

# THE Angel Inn

WANGFORD

## Starters

Filo & Twine bread board, balsamic oil & whipped garlic butter 5 DF  
Add olives 3

Torched smoked eel, gazpacho, sourdough crisp breads, pineapple & roasted red pepper salsa 8

King oyster mushrooms, mushroom ketchup, balsamic gel, crispy leeks 8 V

Classic scotch egg, maple dijon mayonnaise, crispy bacon 7.5 DF

## Mains

Salmon fillet, saffron potatoes, lemon & black pepper samphire, sun blush tomato sauce vierge 19 GF

Chicken supreme, fondant potato, creamed leeks, broccoli, walnuts & jus 16.5 GF

Pork tenderloin, sage pomme dauphine, burnt apple puree, sautéed hispi cabbage 17 GF  
& bacon, cyder jus

Pan roasted duck breast, duck leg bon bon, hassleback potatoes, roasted cauliflower, cauliflower puree, cherry pan jus 21 GF

Roasted cauliflower steak, risotto verde, Dukkah 15 (VE) GF

## Classics

Southern fried chicken in a bucket, skinny fries, house slaw 14 DF

Pulled pork burger, cheddar cheese, baby gem lettuce, pickled gherkins, 16  
red onion, bbq mayonnaise, house slaw, skinny fries

Beer battered fish, hand cut chips, mushy peas, tartare sauce 15 GF/DF

12oz Rump Steak, hand cut chips, roasted tomato, field mushroom, peppercorn sauce 24 GF/DF

## Desserts

Passionfruit crème brûlée, coconut, almond & pistachio biscotti 8 GF

Strawberry & raspberry pavlova, strawberry gel 8 GF

Dark chocolate fondant, salted caramel, cherry yoghurt ice cream 8

Selection of local cheese, frozen grapes, water biscuits, ale chutney 9 GF  
add a Taylor's port... 3.7

## Sides

Skinny fries 3.5

Hand cut chips 3.5

Seasonal vegetables 3.5

Leaf salad 3.5

*Allergen data is held on all the ingredients used in our dishes.  
Please ask a member of staff should you require further information  
GF / DF Can be adapted to be gluten free / dairy free*

**MOSS  
& CO.**