

SUNDAY LUNCH



FOR THE TABLE

MARINATED OLIVES

{ve}{df}{gf}

4.95

THE ANGEL BREAD BOARD

House Focaccia, Aged Balsamic, Olive Oil {ve}{df}

4.95

STARTERS

SOUP OF THE DAY

Focaccia, Herb & Salt Whipped Butter {ve opt}{gf opt}{v}

10.95

PRAWN & SMOKED SALMON COCKTAIL

Avocado Mousse, Marie Rose Sauce, Cherry Tomatoes, Cucumber, Sourdough {gf opt}

16.95

SMOKED DUCK & BEETROOT SALAD

Roasted Heritage Beetroots, Ruby Chicory, Candied Pecans, Orange, Blackberry Dressing, Frizzy Endive {df}{gf}

14.95

SALAD OF HERITAGE BEETROOTS

Goats Curd Mousse, Candied Walnuts, Roasted Apple, Orange Micro Salad {gf}{v}{ve opt}

13.95

LINCOLNSHIRE SAUSAGE & BLACK PUDDING BITES

House Chutney, Chilli Jam, Toffee Apple

11.95

ROAST LUNCH

LOCAL BRITISH ROAST BEEF RUMP

SERVED PINK

25.95

SEARED SEABASS

Whipped Pomme Puree, Samphire & Greens, Roasted Root Vegetables, White Wine Sauce, Herb Oil {gf}{df opt}

24.95

CHICKEN SUPREME

On the Bone

22.95

LOCAL ROASTED PORK LOIN

Toffee Apple & Lincolnshire Sausage Stuffing

23.95

THE ANGEL & ROYAL NUT ROAST

{ve opt}{df opt}

20.95

ULTIMATE ROAST

Rump of Beef, Pork Loin, Sausage Stuffing, Pigs in Blankets, Toffee Apple

31.95

All Roasts Served with Roast Potatoes, Glazed Greens, Maple Carrots & Parsnips, Cauliflower Cheese, Yorkshire Pudding & Gravy

CHEF'S PIE OF THE DAY 23.95

Roasted Potatoes, Glazed Greens, Maple Carrots & Parsnips, Cauliflower Cheese, Brown Gravy {df opt}

SIDES

KOFFMAN'S TRIPLE COOKED CHIPS {ve}{gf}

4.95

MASHED POTATOES {ve opt}{gf}

4.95

MAPLE PIGS IN BLANKETS, SAGE & ONION

8.95

BUTTERED SEASONAL GREENS

4.95

DESSERTS

PUMPKIN MOUSSE

Candied Orange, hazelnut Soil, Nutmeg Cream {gf}

12.95

STICKY TOFFEE PUDDING

Torched Marshmallows, Candied Walnut, Caramel Sauce {gf}{df opt}

12.95

LINCOLNSHIRE CHEESE SELECTION

House Chutney, Grapes, Celery, Plum Bread, Quince Jelly,

17.95

CHAI LATTE PANNA COTTA SLICE

Tia Maria Gel, Chocolate Cremeux, Nutmeg Clusters

12.95

{v} Vegetarian {ve} Vegan {GF} Gluten-free {DF} Dairy-free. If you have a food allergy, intolerance, or sensitivity, please speak to your waiter about the ingredients in our dishes upon placing your order. Our kitchen handles nuts and seeds. All prices inclusive of VAT at the current rate.

