

# THE ANGEL INN

Welcome to The Angel Inn, we hope that you enjoy your meal.  
Our policy is to use only the freshest produce so very little of our food is precooked or frozen. This means that during busy periods there may be some waiting time and very occasionally we may sell out of some dishes. We are sure you would prefer this to mass-produced, convenience pub grub. If you order together you will dine together, if you order separately on the same table we can not guarantee that your food will arrive at the same time. Please note, if you move tables after ordering your food please tell a member of staff, otherwise we may never find you. We look forward to seeing you again. All vegetarian dishes are marked v

## How To Order Your Meal

### 12pm until 4pm

Please sit wherever you like to eat or drink.  
All food and drink must be ordered at the bar quoting your table number when you order.

### 5pm until 9pm

In the evening we offer waiter service in the back restaurant area of The Angel, table numbers 1 to 15.  
For this area in the evening please wait to be seated  
Reservations are recommended. On all other tables you must still order everything from the bar, again quoting your table number.

## Breakfast/Brunch

Served 9am - 11:30am

### **The Angel Inn Lakeland Fare Breakfast**

Pinks Lakeland bacon and sausage, free range organic egg, grilled tomato, mushrooms, black pudding, hash brown, a rack of toast and tea or coffee

**£7.95**

### **The Angel Inn Veggie Breakfast**

Free range organic egg, grilled tomato, mushrooms, hash brown, a rack of toast and Tea or coffee.

**£5.95v**

### **Honey Glazed Lakeland Ham,**

with free range fried eggs

**£5.50**

### **Cartmel Valley Smoked Kipper,**

with garden herbs and lemon butter

**£5.50**

## Breakfast/Brunch

Served 9am - 11:30am

### **American Style pancakes,**

with crisp bacon and maple syrup

**£5.50**

### **Toasted Cumbrian Cobb**

**Filled with** - Free Range Egg

**£3.50v**

Lakeland bacon

**£4.50**

Lakeland bacon and free range egg

**£4.75**

Lakeland sausage and

Free range egg

**£4.75**

Bacon and Sausage

**£5.00**

Bacon, sausage and Egg

**£5.50**

**A bowl of porridge**

**£2.50v**

**Cereal of your choice**

**£2.50v**

**Toast and preserve**

**£2.50v**

**A bowl of fresh fruit salad**

**£1.95v**

Allergies - Please note 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 any GM Products. Vegetarian dishes are marked v

## Sandwiches and Light Lunches

Served 11:30am - 4:00pm

### Sandwiches 11:30am—4:00pm

Served on Local artisan bread white or brown rustic roll with dressed salad leaves

<b>Soft Boiled Free Range Cumbrian Eggs,</b> homemade salad cream	<b>£4.95v</b>
<b>Honey and Mustard Roasted Lakeland Ham,</b> homemade spiced apple chutney	<b>£5.50</b>
<b>Sandhams Creamy Cheddar,</b> with damson chutney	<b>£5.25v</b>
<b>Plump Succulent Prawns,</b> with tomato mayonnaise and spring onions	<b>£6.25</b>
<b>Roasted Cumbrian Pork Leg Ciabatta,</b> served hot with sage stuffing and apple sauce	<b>£5.95</b>
<b>Chargrilled Mediterranean Vegetable Ciabatta,</b> served hot with glazed goats cheese and basil pesto	<b>£5.75v</b>
<b>Chargrilled Minute Steak Ciabatta,</b> served hot with fried egg and homemade brown sauce	<b>£6.50</b>
<b>Grilled Waberthwaite Ham Rarebit,</b> served with tomato chutney	<b>£5.95</b>
<b>Add a portion of fries to your Sandwich for an extra</b>	<b>£2.00v</b>

### Light Lunches 11:30am—4:00pm

<b>'Moules en Frites'</b> Morecambe Bay mussels served with fries and garlic mayonnaise	<b>£8.75</b>
<b>Grilled Pinks Cumberland Sausage,</b> puy lentil and black pudding casserole and sautéed potatoes	<b>£9.50</b>
<b>Sticky Barbecue Spare Ribs,</b> with crisp side salad	<b>£7.95</b>
<b>Braised Beef and Onions,</b> served in a rich Cumberland ale gravy with creamed potatoes	<b>£9.95</b>
<b>Risotto of Roasted Pumpkin and sage,</b> with pecorino cheese and pinenuts	<b>£8.00v</b>

