

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 Salmon,

with scrambled eggs and chives

£5.95

Breakfast/Brunch

Served 9am - 11:30am

American Style Pancakes,

with crisp bacon and maple syrup

£5.50

Toasted Cumbrian Bap

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 Hot Wraps

Served 11:30am - 4:00pm

Sandwiches 11:30am - 4:00pm

Served on freshly sliced white or granary bread

Free Range Lakeland Egg, with cos lettuce and mayonnaise	£4.95v
Traditional Honey and Mustard Roasted Ham, with mulled apple chutney	£5.50
Creamy Sandhams Cheddar, with Westmorland chutney	£5.25v
Cartmel Valley Smoked Salmon, with lemon and herb mascarpone	£6.50
Home Roasted Topside of Beef with horseradish cream and watercress	£5.95
Tuna Mayonnaise with spring onion	£5.95
Add a portion of fries to your sandwich	£2.00v

Hot Wraps 11:30am - 4:00pm

Served with mixed leaf salad

Confit Duck Leg with cucumber, cos lettuce, sweet honey and soy dressing	£7.50
'Hot and Kickin' Chicken sweet chilli sauce, sour cream and chives	£6.95
Roasted Mediterranean Vegetables with garlic, rosemary and feta cheese	£6.95v
Add a portion of fries to your sandwich	£2.00v

Starters and Salads

11:30am - 4:00pm

5:00pm - 9:00pm

Starters

- Soup of the Day,**
freshly baked artisan bread **£4.25v**
- Chefs Tapas Plate of the Day To Share** **£9.95**
- Tian of Smoked Mackerel and Morecambe Bay Crab**
young herb salad, horseradish cream and citrus dressing **£6.95**
- Lakeland Chicken Liver Parfait**
served with apple and vanilla chutney, dressed
rocket leaves and toasted brioche **£5.75**
- Tiger Prawn and Avocado Salad**
with cos lettuce, crème fraiche and chives,
with brown bread and butter **£6.95**
- Roasted Pumpkin, Feta Cheese and Spinach Spring Rolls**
with olive and rosemary oil **£5.95v**
- Potted Gressingham Duck and Pistachio nuts**
with pickled onion and carrot salad and toasted sourdough **£6.95**
- English Asparagus, Poached Egg and Goats Cheese Salad**
with tarragon vinaigrette **£6.50v**

Salads

- Roasted Gressingham Duck Breast**
tossed in a watercress, toasted cashew nut and
watermelon salad with a sweet honey and soy dressing **£15.95**
- Crispy Lakeland Pork Belly, Caramelised Apple
and Black Pudding Salad**
with rocket leaves and mustard vinaigrette **£12.95**
- Roasted Chicken, Bacon and Avocado Salad**
with cos lettuce, garlic and parmesan mayonnaise **£10.95**
- English Asparagus, Poached Egg and Goats Cheese Salad**
with tarragon vinaigrette **£12.95v**
- Tiger Prawn and Avocado Salad**
with cos lettuce, crème fraiche and chives,
brown bread and butter **£14.50**

Main Courses

11:30am - 4:00pm

5:00pm - 9:00pm

Main Courses

Waberthwaite Cumberland Sausage served on creamed potatoes with a red wine sauce and fried onion rings	£9.95
Chefs Crispy Beer Battered Cod, marrowfat peas, chunky chips and homemade tartare sauce	£10.95
Creamy Chicken, Ham and Mushroom Pie served with peppered green beans	£10.95
Roasted Pimento, Sunblushed Tomato and Mozzarella Tagliatelle with toasted pinenuts and basil oil	£11.95v
Homemade 8oz Fellbred Lamb burger scented with cumin, mint and coriander. served with apple chutney, chunky chips and dressed rocket leaves	£11.95

Main Courses

10 oz Dry Cured Lakeland Gammon Steak with pineapple fritters, fried egg and chunky chips	£12.50
Risotto of Woodland Mushrooms and Spinach Leaves with aged balsamic vinegar	£12.95v
Grilled Fillets of Sole with crushed crab and caper potatoes and tomato and tarragon dressing	£14.95
Pan Roasted Seabass Fillet, served on a bed of Mediterranean vegetables, with a roasted red pepper and tomato sauce and basil pesto	£16.95
Chargrilled Cumbrian Fellbred Aged Steak, served with thyme roasted tomatoes, field mushrooms and chunky chips	Ribeye £17.95 Fillet £19.95
Steak Sauces £2.00 each. Red wine, garlic butter, peppercorn, blue cheese cream.	

Side Orders 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.

