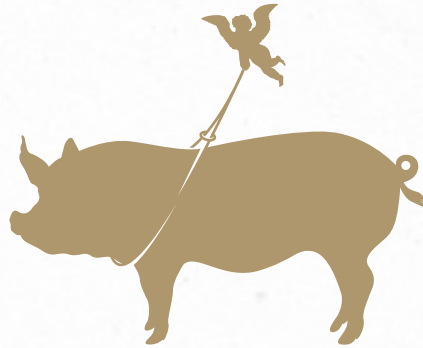


IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE SPEAK TO A MEMBER
OF STAFF BEFORE YOU ORDER FOOD AND DRINKS.



THE
ANGEL
&
BLUE PIG

Here at The Angel & Blue Pig we love our food.
So we keep things simple by doing our best to pick
quality ingredients, cooked perfectly to give you lots
of flavour. One way we do this is by using our
Josper charcoal oven for some of our dishes. It cooks
really quickly at 400 degrees meaning you get
a great smoky, juicy flavour; perfect for our steaks.

SUNDAY MENU

STARTERS

Glazed pig cheeks, braised lentils, pickled apple.....	£ 7.95
Marinated duck skewers, spring onion, ginger & noodle salad, sticky soy dressing.....	£ 8.75
Sautéed garlic chestnut mushrooms, crispy prosciutto ham, Béarnaise, toasted muffin	£ 6.50
Caramelised onion, thyme & cider soup, Butler's Mature Cheddar crouton (v)	£ 5.50
Roasted butternut squash, whipped goat's cheese, mixed leaves, pumpkin seeds (v).....	£ 5.95
Crispy plaice goujons, brown crab mayonnaise, charred lemon.....	£ 6.95
Pork & chorizo Scotch egg, red pepper tapenade	£ 5.95

SHARERS

Marinated olives (ve).....	£ 2.95
Warm breads; toasted sourdough, sun-dried tomato focaccia, pitta, salted butter, olive oil & balsamic vinegar, red pepper tapenade (v).....	£ 7.95
Rosemary & garlic baked Camembert, toasted sourdough, caramelised red onion chutney.....	£ 10.95
Pork sharer; Old Spot sausages, glazed pig cheeks, honey-glazed ham, pork & chorizo Scotch egg, smoky tomato chutney, red pepper tapenade, toasted sourdough	£ 16.95

SIDES

Skinny fries (v*).....	£ 3.50
Sweet potato fries (v*)	£ 3.50
Triple cooked chips (v*)	£ 3.50
Fennel glazed carrots & broccoli (v).....	£ 3.50
Sourdough & salted butter (v).....	£ 2.50
Roasted butternut squash, mixed leaves, pumpkin seeds (v).....	£ 3.50
Sea salt & vinegar onion rings (v*)	£ 3.50
Creamy leek gratin (v).....	£ 3.95

ROASTS

Our roasts come with beef dripping roast potatoes,
honey-roasted carrots & parsnips, buttered kale,
cauliflower cheese with brown butter croutons,
a Yorkshire pudding and rich gravy.

British sirloin of beef.....	£ 16.50
Roast chicken breast, crispy bacon, sage & apricot stuffing	£ 13.95
Shoulder of pork, sage & apricot stuffing.....	£ 13.95
For vegetarians we serve roast potatoes and Yorkshire puddings that haven't been cooked in beef dripping, sage & apricot stuffing, honey-roasted carrots & parsnips, buttered kale and cauliflower cheese with brown butter croutons	£ 10.95

Children's roast - choose any of our delicious roast
dinners with all the trimmings; half the portion & half
the price - perfect for those aged 5-12 years old.

MAINS

Roasted radicchio & chicory, quinoa, roasted peppers, carrots, mixed leaves, teriyaki dressing (ve).....	£ 9.95
<i>Add Jospur grilled chicken breast</i>	£ 4.00
<i>Add pan-fried sea bream</i>	£ 4.00
<i>Add marinated halloumi (v)</i>	£ 2.00
Bacon & cheese burger; beef patty, smoked streaky bacon, Butler's Mature Cheddar, smoky tomato chutney, seeded cream enriched bun, house mayonnaise, skinny fries.....	£ 12.95
Chestnut mushroom & spinach penne pasta, roasted cauliflower crumb, crème fraîche (v).....	£ 9.95
Jospur roasted aubergine & lentil pie with sweet potato & cauliflower mash, seasonal vegetables (ve).....	£ 10.95
Ale battered fish, triple cooked chips, sweet mushy garden peas, tartar sauce.....	£ 12.95
Lamb shoulder shepherd's pie with Butler's Mature Cheddar mash, pickled red cabbage.....	£ 13.95
Pan-fried sea bream, olive oil mash, green beans, romesco sauce	£ 13.95

CHARCOAL OVEN STEAKS

We've handpicked the finest producers of beef across Britain and the US who provide us with the best quality cuts all matured for a minimum of 28 days. When we cook your steak in our Josper charcoal oven you get the best cut, cooked perfectly and full of smoky flavour.

