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White Peach Bellini 9
Homemade Blood Orange lemonade 3.5

STARTERS

Pan fried scallops
cauliflower, black pudding, golden raisin 15

Hot smoked salmon
pickled carrot, crème fraiche, chive 9

Rougham game terrine
pistachio, pickled mushroom, tarragon and truffle 11

White onion and tarragon soup
focaccia, whipped onion butter 7 (VO)

Warm leek and Comté tart
poached egg, red chicory salad 9

Chicken liver parfait
tomato chutney, smoked hazelnuts 9

MAINS

Stone bass
polenta, roasted fennel, tomato and sherry sauce 18

Shoulder of Shimpling Park lamb
seasonal vegetables, mint hollandaise 24

Aged 10oz sirloin steak
shallot, béarnaise, triple cooked chips 28

Slow roasted chicken breast
spinach and cep gnocchi, mushroom sauce 16

Beer battered haddock and chips
warm tartare, caramelised lemon, pea purée 15

Garden vegetable risotto
black olive 14 (VO)

DESSERTS

“PBJ”
peanut butter mousse, cherry, dark chocolate 8

Orange and passionfruit tart
burnt orange, mascarpone 8

Basque cheesecake
poached pear, honey ice cream 8

Peach Tarte Tatin
almond ice cream 9
please allow 20 mins

Raspberry parfait
pistachio granola 8

British cheese
Eccles cake, lavosh, chutney 13

Homemade chocolates 6

(V) - Vegan / (VO) - Vegan option available
📷 [angel_hotel_bury](#)

NIBBLES

Nocellara olives 4 (V)
Homemade bread, *whipped butter, olive oil, 12yr aged balsamic* 4.5 (V)
Coriander and chilli falafel, *cashew spiced mayonnaise* 4 (V)
Baked truffled camembert, *crispy dill bread* (to share) 15
Garlic king prawns, *aioli* 5

SIDES

Fine beans, *confit shallots* 4 (V)
Truffle and Baron Bigod Mac ‘n’ Cheese 5
Feta and pickled cucumber salad, *sun-dried tomatoes* 4
“Posh chips”, *truffle oil, Parmesan, béarnaise* 5.5
Jersey royals, *fennel butter* 4 (VO)