## Starters, Nibbles and Salads

11:30am - 4:00pm

5:00pm - 9:00pm

### Starters and Nibbles

<b>Soup of the Day,</b> freshly baked artisan bread	<b>£4.25</b>
<b>Angel Inn Dips and Dippers</b> For one	<b>£5.50v</b>
To share	<b>£7.95v</b>
<b>A Bowl of Boscaiola Olives</b>	<b>£3.00v</b>
<b>Basket of Freshly Baked Artisan Breads</b>	<b>£3.00v</b>
<b>Angel Inn Garlic Mushrooms,</b> with parmesan and herb crust	<b>£4.95v</b>
<b>Steamed Morecambe Bay Mussels Marinere,</b> with white wine, garlic and thyme broth and crusty bread	<b>£6.50</b>
<b>Sticky Duck Spring Rolls,</b> served with hoi sin sauce, coriander and watercress salad	<b>£6.50</b>

### Starters and Nibbles

<b>Twice Baked Goats Cheese Souffle,</b> served on a celery, walnut and watercress salad	<b>£5.95v</b>
<b>Organic Lakeland Chicken Liver Parfait,</b> with damson chutney and toasted brioche	<b>£5.75</b>
<b>Sticky Barbecue Spare Ribs</b>	<b>£5.75</b>
<b>Tartlet of West Coast Crab and Leeks,</b> served with herb salad and citrus juices	<b>£6.50</b>
<b>Warm Cartmel Valley Smoked Salmon Salad,</b> served with horseradish remoulade, tomato and tarragon dressing	<b>£6.75</b>

### Salad Main Courses

<b>Chicken Caesar Salad</b> Baby gems, anchovies, shaved parmesan and soft boiled eggs tossed in a creamy Caesar dressing	<b>£10.95</b>
<b>The Angel Inn Luxury Ploughmans,</b> with homecooked meats, cheeses, breads and pickles	<b>£12.95</b>

## Main Courses

11:30am - 4:00pm

5:00pm - 9:00pm

### Main Courses

- Grilled Pinks Cumberland Sausage,**  
puy lentil and black pudding casserole  
and sautéed potatoes **£9.50**
- Braised Beef and Onions,**  
served in a rich Cumberland ale gravy  
with creamed potatoes **£9.95**
- Ham, Chicken and Mushroom Pie,**  
with steamed white cabbage and thyme **£10.50**
- Beer Battered Deep Fried Haddock,**  
mushy peas, chunky chips & homemade tartare sauce **£10.95**
- Chefs Homemade 8oz Fellbred Beefburger,**  
with onion relish and chunky chips **£10.95**  
**Burger Toppings £2.00 each** Cheddar Cheese,  
Yorkshire Blue Cheese, Lakeland Bacon, Fried Egg.
- Creamy Papparadelle Pasta,**  
served with roasted butternut squash, pecorino shavings  
and pinenuts **£11.95v**
- Woodland Mushroom and Thyme Risotto,**  
fresh Parmesan shavings and truffle oil **£13.00v**

### Main Courses

- Honey Glazed Lamb Shank,**  
served on wilted greens with celeriac puree, rosemary  
potatoes and rich pan juices **£14.50**
- Pan Roasted Goosnargh Chicken Breast,**  
creamed potatoes, confit shallots, wild mushrooms,  
Lakeland bacon and mustard **£14.95**
- Seared Pave of Salmon,**  
on crushed potatoes with buttered spinach,  
spiced mussel and saffron broth **£15.50**
- Braised Cumbrian Farmed Pork Belly,**  
served with parmentier potatoes carrot puree,  
grilled black pudding and red wine sauce **£15.95**
- Pan Seared Seabass,**  
served on a warm artichoke and potato salad with  
crème fraiche veloute **£15.95**
- Chargrilled Lakeland 8oz Ribeye Steak**  
served with roasted tomatoes, mushroom  
and chunky chips **£17.95**  
**Steak Sauces £2.00 each.** Red wine, garlic butter,  
peppercorn, blue cheese cream.

