

THE ANGEL INN

MENU

We use only the freshest produce and local suppliers whenever possible. During busy periods there may be a waiting time and occasionally we may sell out of some dishes. We are sure that you would prefer this to mass produced pub grub. Please see our boards for daily specials

How to order your meal

11.30am - 4pm

Please sit wherever you like and order at the bar quoting your table number

5pm - 9pm

We offer waiter service in the back restaurant, table numbers 1 to 15. For this area in the evening please wait to be seated. Reservations are recommended.

On all other tables order at bar with your table number

Starters, Nibbles and Bites

Freshly Baked Artisan Bread (v)	£3.00
Olives (v)	£3.75
Sticky Meaty BBQ Ribs	For 1 £6.75 To Share £11.95
Soup of the Day served with artisan bread	£4.25
Goosnargh Chicken Liver Parfait, Cumberland sauce, warm toasts	£6.50
Breaded Somerset Brie (v) Hawkshead cranberry relish, herb salad	£6.00
Smoked Haddock Scotch Egg grain mustard sauce	£6.50
Steamed Shetland Mussels Mariniere sauce, crusty bread and butter	£7.50
The Angel Inn Platter of Nibbles and Bites Perfect to share	£13.50
Potted Gressingham Duck and Pistachio Nuts apple and vanilla chutney, toasted brioche	£6.95
Angel's Tiger Prawn Cocktail gem lettuce, tomato mayonnaise, crusty bread	£7.50
Baked Lancashire Cheddar and Spinach Soufflé (v) cauliflower fritters	£6.50

Childrens Menu

At The Angel Inn children are as welcome as adults. We have highchairs available, please feel free to take one or ask a member of staff. We have a box of books in the lounge and an activity menu sheet for younger guests

Cumberland Sausage and Onion Gravy	£4.50
Freshly Battered Haddock	£4.75
Fresh Breadcrumbed Chicken Goujons	£4.75
The above served with chips, mash or new potatoes If you would like any vegetables please ask	
Ham, Egg and Chips	£4.50
Pasta with Homemade Tomato Sauce (v) topped with cheddar cheese	£4.50
Macaroni Cheese (v)	£4.50
Fresh Fruit Salad (v)	£3.00
Childrens Sandwiches until 4pm only Served with carrot sticks, cucumber and crisps	
Strawberry Jam (v)	£2.50
Cheese (v)	£2.95
Ham	£2.95

Main Courses

Caramelised Shallot Tart (v) melting Yorkshire blue, herb salad	£10.95
Beer Battered Haddock marrowfat peas, chunky chips and homemade tartare sauce	£11.95
Cartmel Valley Venison and Cranberry Sausage creamed potatoes, juniper jus and crispy onions	£12.50
Angel's Fish Pie Smoked haddock, salmon, tiger prawns, mornay sauce and kirkhams cheddar	£12.95
Woodland Mushroom Risotto (v) Pecorino cheese, vegetable crisps and truffle oil	£12.95
Half Roast Chicken with Honey and Thyme chunky chips, onion rings and aioli	£13.95
Pan Seared Calves Liver champ potatoes, bacon, onions, sage jus	£14.95
Whole Grilled Plaice new potatoes, sprouting broccoli, brown shrimp and lemon butter	£15.95
Winster Pork Belly Ballontine black pudding, wilted greens, parsnip puree and honey roasted apples	£16.50
Cumbrian Fellbred 8oz Steak with roasted tomatoes, field mushrooms, onion rings and hand cut chunky chips	Ribeye £17.95 Fillet £22.00
Add an accompaniment to your steak Melting Yorkshire Blue, Garlic Butter, Diane sauce	Each £2.00

Main Course Salads

Classic Caesar Salad (v) gem lettuce, parmesan, croutons, soft boiled eggs and anchovies	£8.95
Classic Caesar Salad with chargrilled chicken	£10.95
The Angel Inn Luxury Ploughmans Lakeland Meats and Cheeses, homemade pickles and chutneys, served with artisan bread	£13.95

Side Orders

Creamed Potatoes	£2.50
Buttered New Potatoes	£2.50
Chunky Chips	£3.50
Fries	£3.00
French Fried Onion Rings	£3.00
Cauliflower Cheese	£2.95
Garlic Bread	£3.00
Garlic Bread with Cheese	£3.50
Vine Tomato, Red onion and Basil Salad	£3.00
Mixed Leaf Salad, House Dressing	£3.00

Puds

Homemade Sticky Toffee Pudding caramel sauce and vanilla ice cream	£5.50
Vanilla Panacotta poached rhubarb and ginger syrup	£5.50
Assiette of Apple Desserts	£6.50
Chocolate and Hazelnut Brownie vanilla ice cream	£6.00
Chefs Ice Cream Sundae Of The Day	£5.95

Farmhouse Cheese Plate

The 5 cheeses below served with biscuits, apple, celery, grapes and Quince Jelly

£8.95

Applebys Cheshire

An outstanding prize winning handmade Cheshire, calico bound and matured on the farm giving a crumbly yet moist texture with a full lingering flavour

Smoked Lancashire

Lightly smoked over oak for up to 3 days for a distinct, nutty flavour

Wensleydale Farmhouse

Firm but supple moist cheese similar to young Caerphilly

Blacksticks Creamy

Soft, creamy almost spreadable blue cheese from The Cumberland Dairy

Smoked Gubbeen

The Oak smoked version of the famous washed rind cheese from County Cork, with a rich savoury taste and dense supple texture

Sandwiches served until 4pm only

on white or wholemeal roll with dressed salad

Sandhams Creamy Lancashire (v) Hawkshead damson chutney	£5.95
Egg Mayonnaise with Watercress (v)	£5.75
Honey and Clove Baked Ham and Piccalilli	£5.95
Chicken and Bacon Savoury with spring onion and mayonnaise	£6.50

Hot Sandwiches served until 4 pm only

with dressed salad

Battered Fish Finger Sandwich tartare sauce	£6.95
Melting Smoked Lancashire Cheddar Ciabatta apple chutney	£7.50
4oz Rump Steak Ciabatta Fried duck egg, tomato relish, crispy onions	£8.00

Allergies

Please note that some of our dishes may contain traces of nuts or raw eggs.

Please inform a member of staff if you have any allergies or special requirements. We do not knowingly use GM products.

All vegetarian dishes are marked v