

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 granary bread</i>	£9
Potato Skins of the Week GF <i>with a salad garnish</i>	£9
Balsamic Glazed Chorizo Sausages <i>garlic aioli & salad garnish</i>	£9
Breaded Brie Wedges V <i>cranberry dip & 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	£14
Sirloin of Beef Roast Dinner GF (served pink)	£13
Meat of the Week GF (please ask for today's option)	£12
Vegetarian V Ve GF (please ask for today's option)	£11
Homemade Battered Chicken Goujons GF <i>chips or mash & choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Homemade Battered Cod Bites GF <i>chips or mash & choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Breaded Scampi <i>chips or mash, homemade tartar sauce & choice of peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Cumberland Sausage <i>chips or mash & choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Cheeseburger <i>chips or mash & choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Creamy Cheese Pasta Bake V <i>garlic bread</i>	£10
Baby / Infant Bowl <i>mashed potato, carrots, peas & gravy</i>	£5
Crispy Japanese Apple Fritters V <i>with custard</i>	£7
2 Scoops of Ice Cream V GF Ve <i>vanilla, chocolate or strawberry with strawberry or chocolate sauce & Rossini curls</i>	£5
Chocolate & Toffee Brownie VE GF N <i>chocolate sauce & vanilla ice cream</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	£23
Sirloin of Beef GF (served pink)	£20
Meat of the Week GF (please ask for today's option)	£19
Vegetarian Roast V Ve GF (please ask for today's option)	£16

Mains

Fish & Chips <i>beer battered cod, chips, homemade tartar sauce - choice of peas, mushy peas, coleslaw or salad</i>	£19
Double Stacked Cheese & Streaky Bacon Burger <i>in a brioche bun with beef tomato, salad & house burger sauce, with chips & coleslaw</i>	£18
Harissa Glazed Salmon Fillet <i>charred tender stem broccoli, paprika couscous & lemon yogurt</i>	£20
Mushroom Bourguignon Pie VE GF <i>chips, seasonal vegetables & gravy</i>	£16
Korean Chicken Rice Bowl <i>gochujang glazed cubed chicken pieces, soya beans, shredded carrot, rice & kimchi</i>	£17
Steak & Ale Pie <i>puff pastry shell with chips or mash, seasonal vegetables & gravy (contains mushrooms)</i>	£18
Hunter's Chicken GF <i>chicken breast topped with cheese, bacon & smoky BBQ sauce, with chips & coleslaw</i>	£18
Moroccan Vegetable Tagine VE <i>paprika couscous</i>	£16
Breaded Scampi <i>chips, homemade tartar sauce with a choice of peas, mushy peas, coleslaw or salad</i>	£16

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

Sides

Yorkshire Pudding V GF	£1.50	Ale Battered Onion Rings VE	£4
Cauliflower Cheese V GF	£2	Garlic Bread V GF <i>(add cheese 50p)</i>	£4
Roast Potatoes VE GF	£3	Mashed Potato V GF	£3
Seasonal Vegetables VE GF	£3	2 Slices of Bread & Butter VE	£2
Red Wine Gravy GF	£3	Portion of Breaded Scampi	£6
Peppercorn Sauce GF	£4	Coleslaw V GF	£3
Blue Cheese Sauce GF	£4	Olives VE	£4
BBQ Sauce V GF	£1.50	Heinz Beans VE GF	£2.50
Tartare Sauce V GF	£1.50	Garden or Mushy Peas VE GF	£2.50
Sweet Chilli Sauce V GF	£1.50	Grated Cheddar Cheese V GF	£2.50
Chips VE GF	£3	House Salad VE GF	£3
Cheesy Chips Ve GF	£4	Sausage for your Dog! N	£4
Curly Fries VE	£4		

Pudding

Cheesecake of the Day V N <i>vanilla ice cream</i>	£9
Warm Chocolate & Toffee Brownie VE GF N <i>vanilla ice cream</i>	£10
Crispy Japanese Apple Fritters V <i>with custard</i>	£9
Chocolate Panettone Bread & Butter Pudding V <i>with custard</i>	£9
Rossi Ice Cream V Ve GF <i>vanilla, chocolate & strawberry with fresh fruit garnish & wafer</i>	£8

