

# The angel

EAT • DRINK • SLEEP

Menu



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## Our Approach to Food

Five years ago we had an idea: wouldn't it be great if we could produce a small amount of our own produce!

Today, we are committed to producing the best quality food possible, and we believe this starts with where the ingredients come from. With our commitment to reducing food miles and only using the best of local suppliers, we have complete confidence in our food. Carlos, our Group Head Chef, and Suzanne, our General Manager, are delighted to say that our menu is packed full of the finest quality food and drink that Worcestershire and the surrounding areas have to offer.

Situated only 4 miles from The Angel, our own Farm, which we've called St. Catherine's, is home to our flock of Suffolk and Dorset sheep, and our little family of Gloucester Old Spots pigs – Eric, Peggy and Donna. Between them they provide all of the free range lamb and pork that we need throughout the year. Ask about our range of sausages, available on the menu or as takeaway packs!

It doesn't stop there. Our free range hens lay eggs each day for us, as well as our little 'covey' of quails whose eggs often feature on our specials. We also breed our own corn fed bronze turkeys and free-range geese for our Christmas menus, as well as growing own seasonal fruits and vegetables.

What we can't produce ourselves we source from the best of local. The Crowther family, on their market garden in Hampton, grow fresh fruit and vegetables exclusively for The Angel. Our beef comes from pedigree Hereford cattle, handpicked by us for their size and quality from a Ledbury farm. Working with local experts, Carlos selects the perfect 'beast' for our requirements. After 28 days of hanging we use every single cut, which all feature on our main menu, Sunday lunch menu, steak specials and our ever popular Steak and Ale Pie.

Fresh Fish has its 'plaice' firmly on our menu, why not have a look at our daily changing 'Catch of the Day' and other fish dishes. All of our fish is sourced from 100% sustainable stocks.

Lawrence's Bakery is well known to all 'Pershorians' and each morning around breakfast time they drop off our freshly baked bread for the day.

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

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 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...***

 Vegetarian  Gluten Free  Healthy

  @TheAngelHotel

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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 different foods and sauces for picking and nibbles.

### The Pershore Board £15.95

Crispy pork belly from our farm, smooth liver pate, home cooked mustard glazed ham, Herefordshire mature cheddar, artisan bread, house made chutney, sausages from our farm, pickled gherkins and pastrami.

### The Angel's Antipasti Board £15.95

Cured continental meat selection, artisan bread, baby silver skin onions, roasted garlic aioli, our own marinated olives, olive oil and balsamic vinegar, parmesan shavings.

### Roasted Garlic and Fresh Herb Baked Camembert £9.95

Rustic ciabatta, house made chutney, and grain mustard dressed salad.

## Sides

**Hand Cut Triple Cooked Chips** £1.50 / £2.85

**Fries with Roasted Garlic Aioli** £2.25

**Battered Onion Rings** £2.50

**V** **Garlic and Parsley Ciabatta** £2.85

**V** **Cheesy Garlic and Parsley Ciabatta** £3.75

**V** **Our Own Marinated Provençal Style Olives** £2.50

**V GF H** **Garden Salad** £2.50

## Starters

- V GF H Seasonal Soup of the Day** £5.25  
*Today's bread and salted butter.*
- GF Crispy Belly Pork from our Farm** £6.75  
*Baby apple and puree, roast carrot and a red wine veal jus.*
- V Artisan Bread Selection** £5.25  
*Garlic aioli, in-house marinated olives, olive oil and balsamic vinegar.*
- Smoked Haddock, Mature Cheddar and Leek Tartlet** £5.75  
*Grain mustard dressed peppery leaves, lemon mayo.*
- V Devilled Whitebait** £5.50  
*Artisan bread, rustic tartar, and lemon.*
- Baked Mushrooms** £5.75  
*Thyme, stilton and garlic croutons, grain mustard dressed baby leaves.*

**V** Vegetarian **GF** Gluten Free **H** Healthy

## Mains

**Goat's Cheese, Confit Shallot and Red Pepper Risotto** £12.00

*With parmesan and a crisp quail egg. Served with a grain mustard dressed house salad.*

**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*



*or Free Range Chicken, Ham from "Our Farm" and Leek Pie*

**In-House Battered Fillet of Cod** £10.50

*Hand Cut Triple Cooked Chips, mushy peas, tartar sauce and bread and butter.*

**Pulled Pork Burger** £9.75

*With seasoned fries, red onion coleslaw and served in a sourdough bun.*

**Sausage and Mash** £10.95

*Three hand-tied sausages of the day, creamed herb potatoes, red wine and onion jus, crispy onion rings and seasonal vegetables of the day.*

**Angel Club Salad** £12.00

*Chargrilled breast of chicken, crispy bacon, cheddar, lettuce, cherry tomatoes and a basil and balsamic dressing, with garlic croutons.*

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

## 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.

<b>GF</b>	<b>8oz Sirloin Steak</b> (best cooked rare to medium)	£16.50
<b>GF</b>	<b>10oz Rump</b> (best cooked medium to rare)	£16.75
<b>GF</b>	<b>8oz Ribeye Steak</b> (best cooked medium)	£16.50
<b>GF</b>	<b>Onglet from Aubrey Allen</b> (best cooked rare to medium)	£17.00

All steaks served with Hand Cut Triple Cooked Chips, grilled tomatoes, flat mushroom, and a butter of your choice: Simply garlic, chilli and tomato, herb.

