

Starters

Soup of the Day Ve Gf <i>white or granary bread & butter</i>	£8
Classic Prawn Cocktail <i>iceberg lettuce & Marie rose sauce served with buttered brown bread</i>	£9
Sunblush Tomatoes, Olive & Feta Bruschetta Ve <i>dressed leaves & balsamic glaze</i>	£8
Homemade Crispy Chicken Goujons Gf <i>katsu sauce dip & salad garnish</i>	£9
Breaded Torpedo King Prawns <i>sweet chilli & salad garnish</i>	£9
Honey & Chilli Glazed Pork Belly Bites Gf <i>salad garnish</i>	£9

Small Plates

for smaller appetites

Sunday Roast <i>served with garlic & thyme roasted potatoes, parsnip, cauliflower cheese, seasonal vegetables, Yorkshire Pudding & gravy</i>	
Duo of Meats (Sirloin of Beef & Meat of the Week) Gf	£13
Sirloin of Beef Roast Dinner Gf (served pink)	£12
Meat of the Week Gf (please ask for today's option)	£11
Vegetarian V Ve Gf (please ask for today's option)	£10
Homemade Battered Chicken Goujons Gf <i>chips or mash & beans, peas or cucumber</i>	£10
Homemade Battered Cod Bites Gf <i>chips or mash & beans, peas or cucumber</i>	£10
Cumberland Sausage <i>chips or mash & beans, peas or cucumber</i>	£10
Cheeseburger <i>chips or mash & beans, peas or cucumber</i>	£10
Creamy Cheese Pasta Bake V <i>garlic bread</i>	£10
Baby / Infant Bowl <i>mashed potato, carrots, peas & gravy</i>	£5
2 Scoops of Ice Cream V Gf Ve <i>vanilla, chocolate or strawberry with strawberry or chocolate sauce & Rossini curls</i>	£5
Chocolate Brownie Ve Gf <i>chocolate sauce & vanilla ice cream</i>	£7
Sundae of the Week V <i>ask for today's selections</i>	£7
Crumble of the Week (ask for today's selection) V Gf <i>vanilla ice cream or hot custard</i>	£7

V Vegetarian | **Ve** Vegan | **Ve** Vegan Option Available | **Gf** Gluten Free **Gf**

Gluten Free Option Available | **N** Dish Contains Nuts

The above dishes may contain allergens such as gluten or nuts.

Please let us know if you have any requirements.

Roast Dinners

All roast dinners served with garlic & thyme roasted potatoes, parsnip, cauliflower cheese, seasonal vegetables, Yorkshire Pudding & gravy
(add bottomless gravy £2)

Vegan option available - please speak to a member of staff when ordering.

Duo of Meats (Sirloin of Beef & Meat of the Week) Gf	£22
Sirloin of Beef Gf (served pink)	£19
Meat of the Week Gf (please ask for today's option)	£18
Vegetarian Roast V Ve Gf (please ask for today's option)	£15

Classics

Fish & Chips <i>beer battered cod, chips, peas, mushy peas, beans, salad or coleslaw and homemade tartare sauce</i>	£18
Double Stacked Cheese Beef Burger with Streaky Bacon <i>in a brioche bun with rocket & burger sauce, served with chips & coleslaw</i>	£16
Steak & Ale Pie <i>in a puff pastry shell with chips or mash, seasonal vegetables & a jug of gravy (contains mushrooms)</i>	£17
Pan Fried Calves Liver & Streaky Bacon Gf <i>on creamy mash topped with a brandy & onion gravy</i>	£16
Breaded Scampi <i>chips, peas, mushy peas, beans, salad or coleslaw and homemade tartare sauce</i>	£14
Hunter's Chicken Gf <i>chicken breast topped with cheese, bacon & BBQ sauce with chips & coleslaw</i>	£15
Ploughman's Board Gf <i>ham, cheese, salad, pickles, celery & warm baguette</i>	£15

Seasonal Specials

Honey & Chilli Glazed Salmon Fillet Gf <i>lemon rice and charred pak choi</i>	£18
Rolled Pork Belly Gf <i>spring onion mash, seasonal vegetables and a red wine jus</i>	£18
Battered Cod Burger <i>lemon caper mayo, served with Chips and coleslaw</i>	£16
Chilli Con Carne Gf <i>coriander rice topped with sour cream</i>	£15
Greek Salad Gf <i>sunblush tomatoes, olives, red onion, feta, cucumber with garlic & citrus dressing</i>	£17
Moroccan Chicken & Chickpea Tagine <i>paprika couscous</i>	£16
Sweet Potato & Aubergine Katsu Curry Ve Gf <i>katsu sauce and plain rice (add breaded chicken £3)</i>	£15

Sides

Yorkshire Pudding V Gf	£1.50
Cauliflower Cheese V Gf	£2
Roast Potatoes Ve Gf	£3
Selection of Seasonal Vegetables Ve Gf	£3
Red Wine Gravy Gf	£3
Peppercorn Sauce Gf	£4
Blue Cheese Sauce Gf	£4
Other Sauces - BBQ, Tartare, Sweet Chilli	£1.50
Chips Ve Gf	£3
Cheesy Chips Ve Gf	£4
Ale Battered Onion Rings V	£4
Garlic Bread V Gf (add cheese 50p)	£4
Mashed Potato V Gf	£3
2 Slices of Bread & Butter Ve	£2
Portion of Breaded Scampi	£6
Coleslaw V Gf	£3
Heinz Beans Ve Gf	£2.50
Garden or Mushy Peas Ve Gf	£2.50
Grated Cheddar Cheese V Gf	£2.50
House Salad Ve Gf	£3
Sausage for your Dog! 🐾	£4

