

The
angel

EAT • DRINK • SLEEP

Food & Wine Menu



Our Approach to Food

Our approach to food is simple: we produce what we can ourselves, and source the very best of local produce. We have a real commitment to reducing food miles and complete confidence in our food provenance.

Our very own Farm, which we've called St Catherine's, is only 4 miles from The Angel, and is home to our flock of pedigree Suffolk and Dorset sheep, and our little family of Gloucester Old Spot pigs. Between them they provide all of the free range lamb and pork that we need throughout the year.

It doesn't stop there. Our brood of mixed free range hens lay eggs each day for us, as well as our little 'covey' of quails whose eggs often feature on our daily specials. We also rear our very own turkeys for Christmas.

We grow our own seasonal fruit and vegetables including asparagus, carrots, beets, beans, pears, plums, blackberries and so much more. In addition, the Crowther family, on their market garden in Hampton, grow fresh produce exclusively for The Angel.

What we can't source ourselves we source from the best of local. Our beef comes from pedigree Hereford cattle, handpicked by us for their size and quality from a Ledbury farm. All of our fish is sourced from 100% sustainable stocks, so make sure to have a look at our daily changing 'Catch of the Day' and other fish dishes. Lawrance's Bakery is well known to all Pershorians, and they drop off freshly baked bread for us every morning.

We also have an exclusive range of products made just for us. Our Topsy Angel Cider is produced at Pershore College using Pershore apples. We have a sweet and a dry sparkling, and a medium dry still.

Our most recent addition is the very popular Wobbly Angel Ale, produced in partnership with Pershore Brewery.

We have an extensive and varied choice of wines. Look out for our English sparkling wine from Drakes Broughton, less than 3 miles away!

Above all, we want to bring a homemade feel to everything we do. The thyme shortcrust pastry on our Proper Pie is made in-house. Our cod fillets are individually battered in our own kitchen, whilst our chips are hand-cut and triple cooked by us.

We have highlighted items in our menu that are from our own Farm, or are just a little bit different.

*We hope you enjoy your
experience with us today...*

Please note, we have highlighted dishes that carry nuts, but a number of dishes may contain trace elements. Always check with your server.

 Vegetarian  Gluten-free  Healthy

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Grazing and Sharing Boards

Perfect for sharing as a starter or as a main meal, our boards present a range of imaginative and different foods and sauces for picking and nibbles.

The Pershore Board £15.95

Crispy Gloucestershire Old Spot pork belly, glazed ham and pork sausages from our Farm, pastrami, smooth chicken liver pate, Herefordshire mature cheddar, freshly baked artisan bread, and housemade chutney with gherkins.

The Fisherman's Board £15.95

Crisp calamari, in-house beetroot cured salmon, cod and parsley fishcake, mini prawn cocktail, smoked mackerel and horseradish pate with a baked ciabatta, roasted garlic aioli and charred lemon.

v Roasted Garlic and Fresh Herb Baked Camembert £9.95

Rustic baked ciabatta, housemade chutney, and grain mustard dressed salad.
Gluten-free option available.

Sides

v Hand Cut Triple Cooked Chips	£1.50 / £2.85
v Fries with Roasted Garlic Aioli	£2.25
v Battered Onion Rings	£2.50
v Garlic and Parsley Ciabatta	£2.85
v Cheesy Garlic and Parsley Ciabatta	£3.75
cf v Our Own Marinated Provençal Style Olives	£2.50
h cf v Seasonal Grain Mustard Dressed Garden Salad	£2.50

Starters

- V** Seasonal Soup of the Day £4.95
Today's bread and salted butter. Gluten-free option available.
- GF** Crispy Sesame Seeded Spiced Belly Pork from our Farm £6.75
Bramley Apple and star anise puree, soy roasted carrot, crackling and a honey and veal jus.
- V** Artisan Bread Selection £5.25
Roasted garlic aioli, in-house marinated olives, olive oil and balsamic vinegar.
Gluten-free option available.
- Cod and Parsley Fishcake £5.75
Tartare sauce, dressed baby leaf salad.
- Crisp Calamari £5.50
Roasted garlic aioli, charred lemon.
- V** Baked Mushrooms £5.75
Fresh herbs, goats' cheese and garlic, grain mustard dressed baby leaves, artisan bread.
Gluten-free option available.

See our specials for today's Starter from our Farm

V Vegetarian **GF** Gluten-free **H** Healthy

Pub Classics

Sausage and Mash £10.95

Three hand-tied sausages of the day, creamed potatoes, red wine and onion gravy, crispy onion rings and seasonal vegetables from our Farm. Gluten-free/vegetarian options available.

