

THE Angel Inn

WANGFORD

Starters

Filo & Twine bread board, balsamic oil, whipped butter 5.5
Add olives 3.5

Korean scotch egg, gochujang mayonnaise, puffed rice noodles 9

Confit duck leg bon bons, crispy kale, spiced pear mayonnaise 8.5 DF

Mushroom & chestnut pate, maple & stout soda bread, cranberries, walnuts 7.5 (ve)

Smoked salmon mousse, rye crisp bread, pickled cucumber, lime & dill crème fraiche 9

Mains

Pan roasted seabream, parmentier potatoes, textures of cauliflower, horseradish cream 18 GF

Slow roasted pork belly, truffle & chive mash, honey roasted carrots, cavolo nero, cider jus 18 GF

Roasted hake, red pepper & sundried tomato pearl barley risotto, breaded tiger prawns, dill oil 21 DF

Roasted root vegetable tagine, warm quinoa salad, toasted pine nuts, mint yoghurt 15 (ve)

Venison wellington, potato dauphinoise, kale, game jus 24

Classics

Southern fried chicken in a bucket, skinny fries, house slaw 15 DF

The Angel burger, bacon jam, smoked cheddar cheese, baby gem lettuce, pickled gherkins, red onion, truffle & chive mayonnaise, house slaw, skinny fries 16

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

10oz Rump Steak, skinny fries, burnt shallot purée, braised shallots, caramelised red onion butter, dressed rocket & radicchio 25 GF

Desserts

Sticky toffee pudding, oat toffee sauce, candied walnuts, vegan vanilla ice cream (ve) 7.5 DF

Dark chocolate delice, caramel popcorn, raspberry sorbet 8 GF

Chocolate & Frangelico profiteroles, chocolate sauce, hazelnut brittle 8

Raspberry sherbet pavlova, Chantilly cream, lemon curd, berry compote 8 GF

Rhubarb & ginger burnt basque cheesecake, shortbread crumb, vanilla ice cream 8

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.**