



Festive Menu

STARTERS

Lightly Spiced Apple and Parsnip Soup
£8.50

Ham Hock Terrine with Piccalilli, Crostini and Winter Salad Leaves
£9.95

Twice Baked Yorkshire Blue Soufflé with Sweet Pickled Walnuts
£11.95

Smoked Haddock Fish Cake, Leeks and Potatoes
£10.50

Chestnut & Wild Mushroom Pâté accompanied with Red Wine &
Apple Chutney £9.95

Classic Prawn and Crayfish Cocktail, served with Marie Rose Sauce,
Crispy Baby Gem, Bloody Mary Sorbet and Prawn Cracker
£10.95

The Angel Tiger Prawns and Squid served in Fresh Herb, Garlic and
Tomato Butter £9.95



MAINS

Roast Turkey Parcel filled with Sausage and Apricot, served with Pigs in Blankets, Duck Fat
Roast Spuds and Brussel Sprouts with Chestnuts £23.95

Daube of Beef with Creamy Horseradish Mash, Roasted Root Veg in a Rich Red Wine and
Rosemary Jus £22.95

Sea Trout topped with Queen Scallop Fritters, Boulangère Potatoes with
Crab Bisque Cream Sauce £22.95

Wild Mushroom Risotto and Truffle Mille-Feuille, shavings of Parmesan, Wilted Brassica and
Sherried Walnuts £19.95

Compressed Celeriac Steak marinated in Seasonal Spice and Chargrilled over a Hearty Winter
Broth and Wilted Greens £19.95

ANGEL CLASSICS

Pan Seared Cut Gammon Steak with Fennel and Apple Salad, Piccalilli Puree and Fried Egg,
Fries & Salad £18.00

Beer Battered Haddock and Chips with Mushy Peas, Homemade Tartare Sauce,
Scraps and Lemon £18.95

Angel Inn Burger Served 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 £17.95

Individual Hand Raised Steak and Ale Pie Served with Creamy Mashed Potato or Chunky
Chips, Seasonal Vegetables and Rich Roasted Red Wine Gravy £20.95

Moule Marinière, White Wine, Shallot, Garlic, Flat Leaf Parsley, Squeeze of Lemon and Drop of
Cream with Fries and House Salad £19.95

Char Grilled Secret Steak Served with Roasted Plum Tomatoes, Garlic
and Herb Fried Mushroom £25.95

Char Grilled Sirloin Steak Served with Roasted Plum Tomatoes,
Garlic and Herb Fried Mushroom £25.95

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





SIDES

Parmesan and Truffle Fries £5.50
Ratatouille: Small £2.95 Large £4.50
Mixed Seasonal Veg: Small £2.95 Large £4.50
Creamy Mash: Small £2.95 Large £4.50
Chunky Chips / Fries £4.50
Buttered New Potatoes: Small £2.95 Large £4.50

DESSERTS

Christmas Pudding with Brandy Sauce £8.95
Orange Cheesecake with Stem Ginger Granola Base topped with
Marmalade Jelly £9.95
Brul ed Rice Pudding with Boozy Prunes £9.95
Chocolate Torte with Date and Walnut Base £10.50

Flight of Cheeses

Lilibet Blue Cheese, a Stilton style Blue
(created to celebrate the late Queen Elizabeth II Platinum Jubilee, matured
and graded at 70 days to represent each of her years on the throne)

Flat Capper, a Northern Brie with Sweet Pickled Figs

Kit Calvert Wensleydale with a shot of Theakstons Ale

All Served with Malted Wheat Crackers, Yorkshire Quince
Jelly and Ginger Parkin
£12.95

***All our dishes can be adapted to accommodate a variety of
dietary requirements.***