

THE ANGEL INN

STOKE-BY-NAYLAND

Selection of sourdough or soda breads £5

To Start

Mushroom soup, truffle chive cream, Welsh rarebit £12
Cabernet Franc, Loire £6.50

Atlantic king prawn cocktail, Marie Rose sauce
homemade soda bread £13
Albariño, Spain £9

Chicken liver parfait, quince jelly, apple
hazelnuts, toasted sourdough £12
Petite Arvine, France £8

Lambton & Jackson's Maldon cured smoked salmon
herb crème fraîche, homemade soda bread £14
Mâcon Loché, Burgundy £9.50

Main Course

Saffron risotto, baby crispy kale
mixed salad with toasted seeds, sherry vinegar, first-pressed olive oil dressing £20
Nebbiolo, Piemonte £8.50

Pan seared east coast cod loin, shrimps & beurre noisette
creamed potato, tenderstem broccoli £25
Nebbiolo/Chardonnay, Italy £8.50

Chicken roulade, Boulangère potatoes
Morels, peas, herb jus £27
Côtes du Brian, Minervois £8.50

Charcoal grilled local wild bass, Brancaster mussels, white wine velouté
crushed new potatoes, samphire £32
Chardonnay, Argentina £7

Classic Sunday roast with a choice of Dedham vale beef sirloin (£28.00) or Suffolk reared pork (£26.00)
honey-roasted root vegetables, spring greens, braised red cabbage
roast potatoes, Yorkshire pudding, homemade horseradish sauce
with cauliflower cheese side for two. £4.50 spp
Bordeaux Blend, South Africa £8.50

Sides £4.50

Sautéed new potatoes · French fries

Dressed mixed salad · Treacle carrots · Fine green beans

Desserts

Dark chocolate mousse, poached apricots,
Yoghurt ice cream £10
Muscat, Australia £6.50

Strawberry millefeuille £10
Sauternes, Bordeaux £5.50

Crème brûlée
lavender shortbread £10
Marsanne, Australia £4

Homemade vanilla Ice Cream
lavender shortbread £8
Pedro Ximénez, Spain £4.50

House sorbets
a choice of lemon or mango £6
Riesling, New Zealand £6

Selection of British continental cheeses, quince jelly, crackers
3 - £11 | 5 - £16
10-Year Malvasia, Madeira £7