In-House Battered Fillet of Cod £10.95

Hand Cut Triple Cooked Chips, crushed peas, tartare sauce and bread and butter.
Gluten-free available.

Homemade Proper Pie £9.95

Made using homemade thyme shortcrust pastry and served with our hand cut triple cooked chips and buttered garden peas or today's vegetables. Choose from:

- Slow-cooked Herefordshire Steak, Pershore Brewery Ale and Vegetable
- Free Range Chicken, Ham from our Farm, and Leek
- Lamb from our Farm, Root Vegetable and Red Wine

SUNDAY SERVICE

Our Sunday Service is a unique Sunday roast experience, with a choice of meats, and unlimited vegetables, Yorkshire puddings and roast potatoes.

*Or, try our Sunday Platter for a change.
Book now to avoid disappointment.*

Mains

GF Pan-Seared Fillet of Seabass £13.50

On a creamy Mediterranean vegetable risotto, with charred lemon.

V Thai Green Vegetable Curry £12.00

Basmati rice, poppadoms. Suitable for vegans.

add Chicken £2.50

V Wild Mushroom, Truffle and Spinach Mezza Luna £12.00

Pine nuts, fine beans and garden peas, with a seasonal grain mustard dressed house salad. Contains nuts.

GF Mustard and Maple Syrup Glazed Pork Belly from our Farm £14.00

Apple and star anise puree, seasonal green vegetables, soy roasted carrots, dauphinoise potatoes, crackling and a honey veal jus.

Tagliatelle Carbonara £10.25

Ribbons of pasta in a sauce of garlic, onion, pancetta and mushrooms with white wine and double cream.

add Chicken £2.50

H V Angel Club Salad £9.00

Mature Herefordshire cheddar, boiled egg, baby leaf selection, cherry tomatoes and a basil and balsamic dressing, with garlic croutons.

add Chicken and Bacon £3.00

See our Specials Menu for today's lamb, pork and beef
from our Farm and 'Catch' of the Day

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From the Grill

All of our meat is locally sourced. Our sheep and pigs are free range, born on the Farm, and enjoy the best possible care, whilst our beef is cut from hand-selected Herefordshire beasts all exclusive to us.

GF	7oz Sirloin Steak (best cooked rare to medium)	£16.00
GF	12oz Rump (best cooked medium to rare)	£17.50
GF	9oz Ribeye Steak (best cooked medium)	£17.50
	add a Cracked Black Pepper or Bordelaise Sauce	£2.50

All steaks served with Hand Cut Triple Cooked Chips, grilled tomatoes, flat mushroom, and a butter of your choice: Simply Garlic ~ Three Chilli ~ Black Pepper and Herb

Classic Burger £10.00

6oz 100% Herefordshire beef burger, tomato salsa and gherkin.

add Cheese £0.75

The Angel Burger £13.50

6oz 100% Herefordshire Beef burger, 3oz chicken breast, bacon, cheddar and onion rings with tomato salsa and gherkin.

St. Catherine's Farm 8oz Lamb 'n' Mint Burger £10.00

Tomato, mayonnaise, gherkin and baby leaf.

Burgers served with seasoned fries and red onion coleslaw in a sourdough bun.

Desserts

V Banoffee Sundae £5.50

Caramelised banana, a rich sea salt caramel sauce, pecan nuts, crumble, whipped cream and vanilla pod ice cream. Contains nuts.

V Chocolate Brownie £5.75

Rich dark Belgian chocolate brownie, served warm with vanilla pod dairy ice cream and a rich sea salt caramel sauce.

GF V Lemon Posset £5.75

Lemon curd, meringue and berries.

GF V Apple and Cherry Crumble £5.75

Pistachio ice cream. Contains nuts.

GF V New York Baked Cheesecake £5.75

Berry coulis and raspberry sorbet.

Selection of Fruit Sorbets and Real Dairy,
Non Dairy and Gluten-free Ice Creams £4.00

V Half a Dessert and Coffee £6.00

Choose from a half portion of Brownie, Crumble or Cheesecake.

**We serve a range of Liqueur Coffees
£3.95**

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Cheeses

Selected cheeses for the perfect end to a meal. Larger boards are ideal for sharing. Served with classic and contemporary biscuits and wafers, house made chutney, celery and salted Gloucestershire butter. Gluten-free biscuits available.

