



Our Story

The Angel Inn is of a Tudor origin, likely to have been constructed using old ship timbers brought down the river from the breaker's yard in Worcester. These timbers are still in evidence, particularly in our bar and restaurant.

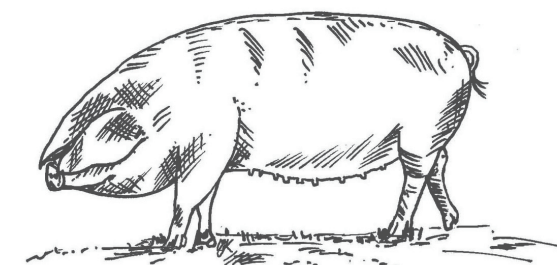
The Angel previously sat on the main road between London and Worcester, receiving much custom from travellers and stagecoaches. In addition to a coaching inn, the Angel was a posting house, and coaches would deliver mail here before it was distributed by post-boys.



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, and our little family of rarebreed British Lop Pigs. Between them they provide all of the free range lamb and pork that we need throughout the year.

We grow our own seasonal fruit and vegetables including asparagus, carrots, beets, beans and so much more. What we can't source ourselves we source from the best of local, including beef from pedigree Hereford cattle.



Lunch & Dinner Menu

Pre-Dinner Cocktails

Classic Martini Gin & Dry Vermouth	£7
Old Fashioned Bourbon, Sugar Syrup & Angostura Bitters	£8.5
Cosmopolitan Vodka, Cointreau, Fresh Lime Juice & Cranberry Juice	£7.5

Sharers

Bread & Olives (V) Baked Ciabatta, Caramelised Onion Bread, Salted Butter, Truffle Cream Cheese Dip, Marinated Olives, Balsamic Reduction & Olive Oil	£7
Ploughmans Platter (GFO) 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	£17
Oven Baked Camembert (V) (GFO) Studded With Confit Garlic & Rosemary, Ciabatta & Sweet Chilli Jam	£14.5

Starters

Locally Sourced Asparagus (GF) (V) Hollandaise, Toasted Yeast Flakes & Softly Poached Egg	£7.5
Moules Mariniere (GFO) Lemon, Parsley & Crusty Bread	£8
Smoked Duck Salad (GF) Pomegranate & Feta Salad, Toasted Seeds & Pink Peppercorn Dressing	£8.5
Wild Mushroom Arancini (VE) Vegan Parmesan & Wild Garlic Pesto Mayo	£7
Lemon & Gin Cured Sea Trout Pickled Fennel, Sourdough Croutes, Samphire, Garlic & Dill Aioli	£8.5
Today's Soup Of The Day (GFO) (V) Warm Bread Roll & Salted Butter	£6.5

V - Vegetarian, VO - Vegetarian Option
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.

Mains

Beer Battered Fish Crushed Peas, Tartar Sauce, Lemon & Skin On Fries	£15
Halloumi Salad (GF) (V) Pomegranate, Pumpkin Seeds, Pickled Beetroot, Candied Walnuts & Honey Mustard Dressing	£13
Fillet of Hake (GF) Herb Crust, Parisian Saffron Potatoes, Pea Puree, Crispy Kale, Prawn & White Wine Cream Sauce	£21
Chargrilled Butterflied Cajun Chicken Breast (GF) Sauteed Potatoes, Tenderstem Broccoli & Lemon Vinaigrette	£15
Spring Vegetable Pesto Pasta (GFO) (VE) Fusilli Pasta, Mangetout, Peas, Broad Beans, Asparagus & Cherry Tomatoes In A Pesto Cream Sauce Topped With Chives & Parmesan	£14
Falafel & Spinach Burger (GF) Vegan Brioche Bun, Sweet Chilli Jam, Skin On Fries, Sliced Tomato, Dill Pickle & Baby Gem	£12

Straight From Our Farm

Chargrilled Herefordshire Beef Burger (GFO) In A Sesame Seeded Brioche Bun, Melted Cheddar Cheese, Bacon Mayo, Dill Pickle, Tomato, Baby Gem, Skin On Fries, Red Onion & Herb Slaw Add Bacon £1	£14.5
Pork Sausages & Creamed Mash (VO) (GFO) Onion Gravy & Seasonal Vegetables Vegetarian Sausages Also Available (V)	£14
8oz Chargrilled Herefordshire Sirloin Steak (GF) Flat Mushroom, Balsamic Onions, Grilled Tomato & Chunky Chips	£25
Fillet of Beef (GFO) Shallot Puree, Potato Fondant, Tender Stem Broccoli, Truffle & Parmesan Butter	£27
Braised Pork Belly (GFO) Apple Puree, Sauteed Cabbage & Bacon, Chive Mash & Wholegrain Mustard	£16

Sides

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