



# Food & Wine Bar Menu

## Lite Bites

Soup of the Day with a warm Bread Roll & Butter £4.95

Fresh Greek Olives with Bread & Dipping Oil (V) £4.95

Stilton & Mushroom Won Tons with Cranberry Chutney (V) £4.95

Breaded White Bait with Tartare Sauce & Salad Garnish £5.25

Two Skewers of Spicy Chicken Satay, Rice & Peanut Sauce £5.25

Scallops, Bacon & Chorizo on Mashed Potato Towers £6.95

## Angel Classics

Cumberland Sausage, Creamy Mash & Vegetables £10.95

Breaded Scampi, Chips, Salad & Coleslaw £12.95

C.L.U.B Sandwich; Chicken, Lettuce Under Bacon  
with tomato served with Chips £8.95

The Angel Beef Lasagne, Chips & Coleslaw £13.95

The Angel Vegetable Lasagne, Chips & Coleslaw (V) £12.95

Hand Pressed 8oz Beef Burger, Crispy Bacon & Mozzarella,  
Chips & Coleslaw £11.95

Cajun Chicken Burger, Paprika Cheese, Relish, Chips & Coleslaw £11.95

Honey Roast Ham, a brace of Eggs, Baked Beans & Chips £9.25

Beer Battered Haddock & Chips with Peas & Tartare Sauce £11.95

Hot Dog; Cumberland Sausage, Red Onion Marmalade, BBQ Pulled Pork,  
Melted Cheese with Chips & Coleslaw £9.95

Mushroom Wellington with Chips or Mash  
& Seasonal Vegetables & Gravy (V) £11.95

Lambs Liver, Bacon & Black Pudding with Mash  
& Seasonal Vegetables £11.95

Grilled Salmon, Chive Butter, Green Asparagus,  
Samphire & New Potatoes (GF) £13.50

## Sharing Platters

2 persons £9.99 | 4 persons £18.99

*Served with Pickles, Mixed Olives, Sundried Tomatoes & Crusty Bread*

Cheese

A combination of hand selected domestic & imported gourmet cheeses

## Pies

*Pies are encased in Puff Pastry served with Mash or Chips & Seasonal Vegetables*

Fish; Assortment of fresh Fish & Mussels topped with creamy Mash  
and Cheddar £13.95

Game; Rich succulent pieces of Game & wild Boar cooked in  
Whiskey and Gravy £13.95

Steak & Ale; Tender Scotch Beef, slow-cooked in Ale with  
Button Mushrooms £13.65

Chicken & Chestnut Mushroom; cooked in white Wine and Cream £13.25

Vegetable; Seasonal Vegetables in a  
Tomato & Basil Sauce (V) £10.95

## Steaks

*21 day aged Steak served with Chips, Mash or Jacket Potato along with grilled Tomato,  
Mushroom & Salad Garnish. (Pre-cooked Weights)*

Rump 12oz £14.95

Sirloin 8oz £16.95

Ribeye 10oz £19.95

Sirloin 12oz £19.95

Fillet 8oz £22.95

6oz Fillet of Beef Wellington £23.95

Add a Sauce £1.75

Blue Cheese | Red Wine Shallot | Creamy Peppercorn | Chunky Mushroom |  
Hot Horseradish



## WINE LIST

Glass	Glass	Bottle
175ml	250ml	750ml

### WHITE

Roos Estate Chenin Blanc South Africa	4.25	5.50	14.95
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*Lively yet balanced with characters of citrus fruit & honey*

Sierra Creek Chardonnay California (Ve)	4.40	5.85	16.50
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*Creamy and fruity with balanced acidity on the lingering finish*

Vino della Vite Pinot Grigio DOC Friuli Venezia Italy	5.50	7.00	19.95
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*Acacia & wild flower aromatics. Full flavours of delicate peach, almond & green apple on the luscious honeyed palate*

Niki Tiki Sauvignon Blanc Marlborough New Zealand	6.75	9.00	24.95
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*Fresh & lively with intense lemon, lime & tropical fruit with a zingy moreish finish*

### ROSE

Sierra Creek White Zinfandel California (Ve)	4.40	5.85	16.50
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*Strawberry ice cream on the nose, and a strawberry fruit packed jammy palate*

Vino della Vite Pinot Grigio Blush DOC Friuli Venezia Italy	5.50	7.00	19.95
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*Delicate copper colour with lifted floral & peach aromatics.*

*Rounded palate with ripe orchard fruit & a hint of redcurrant.*

*Juicy palate with a refreshing finish*

## WINE LIST

Glass	Glass	Bottle
175ml	250ml	750ml

### RED

Roos Estate Merlot South Africa	4.25	5.50	14.95
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*Blackcurrant and dark cherry fruit purity supported by a fine, graphite tannin structure. Characterful depth and good length*

Parados Malbec Argentina	4.90	6.50	18.50
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*Malbec fruit flavours with a youthful fresh character. Medium-bodied*

Rioja Santiago Tempranillo Spain	5.70	7.20	19.95
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*Intense characters of red fruit & spice on a moreish palate*

Little Rascal Shiraz McPhersons Australia (V)	5.80	7.50	21.50
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*Deliciously spicy and zinging with raspberry, strawberry, cranberry & plum fruit. Attractive notes of vanilla & pepper on the jammy finish*

## PROSECCO & CHAMPAGNE

Prosecco Terre di Giulio Spumante DOC Treviso Italy (V)	21.50
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*Well balanced with delicate characters of acacia, honey & apple. Fine perlage*

Prosecco Terre di Giulio Spumante Treviso Italy 200ml Baby Bottle	6.80
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*Fresh & lively with apple flavours & a fine mousse*

Veuve Clicquot NV Brut Champagne France (Ve)	69.00
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*Complex and exquisite - dry with ample body and fruit to give splendid character*

Laurent Perrier Rose NV Champagne France (Ve)	80.00
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*The classic rose champagne with hints of strawberry. Refreshing & very bubbly*

Wines available by the 125ml Glass - please ask your server

V denotes Vegetarian, Ve denotes Vegan

## SERVING TIMES

Monday - Wednesday	12:00 - 14:30
	18:30 - 21:30
Thursday - Saturday	12:00 - 21:30
Sunday	12:00 - 17:00



Wines Supplied by Wine de Vine Ltd Tel: 01702 308 228