Selection of Three Cheeses	£7.00
Selection of Four Cheeses	£8.50
All Cheeses	£10.00

**Add a glass of
Taylor's Fine Ruby Port
£3.20**

- GF V - **Mature Herefordshire Cheddar** ~ Classic, tasty Cheddar, aged for up to 10 months.
- GF V - **Somerset Brie** ~ Ripened using traditional methods to create a superior creamy taste and richer consistency. The cheese's aroma suggests mushrooms with a hint of green grass. A mild, fresh cheese with an edible rind.
- GF V - **Hereford Hop** ~ A British Cheese Award winner, a zesty lemon taste combined with the savoury flavour of finest Herefordshire hops. Offers an autumnal taste with a toasted note.
- GF V - **Worcester Gold with Cracked Pepper** ~ Made exclusively with channel island milk, beautiful straw coloured, initial soft taste on the taste buds, gradually developing into a sweet and piquant taste, blended with crunchy peppercorns.
- GF V - **Scrumpy and Crunchy Apple** ~ A deliciously sweet yet crisp taste, as we steep the apples in Weston's Old Rosie Cider overnight then infuse into our mature, mellow cheese. This all round winner has won a number of awards including 'Cow's milk cheese with sweet additive' at Royal Three Counties Cheese and Dairy Produce competition in 2012, 2014 and 2015!
- GF V - **Double Gloucester with Chive and Spring Onion** ~ Milled twice to give a denser consistency (as opposed to cheddar, only milled once) the ripened evening milk is added to the fresh morning milk, to give a moreish, savoury yet acidic tang to the taste.
- GF V - **Shropshire Blue Stilton** ~ Typical blue veining, rich and complex flavours and made to traditional method. Turned and graded by hand.




Hot Beverages

All coffees made with Coffee Republic Italian-roasted beans.

Espresso	£1.60	£2.05
Americano	£2.10	£2.30
Cappuccino	£2.50	£2.90
Latte	£2.50	£2.90
Mocha	£2.90	£3.40
Hot Chocolate	£2.70	£3.20
	Add a flavoured syrup	£0.50
Filter Coffee	£1.75	£2.00
Pot of Tea for one		£1.75
Specialty Teas		£1.90

Filter Coffee and Cake

£3.95

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White Wine

Founders Stone, Sauvignon Blanc - Chile £4.25 / £5.75 / £16.50

A light, fresh and crisp dry white with hints of citrus and gooseberry.

Founders Stone, Pinot Grigio - Australia £4.25 / £5.75 / £16.50

Crisp and refreshing with citrus and green apple.

Cape Heights, Chenin Blanc - South Africa £19.00

Classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate.

Bella Fontaine, Chardonnay - France £4.50 / £6.50 / £19.00

An appealing, full flavoured wine with hints of peach and nectarine.

**Waverider Sauvignon Blanc,
Marlborough Estate - New Zealand** £5.95 / £8.25 / £25.00

A great combination of tropical fruits and grassy character plus a ripe citrusy finish. Dry and crisp.

Lyme Bay Shoreline - England £29.00

A dry and refreshing wine with complex layers.

**Domaine du Pre Semele Les Chasseignes,
Sancerre - France** £32.00

A classic Sancerre with freshly picked gooseberry aromas.

Chablis, La Motte - France £35.00

A classic Chablis from wines grown on the famous Kimmeridgian clay.

Red

Founders Stone, Merlot - South Africa £4.25 / £5.75 / £16.50

A medium bodied soft Merlot. Aromas of dried plums and chocolate.

Founders Stone, Shiraz - Australia £4.25 / £5.75 / £16.50

A soft, round easy drinking red. Ripe plums and blackberries.

Cape Heights, Pinotage - South Africa £18.50

A medium-bodied red with dark, rich fruit and a touch of spice.

Belle Fontaine, Cabernet Sauvignon - France £4.50 / £6.50 / £19.00

Medium to full-bodied black fruits perfectly balanced by the tannins.

Emiliana Reserva, Pinot Noir - Chile £22.00

Violet-red in colour, with a nose that express aromas of berries and sweet vanilla.

Manzanos, Rioja – Spain £5.95 / £8.50 / £25.00

Smooth ripe berry aromas, persistent, long and balanced on the palate.

Pablo Y Walter Malbec - Argentina £29.00

Bright red and juicy, rich chocolate flavours with a lick of oak to round out the edges.

Fleurie La Reine La Madone - France £38.00

Heady perfume of freshly picked irises and peonies backed up with a touch of spice.

Châteauneuf-Du-Pape Cuvée Papale - France £40.00

Steeped plum, cassis and blackberry flavours are framed by a strong graphite note.

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Rosé

Founders Stone, White Zinfandel - USA £4.25 / £5.75 / £17.00

Delicate and refreshing with delicious soft fruit flavours.

