



Starters

Homemade Soup of the Day (VG) **£7.95**

Classic Prawn and Crayfish Cocktail Served with Marie Rose Sauce, Crisp Baby Gem, Bloody Mary Sorbet and, Caviar and Prawn Cracker **£11.95**

Twice Baked Yorkshire Blue Souffle with Sweet Pickled Walnuts **£11.95**

Ham Hock Terrine served with Piccalilli, House Salad and Crostini **£10.50**

Wild Mushroom and Chestnut Fricassee on Toasted Ciabatta with Micro Herb Salad **£9.95**

The Angel Tiger Prawns and Squid served in Fresh Herb, Garlic, and Tomato butter **£11.95**

Moules Mariniere in White Wine, Shallot, Garlic, Flat Leaf Parsley, Squeeze of Lemon and a Drop of Cream (GF) **£8.50**

Angel Classics

Pan Seared Cut Gammon Steak with Fennel and Apple Salad, Piccalilli Puree, Fried Egg and Fries (GF) (DF) **£18.95**

Sea Trout with Samphire and Sautéed New Potatoes with a White Wine, Dill and Lemon Sauce **£24.95**

Beer Battered Haddock and Chips with Mushy Peas, Homemade Tartare Sauce, Scraps and Lemon. (DF) **£18.95**

Angel Inn Burger - Grilled Meat Pattie, Emmental Cheese, Sliced Tomatoes, Sliced Red Onion, Baby Gem and Gherkins in a Brioche Bun served with Skinny Fries and House Salad **£18.95**

Angel Inn Vegan Burger As above with Vegan Cheese and Vegan Brioche Bun (VG) **£18.95**

Individual Hand Raised Steak and Ale Pie Served with Creamy Mashed Potato or Chunky Chips, Seasonal Vegetables and Rich Roasted Red Wine Gravy **£19.95**

Compressed Celeriac Steak flavoured with Aromatic Spices, served with a Butterbean Mash and Red Pepper Coulis (VE) **£19.95**

Moules Mariniere, White Wine, Shallot, Garlic, Flat Leaf Parsley, Squeezed Lemon and Drop of Cream and Fries **£19.95**

Char Grilled Sirloin Steak served with Roasted Plum Tomatoes, Garlic and Herb Fried Mushroom and Fries (GF) **£33.95**

Char Grilled Secret Steaks served with Roasted Plum Tomatoes, Garlic and Herb Fried Mushroom and Fries (GF) **£29.95**

Add Marmite Butter, Red Wine Butter, Garlic Butter or Maître d 'Butter for £2.50

Peppercorn Sauce £4.25

Blue Cheese Sauce £4.25

Sides

Parmesan and Truffle Fries £4.50 Large £6

Mixed Seasonal Veg (VG) Small £2.95 Large £4.50

Creamy Mash Small £2.95 Large £4.50

Chunky Chips / Fries (GF) Small £4.50 Large £6

Buttered New Potatoes Small £2.95 Large £4.50



Desserts

Seasonal Homemade Cheesecake **£9.95**

Sticky Toffee Date Pudding with Toffee Sauce, Chocolate Crumb and Vanilla Ice Cream **£9.95**

Warm Brownie with Chocolate Sauce and Vanilla Ice Cream **£ 9.95**

Classic Eton Mess **£9.95**

Treacle Tart with Custard or Pouring Cream **£9.95**

Flight of Cheeses

Served with Malted Wheat Crackers, Yorkshire Quince Jelly and Ginger Parkin

£10.95 for 2 Cheese, £12.95 for 3 Cheese

After Dinner Drinks

Tea

Yorkshire Tea **£2.75**

Chamomile **£2.75**

Earl grey **£2.75**

Taylors Green Tea (with Mint) **£3.10**

Taylors Sweet Rhubarb **£3.10**

Taylors Rose Lemonade **£3.10**

Taylors Blackberry and Raspberry **£3.10**

Coffee

Americano **£3.75**

Espresso **£3.10**

Latte **£4.25**

Mocha **£4.50**

Hot Chocolate **£4.25**

Cappuccino **£4.25**

Macchiato **£3.10**

Liqueur Coffee **£8.95**

Baby Chino **£1.50**