hummus, pitta (GF) 7
Sharing Boards	Artisan Bread , curried aioli, olives, olive oil, balsamic vinegar (V) (GFO) 5
	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	Crisp Breaded Halloumi Salad , oregano and red wine vinegar dressing (V) (GFO) 10 Add chicken or bacon 4
	 Herefordshire Steak, Root Vegetable, Pershore Ale & Thyme Pie , hand cut chips, garden peas or seasonal vegetables 11
	Battered Fillet of Fresh Cod , hand cut chips, crushed peas, tartare, bread and butter (GFO) 11
	 Our Farm Pork and Pepper Sausage and Mash , red wine gravy, seasonal vegetables, onion rings. Vegetarian option available. (GFO) 11
	Thai Green Vegetable Curry , basmati rice, poppadum, mango chutney. Vegan friendly. Add chicken 3 12
	Porcini Mushroom & Mozzarella Ravioli , sundried tomatoes, garden peas, courgettes (V) Add chicken 3 12
	 Mozzarella and Pesto Stuffed Free Range Chicken Breast , dauphinoise potato, sautéed woodland mushroom, crisp cabbage, gravy 13
	Pan Seared Supreme of Sea Trout , tartare, sauté potatoes, garlic buttered beans, charred lime 14
	 Our Farm Belly Pork , sage and apricot stuffing, roasted roots, thyme mash, crisp cabbage, gravy 15
	 Our Farm Braised Lamb Shoulder , thyme roasted carrot, crisp cabbage, minted crushed potatoes, gravy 15
From the Grill	8oz Rump (best cooked medium-to-rare) (GF) 15
	8oz Sirloin (best cooked rare-to-medium) (GF) 17
	8oz Ribeye (best cooked medium) (GF) 17.5 Add a sauce: Cracked Black Pepper / Bordelaise Sauce (GFO) 3 Served with hand cut chips, garlic butter button mushrooms, vine cherry tomatoes, honey mustard dressed rocket, butter of your choice. Butters: Simply garlic and parsley / Three chilli / cracked pepper and thyme
Burgers	Chargrilled Hereford Beef Burger , classic burger sauce, Herefordshire cheddar, charred onion, beef tomato, gherkin, brioche 13
	 Our Farm Classic Lamb Burger , harrisa and mint mayo, beef tomato, gherkin, brioche 12
	Falafel Burger , gherkin, beef tomato brioche, spinach, chilli and coriander burger (V) 10 Add chicken 2 - Add bacon 1 - Add cheese 1 - Add fried egg 1 Burgers served with seasoned fries, house slaw
Sides	Hand Cut Chips (V) (GF) 3
	Fries, Roasted Garlic Pesto Aioli (V) (GF) 3
	Onion Rings (V) 3
	Garlic Parsley Ciabatta (V) (GFO) 3
	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.

