

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

Jacket Potatoes

with salad garnish & dressing

Tuna, Mayo & Spring Onion Gf	£10
Prawns in Marie Rose Sauce	£10
Matured Cheddar Cheese & Beans V Ve Gf	£9
Cheese & Spring Onion Mayo Ve Gf	£10
Chilli Con Carne & Sour Cream Gf	£10
Honey & Chilli Glazed Crispy Pork Belly Bites Gf	£10

Baguettes/Sandwiches

white or granary sandwich, with chips & coleslaw (Gf white baguettes only)

Crispy Chicken & Katsu Sauce Gf	£10
Cumberland Sausage & Red Onion Chutney <i>(add cheese & bacon £2)</i>	£10
Tuna Mayo & Spring Onion Gf	£10
Prawns in Marie Rose Sauce & Lettuce	£10
Battered Cod Bites, Iceberg & Lemon Caper Mayo Gf	£10
Sunblush Tomatoes, Olives, Red Onion & Feta Ve Gf	£10

Small Plates *(for smaller appetites)*

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 <i>(ask for today's selection)</i> V Gf <i>vanilla ice cream or hot custard</i>	£7

Classics

Fish & Chips <i>beer battered cod, chips, peas, mushy peas, beans, salad or coleslaw and homemade tartare sauce</i>	£18
10oz Sirloin Steak Gf <i>chips, roasted cherry tomatoes & beer battered onion rings (add a sauce from our side dishes)</i>	£29
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

Sizzling Fajitas

served on a bed of sizzling mixed vegetables with tortillas & selection of dips

5oz Sirloin Steak	£17
Chicken Breast	£15
King Prawns	£16
Mediterranean Courgette & Aubergine Ve	£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
Spicy King Prawn & Salmon Arrabbiata <i>garlic bread</i>	£17
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

*Been to our Pie & Pint yet?
Every Tuesday from 5pm.
(Ask a member of staff for details)*

Sides

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 <i>(add cheese 50p)</i>	£4
Mashed Potato V Gf	£3
Jacket Potato Ve Gf	£3
2 Slices of Bread & Butter Ve	£2
White Baguette Gf	£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 <i>(ask for today's selections)</i> 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.

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.*

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

Menu



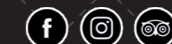
SERVING TIMES

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

The Angel Inn
01702 589600

Parsons Corner, Shoeburyness, Essex, SS3 8UD

angelinnpub.co.uk



info@angelinnpub.co.uk