## Side Orders and Cheese

11:30am - 4:00pm

5:00pm - 9:00pm

### Side Orders

<b>Selection of Seasonal Vegetables</b>	<b>£3.00v</b>
<b>Hand Cut Chunky Chips</b>	<b>£3.50v</b>
<b>Fries</b>	<b>£3.00v</b>
<b>Sautéed Potatoes with Spring Onion and Parsley</b>	<b>£3.00v</b>
<b>Vine Tomato, Red Onion and Basil Salad</b>	<b>£3.00v</b>
<b>Mixed Leaf Salad</b>	<b>£3.00v</b>
<b>French Fried Onion Rings</b>	<b>£3.00v</b>
<b>Garlic Bread</b>	<b>£2.50v</b>
<b>Garlic Bread with Cheese</b>	<b>£3.00v</b>
<b>A Bowl of Boscaiola Olives</b>	<b>£3.00v</b>
<b>Basket of Freshly Baked Artisan Breads</b>	<b>£3.00v</b>

### Farmhouse Cheese Plate

A selection of the 5 cheeses below served with biscuits, apple, celery, grapes and damson chutney **£7.95**

#### **Sandhams Smoked Lancashire**

Made from 3 day curd in the traditional manner. Rich, creamy with a subtle mellow smoke flavour. Golden brown to the outer and a cream coloured inner. Free from artificial flavours, colours and preservatives. Made from pasteurised cows milk and vegetarian rennet to the same recipe since 1929

#### **Monks Folly**

Produced from locally sourced cows milk, a naturally mould ripened cheese. Hand crafted in small vats to ensure a smooth texture, ripened in a specially designed store to ensure only certain moulds help nurture each cheese. A soft, smooth and creamy texture with a sweet buttery finish.

#### **Buffalo Blue**

Hand crafted from locally sourced water buffalo milk in Yorkshire, this cheese is soft and creamy with luxuriously smooth, tangy flavour that is light on the palate.

#### **Rydale Pure and Simple**

Made from Yorkshire cows milk, a unique, fresh, white cheese made to an age old local method. It has a delicate texture which is smooth and almost spreadable when warmed. It has a sophisticated flavour which is slightly sweet and creamy.

#### **Hardnott**

Made from sheeps milk from a farm near Penrith. Matured between 6-9 months it has a slightly nutty flavour, ideal for an English cheeseboard.



## Desserts and Childrens Menu

11:30am - 4:00pm

5:00pm - 9:00pm

At the Angel Inn children are as welcome as the adults. We have highchairs available, please feel free to take one from the restaurant or ask a member of staff for assistance. We have a box of books and some toys in the conservatory and please ask a waiter or waitress for a childs goodie bag if you do not receive one.

### Desserts

**Sticky Toffee Pudding,**  
with butterscotch sauce and vanilla ice cream **£5.50**

**Bitter Chocolate and Hazelnut Tart,**  
served with yoghurt sorbet **£5.95**

**Home Made Christmas Pudding,**  
served with brandy sauce **£5.50**

**Rhubarb Crumble,**  
with Anglaise Sauce and vanilla ice cream **£5.95**

**Homemade Doughnuts,**  
Filled with apple and cinnamon **£5.75**

**Farmhouse Cheese Plate**  
A selection of 5 cheeses from the British Isles  
Served with biscuits, apple , celery , grapes and  
damson chutney **£7.95**

**Coffee and Homemade Petit Fours** **£3.75**

### Childrens Menu

**Fresh Haddock in Batter** **£4.75**

**Cumberland Sausage and Onion Gravy** **£4.50**

**Breaded Chicken Goujons** **£4.75**

**Mini Homemade Burger** **£4.75**

all the above served with chips,  
mash or new potatoes

**Pasta Served with Homemade Tomato Sauce,**  
topped with cheddar cheese **£4.50v**

**Childrens Sandwiches served 11:30am - 4:00pm**  
served with carrot sticks, cucumber and crisps

**Strawberry Jam** **£2.50v**

**Cheese** **£2.95v**

### Childrens Ice Cream

**Vanilla, Strawberry or Chocolate**

1 scoop **£1.50** 2 scoops **£2.75** 3 Scoops **£3.75**

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## About our Wines

Continuity of wines and shippers in this list cannot be guaranteed. Occasionally it may be necessary to offer a suitable alternative.

Glasses of still wine are served in  
175ml or 250ml measures;

Glasses of Champagne are served in 125ml measures.

