

Starters

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| 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)*

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| 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 V_e 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 V_e <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 | **V_e** 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.

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| 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 V_e GF (please ask for today's option) | £16 |

Mains

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| 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

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|--------------------------------------|-------|--|-------|
| 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 V_e GF | £4 | Sausage for your Dog! N | £4 |
| Curly Fries VE | £4 | | |

Pudding

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| 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 |
| Selection of Ice Cream V V_e GF <i>vanilla, chocolate & strawberry with fresh fruit garnish & wafer</i> | £8 |

Hot Drinks

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|-----------------|-------|-----------------------|-------|
| 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

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| 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 |

The Angel Inn

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