Pudding

Cheesecake of the Day V <i>vanilla ice cream</i>	£9
Sundae of the Week V <i>ask for today's selection</i>	£8
Apple & Cinnamon Bread & Butter Pudding V <i>vanilla ice cream or hot custard</i>	£8
Warm Chocolate Brownie Ve Gf <i>vanilla ice cream</i>	£8
Crumble of the Week (ask for today's selections) V Gf <i>vanilla ice cream or hot custard</i>	£8
Rossi Ice Cream Ve Gf <i>vanilla, chocolate & strawberry with fresh fruit garnish & wafer</i>	£7

Coffees

Liqueur Coffee £6 | Cappuccino £3.30 | Latte £3.30
Mocha £3.50 | Flat White £3.20 | Americano £3.20
Espresso £2.80 | Double Espresso £3.40 | Decaf £2.90

Tea £2.80

English | Earl Grey | Decaf | Green | Peppermint

Other flavours available, please ask for selection.

WINE



LIST

White

	Glass 175ml	Glass 250ml	Bottle
Dudley Stone Chenin Blanc (South Africa 2021) <i>Intense tropical flavours of guava, ripe apple & pear on the palate. Fresh, clean crisp acidity with vibrant fruit flavours.</i>	5.50	7.90	22
Reinares Viura (Spain 2020) <i>Fabulous lemon curd & fresh pineapple fruit elegant floral notes. Made by a famous Rioja House in Eguren Ugarte.</i>	5.70	8.20	23
Vallade Pinot Grigio IGT (Italy 2021) <i>Light pink with blueish overtones, dry strawberry flavours with a gentle red currant finish.</i>	5.90	8.50	24
Barramundi Chardonnay (Australia 2021) <i>Gentle light gold colour. Full flavoured with rich peach & melon nose.</i>	6.10	8.90	25
Gravel & Loam Sauvignon Blanc (N. Zealand 2021) <i>This is a vibrant wine with rich grapefruit & tropical fruit flavours, the palate has rich herbaceous notes.</i>	7.80	11.20	32

Rose

	Glass 175ml	Glass 250ml	Bottle
Canaletto Pinot Grigio Blush (Italy 2020) <i>Light pink with a drying palate offers grapefruit with a rounded almond finish.</i>	5.50	7.90	22
Redwood White Zinfandel (California 2020) <i>Light bodied & fresh, beautiful light pink colour, packed with red currant & strawberry.</i>	5.70	8.20	23
Terres de Saint-Louis (France 2020) <i>Light pink with blueish overtones, dry strawberry flavours with a gentle red currant finish.</i>	7.80	11.20	32

WINE



LIST

Red

	Glass 175ml	Glass 250ml	Bottle
Tierra de Estrellas Merlot (Chile 2021) <i>Combines aromas of rich black cherry & plum with hints of dark chocolate, well balanced tannins at the finish.</i>	5.50	7.90	22
Vina Arroba Tempranillo (Spain 2021) <i>This is a classy modern wine with a real sense of place and a smooth, subtle red fruit flavour</i>	5.70	8.20	23
Big Block Shiraz (Australia 2021) <i>Bright ruby in colour the typical black currant & spice nose with hints of violets, the palate has all the cherry fruit & dried berries</i>	5.90	8.50	24
La Mura Nero D'Avola IGT (Italy 2021) <i>This is a generously coloured wine that is soft, approachable & brimming with red fruits and flavours of Mediterranean herbs.</i>	6.10	8.90	25
Inacayal Malbec (Argentina 2019) <i>Inky deep red colour. Medium bodied flavours of fig and dried plums. Aged for 6 months in oak for a soft velvety finish.</i>	7.80	11.20	32

Fizz

Le Contesse Prosecco Italy (200ml bottle) <i>Light nose of toast and malt. Pears & almonds on the palate.</i>	9
Le Contesse Frizante Rose Italy (200ml bottle) <i>A gentle strawberry scented wine, hints of sweetness with a well-balanced finish.</i>	10
de Bernard Prosecco Extra Dry DOC (Italy) <i>Light straw yellow in colour with greenish highlights. Well-typed and delicate fruity bouquet, with hints of apple & banana.</i>	33
Billecarte-Salmon Champagne (France) <i>Balance and harmony combine together in this light & subtle champagne.</i>	90
Billecarte-Salmon Champagne (France) <i>Subtle & gourmet aromas, this cuvee is a reference point amongst rosé champagnes.</i>	95

Wines also available by 125ml. | Wines & vintages subject to change



Wines Supplied by Laurence Philippe Wines Ltd. 01245 475454

Sunday Menu



SERVING TIMES

Monday - Saturday 12pm - 9pm
Sunday 12pm - 8pm

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