



The angel

EAT • DRINK • SLEEP

Sunday
lunch
MENU

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Here at the Angel Inn Hotel, we are passionate about food and everything we serve is homemade using only the finest fresh ingredients.

We are proud to support local providers – using free range eggs farmed at Upton-upon-Severn, meat sourced from the best quality butchers in Ledbury and vegetables that are grown and bought locally. By working with regional producers we are able to provide dishes that reflect local traditions and style, giving our menu a distinctly personal feel, as well as building solid relationships within the community and benefiting our local economy.

All our food is at the peak of freshness and packed full of authentic flavour.

Two course £12.00

Three course £15.50

Children up to 12 years £9.00

Classic Starters

Chef's Homemade Soup

freshly prepared with local ingredients

Brandy and Herb Chicken Liver Parfait

cherry tomato chutney
toasted brioche

Garlic and Blue Stilton Mushrooms

toasted brioche

Classic Prawn Cocktail

shredded iceberg
marie rose sauce

Contemporary Starters

Garlic, Thyme and Lemon Marinated Chicken

sesame seed crust
red pepper and tomato coulis

Local Broad Bean, Parmesan and Garden Pea Tagliatelle

shallot and garlic cream

Tuna Carpaccio

mixed leaf salad
sesame and hoi-sin dressing

Warm Black Pudding and Bacon Salad

apple and walnut oil

Classic Mains

Topside of Beef

cracked black pepper and thyme crust
Yorkshire pudding
creamed horseradish

Loin of Pork

sea salt crackling
sage and onion stuffing
bramley apple compote

Shoulder of Lamb

rosemary and garlic scented
sage and onion stuffing
mint jelly

Corn Fed Spring Chicken

bacon chipolatas
sage and onion stuffing
cranberry and bread sauce

Contemporary Mains

Pan-seared Worcestershire Venison Medallions

roasted Portobello mushrooms
juniper berry and port reduction

Sundried Tomato, Black Olive and Basil

Risotto Balls

fine Dijon mustard ratatouille
green pesto oil

Confit Leg of Duck

shredded duck cake
morello cherry jam
apple and calvados jus

Grilled Fillet of Sea bass

roasted cherry tomatoes
basil and caper jelly
black olive vinaigrette

Caramelised Red Onion, Thyme & Goat's Cheese Tart

balsamic syrup

All main courses are served with a selection of fresh locally sourced vegetables and chef's potatoes of the day

Selection of handmade desserts or British and continental cheese with biscuits and chutney

Fresh Filter Coffee