



“Abbey Garden” - Suffolk Dry gin, cucumber, apple, elderflower 9

NIBBLES / STARTERS

Nocellara olives 3.5
Calamari, *garlic and tarragon aioli* 4
Homemade bread, *olive oil, aged balsamic* 4 (V)
Tempura gherkins, *sweet chilli aioli* 4 (VO)

Smoked salmon
Dill cream cheese, capers, crispbread 8

White onion soup
pickled wild mushrooms, truffle oil, homemade bread 7 (VO)

Crispy chicken wings
Blue cheese dip 8

Warm ham hock
Cheese croquette, mustard sauce 8

Honey and rosemary baked camembert
crispbread 8

MAINS

Suffolk sausages, smoked mash
sweet onion gravy 14

Fritto Misto
fries, samphire, garlic aioli 16

10 oz sirloin steak
roscoff, béarnaise, tomato, fries 25

Wild mushroom linguine
truffle 14 (VO)

Beer battered haddock
fries, warm tartare sauce, pea purée 14

Angel burger
blue cheese, pancetta 14

DESSERTS

Carrot cake
cinnamon ice cream 7

Chocolate torte
Caramel popcorn ice cream 7

Plum frangipane tart
honey ice cream 7

Apple, blackberry and custard verrine 7

Cheese selection
membrillo, grapes, celery, chutney, biscuits 12

(V) - Vegan / (VO) - Vegan option available

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TO SHARE

Antipasti board (*for 2 persons*) 15
Charcuterie, olives, focaccia, sun-blushed tomatoes, artichokes, cornichons, houmous

SIDES

Shoestring fries 4
Wilted greens, chilli and lime 4 (V)
Minted new potatoes 4 (VO)
House salad 4