# Wine List

## Wine List

### White Wine

Bin		175ml Glass	250ml Glass	Bottle
1	<b>Sauvignon Blanc, Casa Amada, Chile</b> (12.5% abv) Crisp, herbaceous white, dry and fresh with a clean zesty ripeness.	3.25	4.50	12.95
2	<b>Riesling, Louis Guntrum, Germany</b> (9.5% abv) Medium white from the classic Riesling grape; spritely and refreshing.	3.75	4.75	13.95
3	<b>Semillon &amp; Chardonnay, Sacred Hill, Australia</b> (13% abv) Smooth oaked Chardonnay, creamy and fresh with peachy dryness.	3.75	4.75	13.95
4	<b>Chenin Blanc, Porter Mill, South Africa</b> (13% abv) Attractive intense fruity aromas with a slightly spicy dryness on the finish.	3.75	4.75	13.95
5	<b>Pinot Grigio, Fabiano, Italy</b> (12% abv) Subtle, aromatic Pinot Grigio, with a charming rounded style.	3.95	5.25	14.95
6	<b>Verdelho, Don Cristobal, Mendoza, Argentina</b> Full bodied, ripe and rich, peachy fruit with a creamy dry character.			16.25

## Wine List

### White Wine

Bin		175ml Glass	250ml Glass	Bottle
7	<b>Chenin Blanc &amp; Sauvignon Blanc, Bradgate, South Africa</b> A great combination of vibrant, honeyed Chenin and pungent Sauvignon.			16.50
8	<b>Les Fleurs d'Alsace, Hugel, Alsace, France</b> Fresh and fragrant, citrus flavours with a lively medium dry palate. Tangy and aromatic.			17.75
9	<b>Chardonnay, Omrah, Australia</b> Fresh, fruity and unoaked, peach and fragrant.			19.95
10	<b>Sauvignon Blanc, Mud House, Marlborough, New Zealand</b> <small>(13% abv)</small> Dynamic, pulsating wine full of tantalysing grassy fruit that lingers long in the mouth.	5.75	7.50	22.50
11	<b>Sancerre, Fournier, Loire, France</b> A most impressive glass of lean, mouthwateringly intense fruit.			25.95
12	<b>Chablis Montmains Premier Cru, William Fevre, France</b> Exceptional Chablis from one of the best. A touch of oak lends weight to this smooth and rich white wine.			32.50

More wines over the page.....

## Wine List

### Red Wine

Bin	Style		175ml Glass	250ml Glass	Bottle
13	c	<b>Shiraz Cabernet, Sacred Hill, Australia</b> (13.5% abv) Light spice touches with young, vibrant fruit and a mellow aftertaste.	3.25	4.50	12.95
14	b	<b>Merlot, Casa Amada, Chile</b> (13.5% abv) Juicy ripe Merlot, with red berry undertones and a pleasing warmth.	3.25	4.50	12.95
15	c	<b>Cabernet Sauvignon, La Galinière, France</b> (13% abv) Deep in colour with blackcurrant flavours, vibrant, firm and dense.	3.75	4.75	13.95
16	b	<b>Valpolicella, Alpha Zeta, Italy</b> (12.5% abv) Smooth and juicy red, soft and supple with red berry fruit undertones and a pliant finish.	3.95	5.25	14.95
17	b	<b>Rioja Tinto, Vina Arbanta, Spain</b> (13% abv) Pliant, vibrant red, bramble fruits with a touch of oak. Organic.	3.95	5.25	14.95
18	d	<b>Carmenère, Coleccion, Casa Silva, Chile</b> Powerful, fruit driven red, blackcurranty ripeness with good body and a generous full finish.			15.50

a = light, b = medium, c = medium full, d = full bodied

## Wine List

### Red Wine

Bin Style		175ml Glass	250ml Glass	Bottle
19 b	<b>Pinot Noir, Vina Carmen, Chile</b> Velvety and supple with gentle tannins and charming character.			17.95
20 d	<b>Classic Red, Massaya, Bekaa, Lebanon</b> Super, concentrated, warm and spicy red wine. Great depth with a robust style.			20.25
21 d	<b>Shiraz, Sarus, Cranswick Estate, Australia</b> Spicy warming red, generous nuances with smooth ripeness and a hearty finish.			21.95
22 d	<b>Malbec, Bodegas Weinert, Argentina</b> Mellow rich and fruity red, dense and succulent with opulence and charm.			22.50
23 c	<b>Pinot Noir, Mud House, New Zealand</b> (13% abv) Lush and fruit driven red, supple plummy flavours, very inviting.	5.75	7.50	22.50
24 d	<b>Rioja Reserva, Vina Alberdi, Spain</b> Mellow and supple with hints of toasty oak, this mature wine is a real pleasure to drink.			26.95
25 d	<b>Chateauneuf-du-Pape, Roger Sabon, France</b> Super combination of rich fruit, good body and a swathe of oak make this a voluptuous succulent wine.			37.50

a = light, b = medium, c = medium full, d = full bodied

More wines over the page.....

