

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. 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.

How To Order Your Meal

9am until 4pm

Please sit wherever you like to eat or drink and order at the bar quoting your table number for food.

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

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 Ciabatta

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 Main Course Salads

Sandwiches

11:30am - 4:00pm

Served on white or granary with dressed salad leaves

Creamy Egg Mayonnaise and Watercress	£5.50 v
Sandhams Creamy Lancashire Cheddar, Westmorland Chutney	£5.75 v
Tuna with Spring Onion and Cucumber	£5.95
Honey Roast Ham with Piccalilli	£5.95
Cold Chicken and Bacon, Gem Lettuce, Parmesan Mayo	£6.50
Chefs Hot Sandwich of The day <i>See blackboard for description</i>	£7.50
Add a portion of fries to your sandwich	£2.00v

Main Course Salads

11:30am - 4:00pm & 5:00pm - 9:00pm

Caesar Salad, soft boiled eggs, parmesan shavings and anchovies tossed with creamy garlic dressing	£9.95
Caesar Salad with Chicken	£11.95
Luxury Ploughmans a selection of cooked meats and cheeses served with chutneys, pickles and bread	£13.95
Smoked Cartmel Valley Duck and Orange Salad, toasted pinenuts, honey and mustard dressing	£14.95
Pan Seared Crab Cakes, chilli and coriander jam, mixed leaves	£14.95

Starters

11:30am - 4:00pm

5:00pm - 9:00pm

Starters

Freshly Baked Artisan Bread with Olive Oil and Balsamic	£2.95 v
A bowl of Boscaiola Olives	£3.00 v
Soup of the Day , freshly baked bread	£4.25
Chicken Liver Parfait , Hawkshead damson chutney, toasted brioche	£5.95
Goats Cheese Salad , tomato tapenade, parmesan crisps and pesto	£6.50 v
Steamed Shetland Mussells with garlic and thyme, crusty bread and butter	£6.75
New Season Asparagus and Champ Potatoes , poached duck egg and hollandaise sauce	£6.75 v
Rillette of Winster Pork Belly , apple and vanilla chutney, toasted sourdough	£6.95
Smoked Cartmel Valley Duck and Orange Salad , toasted pinenuts, honey and mustard dressing	£6.95
Pan Seared Crab Cakes , chilli and coriander jam, mixed leaves	£7.50
Chefs Mezze of Tempting Nibbles	For 1 £7.50
	To Share £14.00

Main Courses

11:30am - 4:00pm

5:00pm - 9:00pm

Please see our blackboards
for daily specials

Main Courses

Lakeland Pork and Damson Sausage , creamed potatoes, caramelised onion gravy	£9.95
Homemade 8oz Beefburger on a Toasted Ciabatta , chunky chips, celeriac remoulade and rocket Burger Toppings—Lancashire Cheddar Rarebit, Streaky Bacon, Yorkshire Blue £2.00 each	£10.95
Leek Risotto with Parmesan and Tarragon , finished with Haloumi fritters	£10.95 v
Beer Battered Haddock , marrowfat peas, chunky chips and homemade tartare sauce	£11.95
Fresh Egg Linguini with Sautéed Wild Mushrooms , pecorino cheese and aged balsamic vinegar	£12.95v
Angel Inn Luxury Fish Pie , smoked haddock, tiger prawns and salmon, glazed with Kirkhams Cheddar, spring peas	£13.50
Cumin, Garlic and Rosemary Braised Lamb Shank , glazed with a rich red wine jus, wilted greens, crispy potatoes and black pudding	£14.50
Pan Seared Seabass Fillets , crushed potatoes with capers, fine beans, tarragon and tomato butter	£15.95
Roasted Cornfed Chicken Breast , fondant potatoes, confit shallots and garlic, grain mustard sauce	£15.95
Aged 8oz Fillet Steak with roasted tomatoes, mushrooms, onion rings, chunky chips and rocket leaves Steak Sauces—Peppercorn, Cafe De Paris Butter, Yorkshire Blue Cheese Cream £2.00 each	£21.95

Side Orders and Childrens Menu

11:30am - 4:00pm

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 available and please ask a waiter or waitress for a child's goodie bag if you do not receive one.

Side Orders

Potatoes of the Day	£2.50v
Vegetables of the Day	£2.50v
Garlic Bread	£2.50v
Freshly Baked Artisan Bread with Olive Oil and Balsamic	£2.95v
Fries	£3.00v
Vine Tomato, Red Onion and Basil Salad	£3.00v
Mixed Leaf Salad	£3.00v
French Fried Onion Rings	£3.00v
Garlic Bread with Cheese	£3.00v
A Bowl of Boscaiola Olives	£3.00v
Chunky Chips	£3.50v

Childrens Menu

Cumberland Sausage and Onion Gravy	£4.50
Freshly Battered Haddock	£4.75
Fresh Chicken Goujon Burger	£4.75
The above served with chips, mash or potato of the day	
Pasta Served with Homemade Tomato Sauce, topped with cheddar cheese	£4.50v
Macaroni Cheese	£4.50v
Fresh Fruit Salad	£4.50v
Childrens Sandwiches served 11:30am - 4:00pm served with carrot sticks, cucumber and crisps	
Strawberry Jam	£2.50v
Cheese	£2.95v
Ham	£2.95

