

THE Angel Inn

WANGFORD

Desserts

Strawberry pavlova, lemon curd, strawberry compote, chantilly 9 gf
cream, basil oil

Warm chocolate brownie, vanilla crème patisserie, raspberry sorbet, white
chocolate soil 10

Apple & cinnamon treacle tart, summer berry compote, clotted cream 10

Maple roasted peaches, raspberry gel, vanilla ice cream, 9 ve
nougatine

Cheese

Served with Moss & co ale chutney, crackers, grapes* gf

3 cheese / 12 5 cheese / 16

Norfolk Dapple - A renowned hard cow's milk cheese from Little Barningham,
North Norfolk. Smooth and creamy with a cheddar-like flavour profile.

Fen Farm Baron Bigod - An award winning brie-style cheese produced at Fen
Farm, Suffolk. Earthy & nutty with a silky, creamy texture.

Mrs Temple's Binham blue - A semi-soft, mild blue cheese produced in
Wighton, Norfolk. Celebrated for its indulgent, buttery, ultra creamy finish.

Cornish Yarg - A distinctive Cornish cheese wrapped in nettle leaves with a
creamy and buttery texture and fresh, earthy flavour.

Norfolk Mardler - a semi hard waxed goat's milk cheese made by the Goats
Shed, Norfolk. It has a firm yet creamy texture with a mild rounded flavour.

Please inform a member of staff of any allergies/intolerances.

gf/df dishes can be adapted to be gluten /dairy free.

**Cheese selection subject to change.*

Allergen data is held on all the ingredients used in our dishes. Please ask a member of staff should you require further information.