Hot Drinks

Liqueur Coffee	£6.10	Decaf Liqueur Coffee	£6.10
Cappuccino	£3.40	Decaf Cappuccino	£3.40
Latte	£3.40	Decaf Latte	£3.40
Mocha	£3.40	Decaf Mocha	£3.40
Flat White	£3.30	Decaf Flat White	£3.30
Americano	£3.30	Decaf Americano	£3.30
Espresso	£2.90	Decaf Espresso	£2.90
Double Espresso	£3.50	Decaf Double Espresso	£3.50
Macchiato	£3.30	Decaf Macchiato	£3.30
Cortado	£3.30	Decaf Cortado	£3.30
English Tea	£2.90	Decaf English Tea	£3.30
Earl Grey Tea	£3.30	Peppermint Tea	£3.30
Green Tea	£3.30	Fruit Tea	£3.30
Hot Chocolate	£3.70	Babyccino	£1.00

Alternative milk options available, please ask for selection

WINE



LIST

White

	Glass 175ml	Glass 250ml	Bottle
Dudley Stone Chenin Blanc (South Africa 2024) <i>Intense tropical flavours of guava, ripe apple & pear on the palate. Fresh, clean crisp acidity with vibrant fruit flavours.</i>	5.60	8.00	23
Reinares Viura (Spain 2024) <i>Fabulous lemon curd & fresh pineapple fruit elegant floral notes. Made by a famous Rioja House in Eguren Ugarte.</i>	5.80	8.30	24
Tre Colonne Pinot Grigio (Italy 2024) <i>Vibrant fresh red fruit aromas along side ripe citrus. Well-balanced with a soft finish.</i>	6.00	8.60	25
Barramundi Chardonnay/Viognier (Australia 2024) <i>Gentle light gold colour. Full flavoured with rich peach & melon nose.</i>	6.20	9.00	26
Gravel & Loam Sauvignon Blanc (N. Zealand 2024) <i>This is a vibrant wine with rich grapefruit & tropical fruit flavours, the palate has rich herbaceous notes.</i>	7.90	11.30	33

Rose

	Glass 175ml	Glass 250ml	Bottle
Canaletto Pinot Grigio Blush (Italy 2024) <i>Light pink with a drying palate offers grapefruit with a rounded almond finish.</i>	5.60	8.00	23
Redwood White Zinfandel (California 2024) <i>Light bodied & fresh, beautiful light pink colour, packed with red currant & strawberry.</i>	5.80	8.30	24
Terres de Saint-Louis (France 2024) <i>Light pink with blueish overtones, dry strawberry flavours with a gentle red currant finish.</i>	7.90	11.30	33

WINE



LIST

Red

	Glass 175ml	Glass 250ml	Bottle
Tierra de Estrellas Merlot (Chile 2024) <i>Combines aromas of rich black cherry & plum with hints of dark chocolate, well balanced tannins at the finish.</i>	5.60	8.00	23
Vina Arroba Tempranillo (Spain 2024) <i>This is a classy modern wine with a real sense of place and a smooth, subtle red fruit flavour.</i>	5.80	8.30	24
Big Block Shiraz (Australia 2024) <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>	6.00	8.60	25
Montepulciano D'Abruzzo Il Caggio (Italy 2023) <i>This deeply coloured wine is full-bodied and juicy. Combining black & red fruit flavours and complemented by a twist of spice on the palate.</i>	6.20	9.00	26
Inacayal Malbec (Argentina 2024) <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>	7.90	11.30	33

Fizz

Giorgio & Gianni Prosecco Extra Dry DOC Italy (200ml bottle) <i>Light nose of toast and malt. Pears & almonds on the palate.</i>	10
Le Contesse Frizante Rose Italy (200ml bottle) <i>A gentle strawberry scented wine, hints of sweetness with a well-balanced finish.</i>	11
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>	34
Billecarte-Salmon Champagne (France) <i>Balance and harmony combine together in this light & subtle champagne.</i>	91
Billecarte-Salmon Champagne (France) <i>Subtle & gourmet aromas, this cuvee is a reference point amongst rosé champagnes.</i>	96

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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