

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

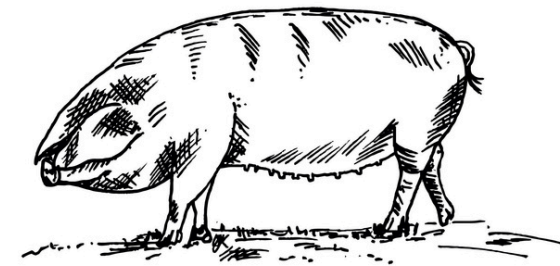
We have a real commitment to reducing food miles, complete confidence in where our food comes from, and use the best of local suppliers. Our very own Farm, which we've called St Catherine's, is only 4 miles from The Angel, and is home to our flock of pedigree Suffolk and Dorset sheep, our rafter of turkeys,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

Cured Trout 9
Beetroot & Apple Slaw, Rye Crisps, Pickled Cucumber & Dill Oil

Chicken Liver & Wild Mushroom Pate 8
Orchard Fruit Chutney & Toasted Brioche

Grilled Goats Cheese (GF) (V) 7.5
Beetroot, Heritage Tomatoes, Candied Walnuts, Balsamic Reduction

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

Wild Mushroom & Spinach Tagliatelle (V) (VEO) 16
Roast Garlic, Truffle Oil, Parmesan & Crispy Onions
Add Chicken +£4

Pan Fried Seabass (GF) 22
Crushed Potatoes, Leeks & Lobster Bisque

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 Noisette & Braised Lamb Shoulder (GF) 24
Butternut Squash Puree, Wilted Kale & Lamb Jus

St Catherine’s Pork Belly (GF) 18
Roasted Potato Pearls, Celeriac, Crispy Sage Leaves & Angel Cider Jus

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 Red Onion & Herb Slaw (V) (GF) 3.5
Add Cheese +£1

Creamed Savoy Cabbage (V) 5 Honey Mustard Dressed Salad (V) (GF) 4
Dijon & Crispy Onions

Buttered Seasonal Mixed 4 Peppercorn Sauce (V) (GFO) 3.5
Vegetables (V) (GF)

Creamed Mashed Potatoes (V) (GF) 4.25 Blue Cheese Sauce (V) (GFO) 3.5
Onion Rings 4