

## 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

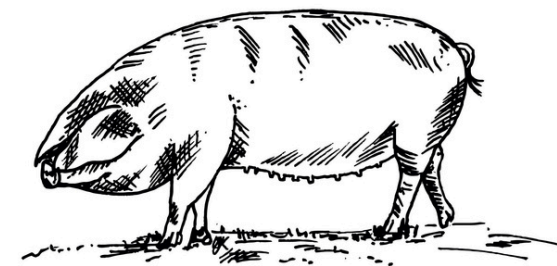
We have a real commitment to reducing food miles, complete confidence in where our food comes from, and use the best of local suppliers. Our very own Farm, which we've called St Catherine's, is only 4 miles from The Angel, and is home to our flock of pedigree Suffolk and Dorset sheep, our rafter of turkeys, 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 Angel Juice cider, made in partnership with Pershore College and Peopleton Press. 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.



## Lunch & Dinner Menu

## Sharers

Oven Baked Camembert (V) (GFO) 18  
Thyme, Honey, Artisan Breads & Onion Chutney

Angel's Antipasti Board (GFO) 20  
Chorizo, Salami, Serrano Ham, Bocconcini, Cheddar Cheese, Olive Oil & Balsamic, Whipped Feta Dip, Marinated Olives, Sun Blushed Tomatoes, Cornichons, Artisan Bread & Salted Butter

## Starters

Soup Of The Day (V) (VEO) (GFO) 7  
Warm Bread & Butter

Chicken Caesar Salad (GFO) 8  
Chargrilled Chicken Breast, Baby Gem, Boiled Egg, Parmesan, Croutons & Dried Prosciutto  
*Also available as a main course £14*

Cured Sea Trout 9  
Cucumber, Pickled Kohlrabi, Rye Crumb & Dill Oil

Locally Sourced Asparagus (GF) 9.5  
Softly Poached Hens Egg, Hollandaise Sauce, Toasted Yeast Flakes

Greek Salad (V) (GF) 7  
Feta Cheese, Heritage Tomatoes, Peppers, Cucumber, Mint, Marinated Olives & Oregano Dressing  
*Also available as a main course £12*

Bread & Olives (V) 4  
Artisan Breads, Salted Butter, Whipped Feta Dip, Marinated Olives, Balsamic Reduction & Olive Oil

## Mains

Battered Haddock (GF) 18  
Crushed Peas, Tartar Sauce, Lemon & Skin On Fries

Thai Red Chicken Curry (GF) 17.5  
Baby Corn, Mangetout, Red Pepper & Basmati Rice

BBQ Pulled Jackfruit Burger (VE) (GF) 15  
Baby Gem, Tomato, Gherkin, Smashed Avocado & Skin On Fries

Summer Vegetable Tagliatelle (VEO) 16  
Courgette, Peas, Asparagus, Lemon, Basil Oil, Parmesan  
*Add Chicken £4*

Grilled Seabream (GF) 26  
Crushed Potatoes, Mangetout, Lemon, Tomato & Olive Dressing

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

Scan to see our Allergen Chart:



## From Our Very Own Farm



Pork Sausages & Creamed Mash (GFO) 17  
Onion Gravy & Seasonal Vegetables  
Vegetarian Sausages Also Available (V) (GFO)

Fillet Of Beef (GF) 38  
Potato Fondant, Tenderstem Broccoli & Green Peppercorn Sauce

Lamb Cutlets (GF) 25  
Crushed New Potatoes and Pea, Broad Bean, Courgette & Feta Salad with Tzatziki

St Catherine's Pork Belly (GF) 17  
Apple Sauce, Roasted Carrot, Bubble & Squeak Croquette & Gravy

Today's Pie 20  
Handcut Chunky Chips & Buttered Garden Peas

## Heritage Breed Steak from Aubrey Allen



Wagyu Beef Burger (GFO) 18  
In A Sesame Seeded Brioche Bun, Smoked Cheddar Cheese, Truffle Mayonnaise, Dill Pickle, Tomato, Baby Gem, Skin On Fries, Caramelised Onion Jam  
Add Bacon £1

8oz Chargrilled Rump Cap Steak (GF) 34  
Field Mushroom, Balsamic Onions, Grilled Tomato & Triple Cooked Chips

8oz Chargrilled Ribeye Steak (GF) 38  
Field Mushroom, Balsamic Onions, Grilled Tomato & Triple Cooked Chips

Cote de Boeuf (for Two to Share) (GF) 92  
16oz Cut, Gratin Dauphinoise Potato, Sauté Green Beans, Grilled Tomato, Field Mushroom, Onion Relish & Peppercorn Sauce  
*Available to preorder with a minimum of 24 hours' notice*

## Sides

Skin On Fries (V) 4.25  
Add Cheese +£1

Charred Corn (V) (GF) 5  
Chilli Butter

Buttered Seasonal Mixed Vegetables (V) (GF) 4

Creamed Mashed Potatoes (V) (GF) 4.25

Red Onion & Herb Slaw (V) (GF) 3.5

Honey Mustard Dressed Salad (V) (GF) 4

Peppercorn Sauce (V) (GFO) 3.5

Blue Cheese Sauce (V) (GFO) 3.5

Onion Rings 4