

WINTER MENU

LIGHT BITES

Marinated Kalamata Olives, Homemade Bread (V)	£3.50
Deep Fried Brie Wedges, Cranberry Compote (V)	£4.75
Dripping Roast Potatoes, Red Wine Sauce (V)	£4.50
Pork Stuffing Scotch Egg, Apple Sauce	£3.95

SMALL PLATES

Homemade Soup of the Day, Homemade Bread (V)	£5.50
Twice Baked Wild Mushroom and Tarragon Soufflé, Parmesan and Marley Cotes Cream (V)	£6.95
Soused Roll Mop Herrings, Roasted Beetroot and Crisp Pancetta Salad	£6.50
Pressed Pheasant and Venison Terrine, Apple Chutney	£7.50
Roasted Squash, Sage and Blue Cheese Arancini, Sage Oil, Toasted Squash Seeds (V)	£6.95
Tempura Fried King Prawns, Sesame and Hoisin Noodles	£9.95

BIGGER PLATES

Garlic & Herb Butter Roast Chicken Breast, Thyme & Shallot Jus	£13.95
Slow Cooked Feather Blade of Beef, Roasted Root Vegetables	£16.95
Grilled Geordie Cumberland Sausage from Northumberland Sausage Company, Creamed Potatoes, Sautéed Leeks, Cabbage, Onion Gravy	£10.95
Confit & Roasted Crane Row Pork, Fondant Lyonnaise Potato, Roasted Carrots	£14.95
Potato and Rosemary Gnocchi, Roasted Beetroot, Sprouts and Chestnuts (V)	£12.95
Panko Coated Hand Made Fish Cake, Wilted Seasonal Greens, Soft Poached Egg	£13.95

Northumberland Beer Battered North Sea Fish, Hand Cut Triple Cooked Chips, Minted Mushy Peas, Homemade Tartar Sauce

The Cherub, for the smaller appetite	£9.50
The Angel, for those who think they can handle it	£13.95

FROM THE CHARGRILL

Our steaks are cut from Pedigree Limousin Heifers sourced from British Farms and come served with Hand Cut Triple Cooked Chips, Herb Roasted Tomato, Flat Cap Mushroom and Beer Battered Onion Rings

10oz Sirloin Steak	£23.00
90z Rump Pave Steak	£19.00
Add Creamy Green Peppercorn or 'Retro' Diane Sauce	£3.00

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BURGERS

Made from 100% Pure Ground Chuck and Blade of Beef served from the Chargrill with our own Hand Cut Triple Cooked Chips, Coleslaw and Onion Rings in a Geordie Bakers Multi-Seeded Bap

The Purist - Gem Lettuce, Beef Tomato, Red Onion, Emmental Cheese , Angel Relish	£11.50
The Smokey - Smoked Bacon, Smoked Cheese, Chipotle Ketchup	£13.50
The Festive – Crispy Coated Turkey, Smoked Bacon, Brie, Cranberry Compote	£12.50
The Herbivore - Butternut Squash, Beetroot, Goats Cheese and Quinoa	£9.50

A BIT ON THE SIDE

£3 each or two for £5

Hand Cut Triple Cooked Chips, Skinny Fries, Cajun Salted Sweet Potato Fries, Buttered New Potatoes, Roasted Root Vegetables, Dressed Mixed Salad, Wilted Seasonal Greens, Braised Red Cabbage

SANDWICHES

Served from 12.00 until 18.00

All served in a Geordie Bakes Multi-Seeded Bap with Home Cooked Crisps and Dressed Side Salad, unless it is otherwise specified. (A gluten free alternative is available upon request)

Angel Bookmaker , 5oz Rump Steak, Onion Marmalade, Szechuan Mayonnaise, Hand Cut Chips	£11.95
Baby Prawn in Lemon and Cracked Black Pepper Mayonnaise , Iceberg Lettuce, Smoked Paprika	£7.95
Pulled 8 Hour Cooked Smokey Beef Brisket , in its own Sticky Dark Ale and Treacle Juices, Iceberg Lettuce, Tomato, Dill Pickle, Skinny Fries	£7.95
Angels 'Classic' BLT , Ketchup, Mayonnaise, Skinny Fries	£7.95
Sweet Beetroot , Goats cheese, Walnut and Watercress (V)	£6.95
Schnitzel – Herby Breaded Turkey, Bacon Mayo and Cranberry	£8.95

FINISHING PLATES

White Chocolate Panna Cotta , Cranberry Compote (V)	£6.00
Orange and Cinnamon Cheesecake , Cointreau and Orange Ice Cream (V)	£6.00
Dark Chocolate Tart , Double Ginger Ice Cream (V)	£6.00
Clementine and Chocolate Soufflé , Chocolate Flake Ice Cream	£6.00
Angel Sticky Toffee Pudding , Salted Caramel Sauce and Vanilla Ice Cream (V)	£6.00
Nutmeg Crème Bruleé , Almond Shortbread (V)	£6.00
Selection of Beckleberrys Ice Creams and Sorbets (V)	£5.50
Local Artisan Cheese Platter , Biscuits, Truffled Honey, Pickled Celery and Little Refreshing Frozen Berries of Joy	£9.95

(V) Vegetarian

Allergies/Intolerances – Please ask your server if you would like to see a list of our dishes and their allergens.

Due to the presence of nuts in some dishes, we cannot guarantee the absence of nut traces in our menu.