Side Orders

Cauliflower Cheese	£3.00v
Chunky Chips	£3.50v
Fries	£3.00v
Sautéed Potatoes with Spring Onion and Parsley	£3.00v
Vine Tomato, Red Onion and Basil Salad	£3.00v
Mixed Leaf Salad	£3.00v
Beer Battered Onion Rings	£3.00v
Garlic Bread	£2.50v
Garlic Bread with Cheese	£3.00v
A Bowl of Boscaiola Olives	£3.00v
Basket of Freshly Baked Artisan Breads	£3.00v

Childrens Menu

Fresh Haddock in Batter	£4.75
Cumberland Sausage and Onion Gravy	£4.50
Breaded Chicken Goujons	£4.75
all the above served with chips, mash or new potatoes	
Pasta Served with Homemade Tomato Sauce, topped with cheddar cheese	£4.50v
Macaroni Cheese	£4.50v
Fresh fruit Salad with melon and strawberries	£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**

Desserts and Cheese

11:30am - 4:00pm

5:00pm - 9:00pm

Desserts

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

English Strawberry and Meringue Eton Mess
with toasted almonds **£5.95**

Iced Toffee Parfait
with rum bananas and brandy snaps **£5.75**

White Chocolate and Passion Fruit Cheesecake **£5.50**

Soft Poached Pear
with raspberries and shortbread **£5.95**

Why not enjoy a glass of port with your cheese plate

Cockburns	£2.00
Taylor's	£3.00
Fonseca	£3.00

Farmhouse Cheese Plate

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

St James
Ewes Milk Cheese with a washed rind. Quite firm with a slightly crumbly texture through the centre, as the season progresses it does become softer and a little more pungent. Produced locally at Holker Farm.

Swaledale Blue
Made in Richmond by Mandy Reed and her son and daughter. Creamy in colour with distinctive blue veins running throughout. Soft open texture complimented by a mild smooth flavour.

Quicke's Smoked Mature Cheddar
Traditional farmhouse mature cheddar made by Mary Quicke. Aged for around 14 months that gives it a distinct flavour, then smoked over oak chips from trees around the farm.

Sandhams Creamy Lancashire
Traditionally made with pasteurised milk from Sandhams own herd of Friesians. Rich creamy with a soft open texture.

Yellison Farm
Very smooth soft goats cheese produced at Yellinson farm on the Broughton Hall estate near Carelton in Craven.

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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	Bottle
1	Sauvignon Blanc, Casa Amada, Chile (12.5% abv) Crisp, herbaceous white, dry and fresh with a clean zesty ripeness.	3.95	13.95
2	Traminer Riesling, Sacred Hill, Australia (11.5% abv) Medium white from the classic Riesling grape and the fragrant, spicy Traminer.	3.95	14.95
3	Semillon Chardonnay, Sacred Hill, Australia (13.5% abv) Smooth oaked Chardonnay, creamy and fresh with peachy dryness.	3.95	14.95
4	Chenin Blanc, Porter Mill, South Africa (13% abv) Attractive intense fruity aromas with a slightly spicy dryness on the finish.	3.95	14.95
5	Pinot Grigio, Fabiano, Italy (12% abv) Subtle, aromatic Pinot Grigio, with a charming rounded style.	3.95	15.50
6	Chenin Blanc & Sauvignon Blanc, Bradgate, South Africa A great combination of vibrant, honeyed Chenin and pungent Sauvignon		16.95

Wine List

White Wine

Bin		175ml Glass	Bottle
7	Verdelho, Don Cristobal, Mendoza, Argentina Full bodied, ripe and rich, peachy fruit with a creamy dry character.		17.95
8	Fleurs d'Alsace, Hugel, Alsace, France Fresh and fragrant, citrus flavours with a lively medium dry palate. Tangy and aromatic.		18.95
9	Unoaked Chardonnay, Omrah, Australia Fresh, fruity and dynamic, modern unoaked Chardonnay is a revelation.		19.95
10	Sauvignon Blanc, Mud House, Marlborough, New Zealand (13% abv) Dynamic, pulsating wine full of tantalysing grassy fruit that lingers long in the mouth.	5.95	23.50
11	Sancerre, Fournier, Loire, France A most impressive glass of lean, mouthwateringly intense fruit.		29.50
12	Chablis Montmains Premier Cru, William Fevre, France Exceptional Chablis from one of the best. A touch of oak lends weight to this smooth and rich white wine.		39.50

More wines over the page.....

