



## SAMPLE MENU

### Starters

Homemade Soup of the Day (VG) **£8.95**

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 **£10.95**

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) **£10.95**

### Angel Classics

Pan Seared Cut Gammon Steak with Fennel and Apple Salad, Piccalilli, Fried Egg and Fries (GF) (DF) **£21.95**

Flash Roast Sea Trout with Crushed New Potatoes with a buttered Curly Kale and Provençale Sauce **£24.95**

Beer Battered Haddock and Chips with Mushy Peas, Homemade Tartare Sauce, Scraps and Lemon. (DF) **£20.95**

Angel Inn Burger - Grilled Meat Patties, Cheddar Cheese, Sliced Tomatoes, Sliced Red Onion, Baby Gem and Gherkins in a Brioche Bun served with Skinny Fries and House Salad **£21.95**

Angel Inn Vegan Burger As above with Vegan Cheese and Vegan Brioche Bun (VG) **£21.95**

Individual Hand Raised Steak and Ale Pie Served with Creamy Mashed Potato or Chunky Chips, Seasonal Vegetables and Rich Roasted Red Wine Gravy **£21.95**

Cumberland Sausage Ring with Creamy Mash, Roasted Red Wine Gravy topped with Crispy Onion Rings **£19.95**

Mixed Bean and Chickpea Casserole with Roasted Celeriac (V) **£19.95**

Moules Mariniere, White Wine, Shallot, Garlic, Flat Leaf Parsley, Squeezed Lemon and Drop of Cream and Fries **£20.95**

Chargrilled Sirloin Steak served with Roasted Plum Tomatoes, Garlic and Herb Fried Mushroom and Fries (GF) **£34.95**

Chargrilled Secret Steak served with Roasted Plum Tomatoes, Garlic and Herb Fried Mushroom and Fries (GF) **£32.95**

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

*Peppercorn Sauce £4.75*

*Blue Cheese Sauce £4.75*

### Sides

Parmesan and Truffle Fries £6 Large £9

Mixed Seasonal Veg (VG) Small £2.95 Large £4.95

Creamy Mash Small £2.95 Large £4.50

Chunky Chips / Fries (GF) Small £4.95 Large £6

Buttered New Potatoes Small £3.95 Large £4.95



## Desserts

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 Boozy Bread and Butter Pudding with Custard **£9.95**

Vanilla Crème Brulée with Raspberry Coulis and Fresh Raspberry **£10.95**

Flight of Cheeses- Kit Calvert and Wesleydale

Served With Grapes, Celery and Artisan Biscuits

**£10.95 for 2 Cheese, £12.95 for 3 Cheese**

## After Dinner Drinks

### Tea

Yorkshire Tea **£3.10**

Chamomile **£3.50**

Earl grey **£3.50**

**Taylors** Green Tea (with Mint) **£3.50**

**Taylors** Sweet Rhubarb **£3.50**

**Taylors** Rose Lemonade **£3.50**

**Taylors** Blackberry and Raspberry **£3.50**

### Coffee

Americano **£3.95**

Espresso **£3.95**

Latte **£4.45**

Mocha **£4.95**

Hot Chocolate **£4.95**

Cappuccino **£4.95**

Macchiato **£3.50**

Liqueur Coffee **£12.95**

Baby Chino **£1.75**