Cooked over 400 degree coals in our Josper charcoal oven, all our steaks are served with triple cooked chips, truffle butter, confit tomato and a Josper smoked Portobello mushroom.

BRITISH ISLES

8oz RUMP (35 DAY AGED).....£17.95

One of the tastiest cuts; the rump isn't as tender as others but it's all about the flavour with this one.

8oz SIRLOIN (35 DAY AGED).....£20.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

8oz RIB EYE (35 DAY AGED).....£23.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling.

8oz FILLET (28 DAY AGED).....£26.95

The most prized cut of them all, the fillet is incredibly tender.

USDA

10oz RIB EYE.....£30.95

Exceptional quality beef from the States, a USDA grade rib eye with great marbling which creates superior flavour.

LARGER CUTS

14oz CÔTE DE BOEUF (35 DAY AGED).....£29.95

From the Welsh Cambrian Mountains. A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

20oz CHATEAUBRIAND (28 DAY AGED).....£29.00

The classic cut to share, taken from the centre tenderloin, next to the fillet.

PRICE PER PERSON
£58 FOR TWO TO SHARE

PEPPERCORN / BÉARNAISE £1.95 EACH

DESSERTS

Chocolate brownie, chocolate mousse, chocolate shard, vanilla pod ice cream (v).....£6.25

Warm sticky toffee pudding, butterscotch sauce, clotted cream (v).....£6.25

Spiced pear & gingerbread crumble, toffee ice cream (v).....£6.25

Baked vanilla cheesecake, blackberry compote, honeycomb (v).....£6.25

Treacle tart, orange crème fraîche (v).....£6.25

Cheese plate; Blue Monday, Somerset Camembert, Butler's Mature Cheddar, crackers, grapes, apricot & ginger chutney (v).....£8.95

Sharer; mini chocolate brownies, treacle tarts, baked vanilla cheesecakes (v).....£14.50

HOT DRINKS

Latte.....£2.40

Espresso.....£2.30

Double espresso.....£2.80

Mocha.....£2.40

Americano.....£2.30

Cappuccino.....£2.40

Hot chocolate.....£2.60

BREW TEA CO.

English breakfast / Earl Grey / Moroccan mint
Green tea / Fruit punch / Decaffeinated tea

£2.20 EACH

DESSERT WINES

125ML BOTTLE

QUADY WINERY, ESSENSIA

ORANGE MUSCAT, USA 15%.....£7.90 £23.00

Sweet oranges and apricots balanced
with a fine citric acidity

CARLO PELLEGRINO, PASSITO

DI PANTELLERIA, ITALY 15%.....£7.90 £23.00

Complex & elegant in style, dried fruits
& apricots - this one lasts

SAINT CLAIR, AWATERE

NOBLE RIESLING, NEW ZEALAND 12.5%.....£10.55 £31.00

This is lush - pear & stone fruit with
long lingering sweet honey finish

CASTELNAU DE SUDUIRAUNT,

SAUTERNES, FRANCE 14%.....£10.55 £31.00

Big, sickly, gorgeous, beautiful flavour
- the ultimate dessert wine for us

ALL FOOD IS PREPARED IN KITCHENS WHERE NUTS, GLUTEN AND OTHER ALLERGENS COULD BE PRESENT AND OUR MENU DESCRIPTIONS CANNOT INCLUDE ALL INGREDIENTS. WE REGRET THAT WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE FREE FROM NUTS OR NUT DERIVATIVES. IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE. IF YOU SEE A (V) NEXT TO ANY OF OUR DISHES THEN IT'S SUITABLE FOR VEGETARIANS. IF YOU SEE A (V*) WE CANNOT GUARANTEE THAT THESE DISHES HAVE BEEN COOKED IN A FRYER DEDICATED TO VEGETARIAN ITEMS. IF YOU SEE A (VE) NEXT TO ANY OF OUR DISHES THEN IT'S SUITABLE FOR VEGANS. WHERE WE STATE A WEIGHT, IT'S A RAW WEIGHT AND 1OZ EQUALS APPROXIMATELY 28 GRAMS. SOME OF OUR FISH AND POULTRY DISHES MAY CONTAIN BONES.