**Add a Cracked Black Pepper or Bordelaise Sauce to your Steak** £2.50

<b>GF</b>	<b>8oz Chicken Supreme</b>	£13.00
<i>Served with button mushrooms, herb grilled tomato and seasoned fries.</i>		
	<b>The Angel Burger</b>	£13.00
<i>6oz 100% Herefordshire Beef burger, 3oz chicken breast, bacon, , cheddar and onion rings with tomato salsa and gherkin.</i>		
	<b>St. Catherine's Farm 8oz Lamb 'n' Mint Burger</b>	£9.75
<i>Mint mayonnaise, gherkin and baby leaf.</i>		

All burgers are served with seasoned fries, red onion coleslaw and served in a sourdough bun.

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## Desserts

**Warm Treacle and Orange Tart** £5.50

*Vanilla pod ice cream.*

**Chocolate Tart** £5.75

*With dark chocolate brownie and pistachio ice cream.*

**Lemon Syllabub** £5.75

*Curd, mint and shortbread.*

**Rhubarb and Vanilla Pannacotta** £5.75

*Crumble and berries.*

**White Chocolate and Raspberry Cheesecake** £5.75

*Berry coulis.*

**Selection of Fruit Sorbets and Real Dairy Ice Creams** £4.00

**Half a Dessert and Coffee** £6.00

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

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

## Cheeses

*We have selected our cheeses to provide the perfect end to a meal.  
Our larger boards are ideal for sharing*

<b>Selection of Three Cheeses</b>	£7.00
<b>Selection of Four Cheeses</b>	£8.50
<b>All Cheeses</b>	£10.00

**Mature Herefordshire Cheddar** ~ Classic, tasty Cheddar, aged for up to 10 months.

**Somerset Brie** ~ Ripened using traditional methods, the Somerset Brie portray a superior creamy taste and richer consistency. The cheese's aroma suggests mushrooms with a hint of green grass. It is a mild, fresh cheese with an edible rind.

**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.

**Blackberry & Apple Cheese (In Wax)** ~ A creamy mature cheddar with pieces of sweetened blackberries, apples and cranberries encased in burgundy wax. The flavour of the smoke infuses to compliment the mellow flavour of the cheese.

**Scrumpy and Crunchy Apple** ~ A deliciously sweet yet crisp taste, as we steep the apples in Westons 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!

**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 Moorish, savoury yet acidic tang to the taste.

**Shropshire Blue Stilton** ~ Typical blue veining, rich and complex flavours and made to traditional method. Turned and graded by hand.

*Served with a selection of classic and contemporary biscuits and wafers, house made chutney, celery and salted Gloucestershire butter.*

**Accompany your cheese with a glass of Taylor's Fine Ruby Port - £3.20**

## Hot Beverages

*All coffees made with Coffee Republic Italian-roasted beans.*

<b>Espresso</b>	£1.50	£1.95
<b>Americano</b>	£2.10	£2.30
<b>Cappuccino</b>	£2.50	£2.90
<b>Latte</b>	£2.50	£2.90
<b>Mocha</b>	£2.90	£3.40
<b>Hot Chocolate</b>	£2.70	£3.20
<b>Add a flavoured syrup</b>	£0.50	
<b>Filter Coffee</b>	£1.75	£2.00
<b>Pot of Tea for one</b>		£1.75
<b>Specialty Teas</b>		£1.90

**Filter Coffee and Cake**  
**£3.95**

## White Wine

**Founders Stone, Sauvignon Blanc - Chile** £4.50 / £5.75 / £16.50

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

**Founders Stone, Pinot Grigio - Australia** £4.50 / £5.75 / £16.50

*Crisp and refreshing with citrus and green apple.*

**Cape Heights, Chenin Blanc - South Africa** £18.50

*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 / £8.50 / £25.00

*A great combination of tropical fruits and grassy character plus a ripe citrusy finish. Dry and crisp. 12.5%*

**Lyme Bay Shoreline - England** £27.00

*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** £4.50 / £5.75 / £16.50

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

**Founders Stone, Shiraz - Australia** £4.50 / £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.*

**Precioso, 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.*

## Rosé

**Founders Stone, White Zinfandel - USA** £4.50 / £5.75 / £16.50

*Delicate and refreshing with delicious soft fruit flavours.*

**Mirabello, Pinot Grigio Rose - Italy** £4.50 / £6.50 / £19.00

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

## Sparkling Wine & Champagne

**Biscardo Millesimato Prosecco - Italy** £23.00

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

**Prosecco, Di Maria (200ml)** £5.75

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

**Drakes Broughton 'Vigornia' - England** £35.00

*Made less than 3 miles away, this is a delightfully refreshing sparkling wine.*

**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.*