

# The angel

★★★★



Home-reared meat  
Local produce  
Fresh baked bread  
Seasonal ingredients

V - Vegetarian  
GF - Gluten Free  
O - Option

## Sunday At The Angel

### Starters

Asparagus & Blue Cheese Soup (V) (GFO)  
Bread Roll & Salted Butter

Ham Hock Terrine (GFO)  
Piccalilli, Ciabatta Croute

Breaded Crab Cakes  
Mango & Chilli Salsa and Smashed Avocado

Apple, Brie & Candied Walnut Salad (V) (GF)  
Pumpkin Seeds & Honey Mustard Dressing

### Mains

Our Farm Roast Topside Beef & Horseradish Sauce (GFO)

Our Farm Roast Pork Loin & Apple Sauce (GFO)

Our Farm Roast Leg of Lamb & Mint Sauce

All Roast Dinners are Served with Seasonal Vegetables, Cauliflower Gratin, Sage & Onion Stuffing, Yorkshire Pudding & Roast Potatoes

Pan Fried Smoked Cod Loin (GF)  
Crushed New Potatoes, Buttered Cabbage, White Wine Cream Sauce  
£2 Supplement

Spring Risotto (V) (GF)  
Peas, Broad Beans & Spinach, Wild Garlic Pesto & Parmesan

### Desserts

Apple & Cinnamon Crumble (V) (GF)  
Vanilla Pod Custard

Raspberry Panna Cotta (GF)  
Mixed Berry Compote & Crushed Meringue

Chocolate Brownie Sundae (V) (GF)  
Whipped Cream, Salted Caramel Sauce & Honeycomb Ice Cream

Duo of Cheese (V) (GFO)  
Stilton & Hereford Hop, Grapes, Celery, Chutney, Cheese Biscuits

£21 - 2 Courses

£26 - 3 Courses Including Filter Coffee or Tea

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.