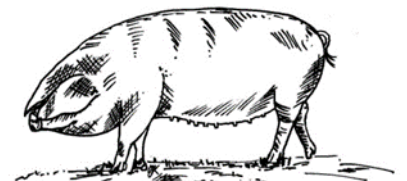


Starters & Sharers	<b>Parsnip and Apple Soup</b> , parsnip crisps, artisan bread and salted butter (V) (GFO)	5
	 <b>Duck and Orange Pate</b> , fig jam, candied walnuts and melba toast (GFO)	6
	 <b>Our Farm British Lop Pork Belly</b> , green chilli, garlic, fresh lemongrass, soy rice wine, fresh ginger (GF)	7
	<b>Cauliflower, Leek and Smoked Cheese Tart</b> , onion relish and a dressed salad (V)	7
	<b>Smoked Salmon and Prawn Cocktail</b> , bloody Marie Rose sauce, brown bread and butter	7
Mains	<b>Herefordshire Steak, Root Vegetable, Pershore Ale and Thyme Pie</b> , hand cut chips, garden peas or seasonal vegetables	11
	 <b>Our Farm British Lop Cumberland Sausages and Mash</b> , red wine gravy, seasonal vegetables, crispy onions (VO) (GFO)	11
	<b>Battered Fillet of Fresh Cod</b> , hand cut chips, garden peas, tartare, bread and butter (GFO)	12
	<b>Wild Mushroom Risotto</b> , parmesan, chives (V) (GF) Add chicken 3	12
	<b>Oven Roasted Supreme of Salmon</b> , caper butter sauce, sautéed potatoes and seasonal vegetables (GF)	13
	<b>Sundried Tomato Torte</b> , roasted tomato ragu, seasonal vegetables and parsnip crisps (GF) (V)	13
Steak	<b>8oz Hereford Rump</b> (best cooked medium to rare) (GF)	16
	<b>8oz Hereford Sirloin</b> (best cooked rare to medium) (GF)	17
	<b>16oz T-Bone</b> (best cooked medium) (GF)	20
	Add a sauce: Cracked Black Pepper/Bordelaise Sauce (GFO) 3 Served with flat mushroom, tomato and balsamic onion relish, hand cut chips, butter of choice: Butters: Simply garlic and parsley / 3 chilli / cracked pepper and thyme	
Burgers	<b>Chargrilled Hereford Beef Burger</b> , burger sauce, beef tomato, gherkin, brioche, fries, slaw	10
	<b>The Angel Hereford Beef Burger</b> , cheddar, bacon, burger sauce, gherkin, brioche, fries, slaw	13
	 <b>Our Farm Suffolk Lamb and Mint Burger</b> , Worcester sauce, shallot, cheddar, harissa mayo, gherkin, brioche, fries, slaw (V) (GFO)	12
	<b>Chilli Breaded Cypriot Halloumi Burger</b> , 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) (GFO) 3	
	Seasonal Salad, olives, croutons, honey mustard dressing (V) (GF) 3	



Desserts	<b>Lemon Tart</b> , mixed berry compote and raspberry sorbet (GF)	6
	<b>Red Wine Poached Pear</b> , clotted cream and chocolate shavings (GF) (V)	6
	<b>Dark Belgian Chocolate Brownie</b> , salted caramel sauce and mint ice cream (V)	6
	<b>Eton Mess Pannacotta</b> , meringue, berries and raspberry ripple ice cream (GF) (V)	7
	<b>Selection of Fruit Sorbets</b> , real dairy, non-dairy and gluten-free ice creams	5
	Half a Dessert and Coffee, with brownie, pannacotta or ice cream	6

## Cheese & Biscuits

### 3 cheeses 7.5 / 5 cheeses 12

**Mature Herefordshire Cheddar:** A classic, simple and tasty cheddar that is aged traditionally for up to 10 months.

**Westcombe Red:** Unpasteurised and similar in colour to a top end red Leicester, but with a deeper taste. Wrapped in muslin and matured for 4-5 months.

**Derby White Stilton and Apricot:** The added fruit provides a sweet note to this classic Stilton cheese base, whilst retaining the original creamy and crumbly texture known well to Stilton.

**Croome Cuisine, Scrumpy Apple and Crunchy Apple:** Apples are steeped in Weston's Old Rosie cider overnight, then infused into our mellow cheddar. Numerous awards won by this stunning cheese.

**French Brie:** Subtle and creamy with a natural straw like colour, with its edible rind softening as it matures over time. A great well-known soft cheese.