

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

Cured & torched mackerel fillet, sourdough croutes, apple, kohlrabi 8 DF

Ham hock & smoked chicken terrine, pickled sprouts, chestnut puree & crisp breads 8.5 GF/DF

Mushroom & chestnut pate, honey & stout soda bread, cranberries, walnuts 8 (v)

Mains

Pan roasted cod loin, garlic & chorizo roasted vegetables, lemon buerre blanc 20 GF

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

Venison wellington, celeriac & potato dauphinoise, cavolo nero, jus 24

Herb crusted salmon fillet, roast potato gnocchi, red pepper puree, creamed leeks 19

Wild mushroom stroganoff, roasted cauliflower rice, charred baby gem, chive soured cream (v) 15 GF

Classics

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

The Angel burger, crispy bacon, 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, gravy butter, dressed rocket & radicchio 25 GF

Desserts

Christmas pudding parfait, sugar almond crumble, brandy Chantilly cream 8 GF

Glazed passionfruit tart, Italian meringue, mango sorbet 8

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

Spiced apple & raisin strudel, vanilla ice cream 7.5

Chocolate & Frangelico profiteroles, chocolate sauce, hazelnut brittle 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.**