Wine List

Red Wine

Bin		Taste Guide	175ml Glass	Bottle
13	Merlot, Casa Amada, Chile (12.5% abv) Juicy ripe Merlot, with red berry undertones and a pleasing warmth.	b	3.95	13.95
14	Shiraz Cabernet, Sacred Hill, Australia (13.5% abv) Light spice touches with young, vibrant fruit and a mellow aftertaste.	c	3.95	14.95
15	Cabernet Sauvignon, La Galinière, France (13% abv) Deep in colour with blackcurrant flavours, vibrant, firm and dense.	c	3.95	15.50
16	Valpolicella, Alpha Zeta, Italy (12.5% abv) Smooth and juicy red, soft and supple with red berry fruit undertones and a pliant finish.	a	3.95	15.95
17	Rioja Tinto, Vina Arbanta, Spain (13.5% abv) Pliant, vibrant red, bramble fruits with a touch of oak. Organic.	b	3.95	15.95
18	Carmenère, Coleccion, Casa Silva, Chile Powerful, fruit driven red, blackcurranty ripeness with good body and a generous full finish.	d		16.50

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

Wine List

Red Wine

Bin		Taste Guide	175ml Glass	Bottle
19	Pinot Noir, Vina Undurraga, Chile Velvety and supple with gentle tannins and charming character.	a		17.50
20	Pinotage, The Ruins, South Africa Organically produced spicy warm red, generous, smooth and ripe.	c		19.95
21	Classic Red, Massaya, Bekaa, Lebanon Super, concentrated, warm and spicy red wine. Great depth with a robust style.	d		21.95
22	Malbec, Bodegas Weinert, Argentina Mellow rich and fruity red, dense and succulent with opulence and charm.	d		23.50
23	Pinot Noir, Mud House, New Zealand (13.5% abv) Lush and fruit driven red, supple plummy flavours, very inviting.	b	5.95	23.50
24	Rioja Reserva, Bodegas del Medievo, Spain Mellow and supple with hints of toasty oak, this mature wine is a real pleasure to drink.	c		29.50
25	Chateauneuf-du-Pape, Roger Sabon, France Super combination of rich fruit, good body and a swathe of oak make this a voluptuous succulent wine.	c		39.50

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

More wines over the page.....

Wine List

Pink Wine

Bin		175ml Glass	Bottle
26	Pinot Grigio Rosé, Fabiano, Italy (12% abv) Succulent fruit, rounded and dry.	3.95	15.50
27	White Zinfandel, Round Hill, California Delicate and subtle with a soft style.		17.95
28	Sancerre Rosé, Fournier, Loire, France Dry and vital rosé made from Pinot Noir.		29.50

Sparkling Wine

35	Cava Rosado, Perelada, Spain Deeply coloured, full flavoured sparkler. Strawberry undertones with a rounded dry aftertaste.		22.00
36	Prosecco, Frassinelli, Italy Light and freshly dry fizz, lemony with a clean, fruity character.		24.50

Wine List

Champagne

		125ml Glass	
29	Devaux Grande Reserve Brut Mature, balanced Champagne, rounded with toasty fullness and a smoothly dry character.	7.50	39.95
30	Veuve Clicquot Brut Deep gold in colour, a good mousse and racy flavour, Robust and lively.		49.50
31	Bollinger Special Cuvee One of the fuller bodied Champagnes renowned for their passion for quality.		59.50
32	Cristal Brut, Louis Roederer Forget the bling, Cristal was around long before rap! Elegant is not enough to describe Cristal. Refined, subtle, superb and memorable.		199.00

Pink Champagne

33	Devaux Rosee Brut Stunningly good loads of flavour and the perfect romantic gesture... Gives the famous brands a run for their money.		45.00
34	Louis Roederer Rose Brut Not the best known, but certainly the best rosé Champagne. Pale pink colour with ripe, richness and great vintage character.		79.50

Beer, Cognac, Whisky and After Dinner Drinks

Draught Beers

Fosters	Pint £3.05
Carling	£3.05
Stella Artois	£3.25
Heineken	£3.25
Kronenbourg	£3.25
John Smiths	£2.70
Guinness	£3.25
Cask Ales	£2.70

Draught Ciders

Magners	£3.90
Strongbow	£2.90
Scrumpy	£2.80

Bottled Beers and Ciders

Corona 330ml	£3.00
Budweiser 330ml	£3.00
Peroni 330ml	£3.00
Becks Drive 275ml	£2.80
Jacques 250ml	£3.20
Koppaberg Pear 500ml	£3.75
Bulmers Original 568ml	£3.50
Erdinger 500ml	£3.75

Brandy

Courvoisier	35ml £2.60
Hennessey	£2.50
Remy Martin VSOP	£2.90
Hine Antique	£7.95

After Dinner

Baileys	£2.55
Liqueur Coffees From	£4.95
Limoncella	£2.35
Sambuca	£2.60
Dooleys	£2.60
Grand Marnier	£3.00
Cointreau	£2.65
Amaretto	£2.50
Glayva	£3.10
Drambuie	£3.00

Whisky

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