## Wine List

### Pink Wine

Bin		175ml Glass	250ml Glass	Bottle
26	<b>Pinot Grigio Rosé, Fabiano, Italy</b> Succulent fruit, rounded and dry.	3.75	5.00	14.95
27	<b>White Zinfandel, Round Hill, California</b> (11% abv) Delicate and subtle with a soft style.	4.25	5.75	16.95
28	<b>Sancerre Rosé, Fournier, Loire, France</b> Dry and vital rosé made from Pinot Noir.			25.95

### Sparkling Wine

35	<b>Cava Rosado, Perelada, Spain</b> Deeply coloured, full flavoured sparkler. Strawberry undertones with a rounded dry aftertaste.			21.00
36	<b>Prosecco, Frassinelli, Italy</b> Light and freshly dry fizz, lemony with a clean, fruity character.			21.95

## Wine List

### Champagne

		125ml Glass	
29	<b>Devaux Grande Reserve Brut</b> Mature, balanced Champagne, rounded with toasty fullness and a smoothly dry character.	5.95	35.00
30	<b>Veuve Clicquot Brut</b> Deep gold in colour, a good mousse and racy flavour, Robust and lively.		47.50
31	<b>Bollinger Special Cuvee</b> One of the fuller bodied Champagnes renowned for their passion for quality.		55.00
32	<b>Cristal Brut, Louis Roederer</b> Forget the bling, Cristal was around long before rap! Elegant is not enough to describe Cristal. Refined, subtle, superb and memorable.		185.00

### Pink Champagne

33	<b>Devaux Rosee Brut</b> Stunningly good loads of flavour and the perfect romantic gesture... Gives the famous brands a run for their money.		37.50
34	<b>Louis Roederer Rose Brut</b> Not the best known, but certainly the best rosé Champagne. Pale pink colour with ripe, richness and great vintage character.		79.50

# Cocktails, Cognac, Port, Whisky and after dinner drinks

BANANA COOL £5.50

A combination of blue curacao and crème de bananes topped with fresh orange juice.

A fruity combination

BULL FROG £5.50

ABSOLUT vodka spiked with lemon and Cointreau, lengthened with lemonade.

ABSOLUT DREAM SODA £5.50

ABSOLUT vanilla vodka sharpened with a squeeze of lime and charged with lemonade.

LEMON HEAVEN £5.50

ABSOLUT Citron Vodka and Limoncella, spiked with a squeeze of Lime and topped up with lemonade.

The ultimate refresher

HARVEY WALLBANGER £5.50

ABSOLUT vodka with fresh orange juice, topped off with Galliano.

LONG COINTREAU POLITAN £5.50

Cointreau liqueur spiked with fresh lime, lengthened with cranberry juice.

KIR ROYAL £6.95

A glass of house champagne with a hint of crème de cassis

BARMAN DANNY BOYS BLUE BALLS £5.50

50ml Cointreau and 25ml blue curacao topped up with lemonade

## Brandy

	35ml
Courvoisier	<b>£2.50</b>
Martell	<b>£2.50</b>
Hennessey	<b>£2.50</b>
Remy Martin VSOP	<b>£2.90</b>
Hine Antique	<b>£7.95</b>

## Port

	50ml
Cockburns Ruby	<b>£2.00</b>
Taylor's LBV	<b>£3.00</b>
Fonseca Vintage	<b>£6.95</b>

## After Dinner

Baileys	<b>£2.55</b>
Baileys Coffee	<b>£4.25</b>
Irish Coffee	<b>£4.00</b>
Calypso Coffee	<b>£3.90</b>
Bells Coffee	<b>£3.90</b>
Limoncella	<b>£2.35</b>

## Whisky

	35ml
Bells	<b>£2.20</b>
Famous Grouse	<b>£2.20</b>
Jamesons	<b>£2.30</b>
Southern Comfort	<b>£2.30</b>
Jack Daniels	<b>£2.30</b>
Jim Beam	<b>£2.30</b>
Tullamore Dew	<b>£2.50</b>
Bunnahabhain 12yr	<b>£2.80</b>
Glenfiddich 12yr	<b>£2.80</b>
Laphroaig 10yr	<b>£3.30</b>
Cragganmore 12yr	<b>£3.50</b>
Glenmorangie 10yr	<b>£3.50</b>
Macallan 10yr	<b>£3.50</b>
Talisker 10yr	<b>£3.60</b>
Yamazaki 12yr	<b>£4.95</b>
Macallan 18yr	<b>£7.95</b>
The Glenlivet 18yr	<b>£7.95</b>