



Father's Day

SUNDAY 18th June

The
angel

EAT • DRINK • SLEEP

1 Course - £15.00

2 Courses - £18.00

3 Courses - £22.00

*Rich French Onion Soup
With Herefordshire cheddar and parmesan dumplings*

*Mackerel and Smoked Haddock Fishcake
Horseradish mayo*

*Pressed Ham Hock Terrine from our Farm
Piccalilli and toasted sourdough*

*Local Asparagus and Parma Ham
With a poached duck egg from our Farm*

*Topside of Hand Selected Beef, Exclusive to Us
Horseradish*

*Slow Roast Leg of Pork from our Farm
Apple*

*Marinated Leg of Lamb from our Farm
Mint*

*Roast Duck from our Farm
Spiced orange marmalade glaze*

All roasts are served with unlimited goose fat roast potatoes and homemade Yorkshire puddings.
Why not have a second meat?

*Beer Battered Fillet of Haddock
Hand cut chips, crushed peas, charred lemon*

*Wild Mushroom and Goat's Cheese Wellington
Local spinach, toasted pine nuts and a tomato basil sauce*

*Local Apple, Sultana and Cinnamon Strudel
Diary vanilla ice cream*

*Steamed Syrup Sponge
Vanilla pod custard*

*Black Cherry and Bitter Chocolate Brownie
Salted caramel ice cream*

*Chilled Lemon Tart
Blueberries*

Cheese Board

Mature Herefordshire cheddar, Shropshire blue, house made chutney, biscuits and celery

*Featuring St. Catherine's Farm. Situated just a stone's
throw away, the Farm rears organic and free-range
Gloucestershire Old Spot Pork and Suffolk and Dorset
lambs exclusively for The Angel, where it is used throughout
our menu.*