Mirabello, Pinot Grigio Rose - Italy £4.70 / £6.50 / £19.50

A fresh and fruity, slightly off-dry rose with aromas of red berries.

Sparkling Wine & Champagne

Prosecco, Di Maria (200ml) £5.75

Bright straw yellow in colour, with a delicate and fine bouquet.
A beautifully fruity frizzante!

La Pieve Frizzante Prosecco DOC – Italy £23.00

Elegant, delicate and aromatic Prosecco with hints of apples and honeysuckle.

Drakes Broughton 'Vigornia' - England £35.00

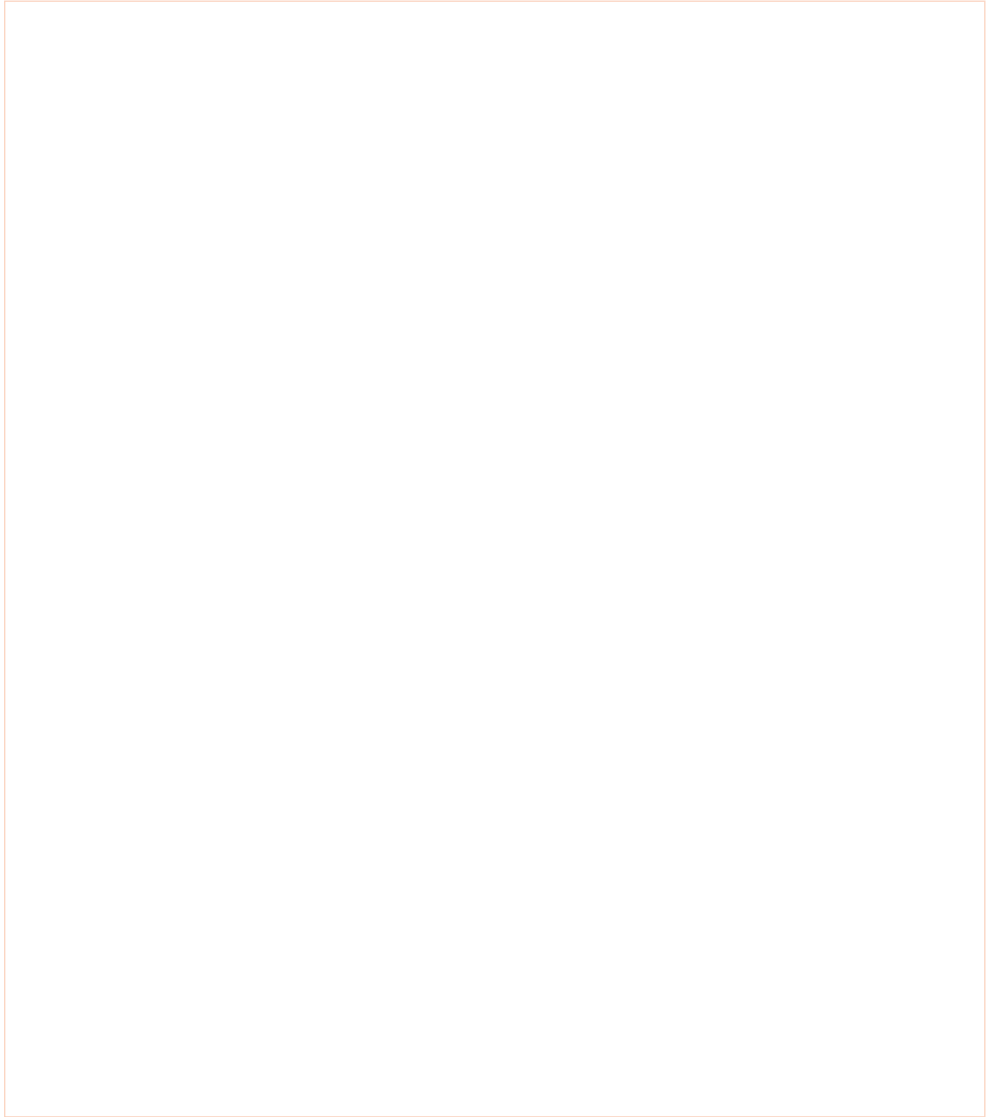
A delightfully refreshing sparkling wine produced less than 3 miles in a charming nearby village from locally grown vines. Must be tried.



Gremilet NV Brut Champagne - France £40.00

Attractive lemony nose with some elegance. A light, fresh lemony palate with a long finish.

Laurent Perrier NV Brut Champagne - France £50.00

This elegant Champagne is memorable for its freshness and finesse.



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