

# SUMMER MENU

## BAR SNACKS

Homemade Bread and Marinated Olives 9,14	3.50
Pork Sausage Scotch Egg, Apple Sauce 3,13,14	5.00
Angel Fried Chicken Drumsticks, Sweet Chilli Sauce 3,9	4.00
Crispy Fried Halloumi Chips, Tomato and Pepper Salsa 5	3.50

## SMALL PLATES

Twice Baked Garden Pea and Smoked Applewood Cheese Soufflé, Parmesan and Marley Cote Cream (v)3,5,14	7.50
Home Cured Chalk Stream Trout, Cauliflower, Lemon Curd and Roquette Oil 3,4,5	7.50
Pressed Ham Hock Terrine, Proper Pease Pudding, Honey and Mustard Dressing 7,9	7.50
Roasted Plum Tomato Soup, Basil Crème Fraiche and Homemade Bread (v) 5,6,9,14	6.00
Avocado, Tomato, Watermelon and Green Chilli Salad, Toasted Pine Kernels(V)	7.50
Spiced Brown Crab, Pea and Pistachio Bavarois, Grapefruit Jelly 1,4,5,6,13	9.00
'Minsteracres' Courgette and Spring Onion Fritter, Soft Poached Egg, Warm Tomato Salsa (V)3,5	6.50

## LUNCHTIME LIGHTS (12 - 3PM)

Pulled 8 Hour Cooked Smokey Beef Brisket, in its Own Sticky Dark Ale and Treacle Juices, Crisp Lettuce, Tomato, Dill Pickle, in Homemade Bun 6,7,9,14	9.00
Rainbow Orzo Panzanella Salad, Shaved Parmesan (V)5,14	8.50
The Ultimate Fish Finger Sarnie, Chunky Tartar Sauce, in Homemade Bun 3,4,7,9,14	9.00
Soy and Ginger Marinated King Prawns, Sesame Salad and Oyster Vinaigrette 1,2,8,9,12	9.50
'Angel Board' Ham Hock, Pease Pudding, Pickled Vegetable, Mature Cheddar, Carrot Chutney, Scotch Egg, Salad, Crusty Bread 3,5,9,14	14.50
Parma Ham Wrapped Cod Loin, Bronze Fennel, Summer Vegetables, Lemongrass Jus 4,5,6,14	9.50
Roasted Red Pepper and Cous Cous Salad, Herb Oil (VE) 14	8.50

**Add Fries for 1.50 or Sweet Potato Fries for 2.00**

## BIGGER PLATES

Homemade Herby Pork Sausage, Buttered Mash, Fried Leeks and Cabbage Real Onion Gravy 5,9,14	13.50
The Angel Fish and Chips, for those who think they can handle it! 3,4,5,7,9,14 (Triple Cooked Chips, Minted Mushy Peas, Homemade Tartar Sauce and Lemon)	14.00
The Cherub Fish and Chips, For the Smaller Appetite 3,4,5,7,9,14 (Triple Cooked Chips, Minted Mushy Peas, Homemade Tartar Sauce and Lemon)	10.00
Vegan, Leek, Potato, Cep and Thyme Pie, Seasonal Vegetables 6,12,14	14.00
Confit Duck and Goose 'Cottage Pie', Buttered Peas and Carrots 5,6,9,14	14.50
Homemade Chickpea, Spinach and Harissa Burger, Tomato and Pepper Relish, Crisp Lettuce, Spiced Carrot Chutney. Homemade Bun, House Slaw, Hand Cut Chips (V) 3,9,14	13.00
Warm Poached Chicken, Vegetable, Herb and Fregola Salad 6,9,14	14.00
Herby Barley and Tomato Risotto, Buffalo Mozzarella, Marjoram Pesto(V) 5,6,9,14 5,6,9	13.50

**Allergy Information (please ask any member of staff for further information)**

**1-Crustaceans 2-Molluscs 3-Eggs 4-Fish 5-Milk 6-Celery 7-Mustard 8-Sesame Seeds 9-Sulphur Dioxide 10-Lupin  
11-Peanuts 12-Soya 13-Nuts 14-Gluten**

# SUMMER MENU

## FROM THE GRILL

Handmade Pheasant Burger, Fried Onions, Mushrooms, Blackcurrant Relish, Homemade Bun, House Slaw, Hand Cut Chips 12.50

Handmade 'Gofton' Wagyu Beef Burger, Tomato and Pepper Relish, Crisp Lettuce, Smoked Bacon topped with Lockerby Cheddar, Homemade Bun, House Slaw, Hand Cut Chips 5,14 14.50

10oz British Rib Eye Steak, Roasted Shallots, Cherry Tomatoes and Mushrooms, Beer Battered Onion Rings Hand Cut Chips 5,9,14 Add Peppercorn Sauce (3.50) 5,9 or Garlic and Parsley Butter (1.50) 5 or Dolcelatte Cream 5 9 (3.50) 23.50

Angel Bookmaker, 5oz British Rump Steak, Fried Onions and Mushrooms, Crisp Lettuce, Szechuan Mayonnaise and Roquette in Homemade Bun, Hand Cut Chips 5,9,14 13.50

## SIDES (2 FOR £5)

Triple Cooked Chips 3.00  
Skinny Fries 3.00  
Cajun Spiced Sweet Potato Fries 3.00  
Dressed 'Greenfields Growers' Salad 3.00  
Cucumber, Mint and Tomato Salad 3.00  
Buttered Summer Vegetables 5, 3.00  
Minted Peas and Carrots 3.00

## SWEET TREATS

Angel's Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream 3,5,14 7.00

Zingy Lemon Tart, Raspberries and Mint (V)3,5,14 6.00

Vegan, Dark Chocolate and Orange Mousse, Chocolate Sponge Crumble, Chocolate Sauce 9,12 5.50

English Strawberries, Almond 'Meringue' and Whipped Coconut Cream (VE) 13 6.00

Passion fruit Cheesecake, Mango and Mint Salsa, Mango Sorbet 5 6.00

Selection of Beckleberrys Ice Creams (3 scoops) 5.50

(Vanilla 5, Chocolate 5,15, Strawberry 5, Salted Caramel 5)

**British Cheese Board, Charcoal Cheddar 5 (v), Black Dub Blue 5 (v), Durham Camembert 5 (v) and Beechwood Smoked 5 (v), Homemade Oat Cakes 14, Truffle Honey, Chutney 9 and Some Other Bits.** 10.00

**Charcoal Cheddar** - The first and only ALL-BLACK CHEDDAR CHEESE. A deliciously creamy, mature cheddar blended with real charcoal, this cheese is not at all overpowering. Pasteurised, suitable for vegetarians.

**Durham Camembert** - A soft surface ripened creamy cheese with white coat and mild flavour. A traditional handmade method is used to create this Camembert. The cheese is matured for 4-5 weeks. Pasteurised, suitable for vegetarians.

**Black Dub Blue** - A handmade blue veined cheese which is creamy and rich, it derives a subtle contrast of flavour from the tangy veining. Pasturised and suitable for Vegetarians.

**Beechwood Smoked** - with its gently nutty texture and subtle smokey hues, the naturally smoked Beechwood cheese really captivates, with mellow depth and warmth. Pasteurised, suitable for vegetarians.

**Allergy Information (please ask any member of staff for further information)**

**1-Crustaceans 2-Molluscs 3-Eggs 4-Fish 5-Milk 6-Celery 7-Mustard 8-Sesame Seeds 9-Sulphur Dioxide 10-Lupin**

**11-Peanuts 12-Soya 13-Nuts 14-Gluten**