

ANGELS

r e s t a u r a n t

4 COURSE MENU

Canapés on arrival

Baked mushroom & goats' cheese, red onion confit, rocket pesto, pancetta powder
Chicken liver parfait, plum jelly, apples, sour dough toast
Golden beetroot carpaccio, tempura cauliflower, whipped feta
Caramelised king scallops, crushed peas, crispy ham, balsamic (£4 supp)
Smoked salmon & gravadlax, quail egg, pickles, radish, horseradish cream

Seasonal soup

Ox cheeks in stout, parsnip crisps, prunes, horseradish potatoes
Halibut fillet, mushrooms & spiced cauliflower sauce, samphire
Loin of venison, potato boulangère, celeriac purée, blackberries
Local brill fillet, lentils, bacon & spinach, lemon & caper cream
Goosnargh duck breast, potato fondant, rhubarb & apple, charred spring onion
Fillet of beef steak, Binham's blue cheese sauce (£8 supp)

Yorkshire rhubarb & blood orange trifle
Peanut & chocolate ganache tart, raspberry sorbet
Date pudding, sticky Bourbon sauce, chocolate ice cream
Chocolate parfait, honeycomb granola, hazelnut ice cream
Lime & white chocolate cheesecake, seared pineapple, passionfruit sorbet
Selection of cheeses, chutney, grapes, celery, Artisan biscuits (£3 supp)

£37.50 per person

All prices in this menu and in our wine list include VAT at the prevailing rate. We cannot accept responsibility for vehicles or their contents when using our private car park, nor any liability for personal possessions in any area of the premises.

Please note that our menu choices and pricing are subject to change without prior notice according to availability and other factors outside of our control. Wherever possible, substitutions will be offered. Vegetarian & vegan options are available on prior request.