



THE ANGEL INN

TOPCLIFFE

STARTERS

Homemade Soup of the Day (VG) £6.95

Classic Prawn and Crayfish Cocktail

With Marie Rose Sauce, Crisp Baby Gem, Bloody Mary Sorbet and Prawn Cracker £10.95

Heritage Tomato Salad

With Compressed Cucumber, Sherry Vinegar Dressing and Basil Crisps (VG) (GF) £9.95

Smoked Duck Salad

With Compressed Conference Pears, Micro Herb Butter and Boroughbridge Virgin Rape Seed Oil (GF) £12.95

Parmesan Custard Tartlet

With Burnt onion puree, Parmesan crisp and Herb Salad (GF) £9.95

Moules Mariniere

White Wine, Shallot, Garlic, Flat Leaf Parsley, Squeeze Lemon and Drop of Cream (GF) £8.50

SIDES

Parmesan and Truffle Fries £4.50

Ratatouille (VG) Small £2.95 Large £4.50

Mixed Seasonal Veg (VG) Small £2.95 Large £4.50

Creamy Mash Small £2.95 Large £4.50

Chunky Chips (GF) £4.50

Buttered New Potatoes Small £2.95 Large £4.50



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ANGEL CLASSIC'S

Pan Seared Cut Gammon Steak

with Fennel and Apple Salad, Piccalilli Puree and Fried Egg (GF) (DF)
£18.95

Pan Fried Fillet Seabass

With Tartare potatoes and Ratatouille (GF) £19.95

Aubergine Parmigiano

With Layers of Aubergine, Fresh Basil and Pomodoro Sauce. Basil
Parmesan, Gratin House Salad. (VG) £16.95

Secret Steak

with Roasted Plum Tomatoes, Garlic and Herb Fried Mushroom. (GF)
£25.95

Add Marmite Butter, Red Wine Butter, Garlic Parsley and Shallot Butters
for £2.50

Beer Battered Haddock and Chips

With Mushy Peas, Homemade tartare Sauce, Scraps and Lemon. (DF)
£17.95

Angel Inn Burger

With Grilled Meat Pattie, Emmentaler Cheese, Sliced Tomatoes, Sliced Red
Onion, Baby Gem and Gherkins, Skinny Fries, house Salad, Brioche Bun.
£17.95

Angel Inn Vegan Burger

As above with Vegan Cheese and Vegan Brioche Bun (VG) £17.95

Individual Hand Raised Steak and Ale Pie

With Rich Roasted Red Wine Gravy £19.95

Moule Mariniere

With Fries and House Salad £19.95

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DESSERT'S

Vegan Panna Cotta

Scented With Coconut, Pimm's Garnish and Pimm's Gel (VG) £8.95

Raspberry Cheesecake

topped with Raspberry Jelly and Textures of Raspberry £8.95

Angel Sundae

Vanila Ice Cream, Honeycomb Ice Cream, Chocolate Sauce, Chocolate Sponge and Flaked Almonds £8.50

Chocolate Cremeux

Boozy Cherry with Black Forest Sponge, Cherry Swirl Ice Cream, Cherry Gel and Fresh Cherry. £9.95

Sticky Toffee Date Pudding

With Toffee Sauce and Caramelized White Chocolate Crumb and Vanilla Ice Cream. £8.95

Cheese Board

Tunworth – Cranberry Style Cheese with a rich Earthy Mushroom Fragrance.

Wensleydale - White and Crumbly

Yorkshire Blue – Creamy Sweet and Mild, Blue Veined.

With Grapes, Celery, Sawley Kitchen Biscuits, Walnut and Chutney

£10.95 for 2 Cheese, £12.95 for 3 Cheese

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AFTER DINNER DRINKS


Tea

- Yorkshire Tea 2.25
- Green Tea 2.45
- Chamomile 2.45
- Earl grey 2.45

Coffee & Choc

- Americano 2.95
- Espresso 1.95
- Latte 3.75
- Mocha 3.95
- Hot Chocolate 3.75
- Cappuccino 3.75
- Macchiato 2.10
- Long Black 1.95

Liqueur Coffee & Hot Chocolate 7.95

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