Childrens Ice Cream

Vanilla, Strawberry or Chocolate

1 scoop £1.75 2 scoops £2.95 3 Scoops £3.95

Desserts and Cheese

11:30am - 4:00pm

5:00pm - 9:00pm

Desserts

Sticky Toffee Pudding,
caramel sauce and vanilla ice cream **£5.50**

Banoffee Pie,
anglaise sauce **£5.75**

Chocolate Brownie,
hazelnut ice cream **£5.95**

Vanilla Pannacotta,
with Champagne strawberries **£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 Fudges biscuits, apple, celery, grapes and quince jelly **£8.50**

Mrs Kirkhams Tasty Lancashire

Made on the farm by Ruth Kirkham at Goosnargh near Preston. Tangy acidic flavour with a crumbly texture.

Keldthwaite Gold

A creamy brie style cheese, its golden colour and rich flavour are characteristic of Jersey cows milk. Gold medal award winner at The British Cheese Awards 2005.

Golden Cross

A goats cheese log from East Sussex. Velvety rind with a light charcoal dusting holds a ripened creamy paste with a sweet yet full flavoured taste.

Blacksticks White

A soft creamy almost spreadable blue cheese made by Butlers Farmhouse Cheeses in Longridge, Lancashire. Multi award winner.

Westmorland Smoked Cheddar

Selected farm made cheddar chosen for its firm yet creamy texture. Locally smoked over whiskey barrel chippings to give a mellow flavour.

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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
125ml or 175ml measures;

Glasses of Champagne are served in 125ml measures.

Wine List

Wine List

White Wine

Bin		125ml Glass	175ml Glass	Bottle
1	Sauvignon Blanc, Casa Amada, Chile (12.5% abv) Crisp, herbaceous white, dry and fresh with a clean zesty ripeness.	3.25	3.95	14.95
2	Traminer Riesling, Sacred Hill, Australia (11.5% abv) Medium white from the classic Riesling grape and the fragrant, spicy Traminer.	3.25	3.95	15.50
3	Semillon Chardonnay, Sacred Hill, Australia (13.5% abv) Smooth oaked Chardonnay, creamy and fresh with peachy dryness.	3.25	3.95	15.50
4	Chenin Blanc, Porter Mill, South Africa (13% abv) Attractive intense fruity aromas with a slightly spicy dryness on the finish.			14.95
5	Pinot Grigio, Fabiano, Italy (12% abv) Subtle, aromatic Pinot Grigio, with a charming rounded style.	3.25	3.95	15.95
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		125ml Glass	175ml Glass	Bottle
7	Verdelho, Don Cristobal, Mendoza, Argentina Full bodied, ripe and rich, peachy fruit with a creamy dry character.			18.50
8	Vessel IV, Carr-Taylor, England Fresh and fragrant, soft, fruity and dry with a citrusy finish.			19.50
9	Unoaked Chardonnay, Omrah, Australia Fresh, fruity and dynamic, modern unoaked Chardonnay is a revelation.			21.95
10	Sauvignon Blanc, Mud House, Marlborough, New Zealand (13% abv) Dynamic, pulsating wine full of tantalysing grassy fruit that lingers long in the mouth.	5.25	5.95	24.50
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	125ml Glass	175ml Glass	Bottle
13	Merlot, Casa Amada, Chile (12.5% abv) Juicy ripe Merlot, with red berry undertones and a pleasing warmth.	b	3.25	3.95	14.95
14	Shiraz Cabernet, Sacred Hill, Australia (13.5% abv) Light spice touches with young, vibrant fruit and a mellow aftertaste.	c	3.25	3.95	15.50
15	Cabernet Sauvignon, La Galinière, France (13% abv) Deep in colour with blackcurrant flavours, vibrant, firm and dense.	c			15.95
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	3.25	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	3.25	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			16.95

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

Wine List

Red Wine

Bin		Taste Guide	125ml Glass	175ml Glass	Bottle
19	Pinot Noir, Aliwen, Chile Velvety and supple with gentle tannins and charming character.	a			18.95
20	Pinotage, The Ruins, South Africa Organically produced spicy warm red, generous, smooth and ripe.	c			21.00
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			23.95
23	Pinot Noir, Mud House, New Zealand (13.5% abv) Lush and fruit driven red, supple plummy flavours, very inviting.	b	5.25	5.95	24.50
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			32.00
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			45.00

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

More wines over the page.....

Wine List

Pink Wine

Bin		125ml Glass	175ml Glass	Bottle
26	Pinot Grigio Rosé, Fabiano, Italy (12% abv) Succulent fruit, rounded and dry.	3.25	3.95	15.95
27	White Zinfandel, Round Hill, California Delicate and subtle with a soft style.			18.95
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.			23.00
36	Prosecco, Frassinelli, Italy Light and freshly dry fizz, lemony with a clean, fruity character.			24.95

Wine List

Champagne

		125ml Glass	
29	Devaux Grande Reserve Brut Mature, balanced Champagne, rounded with toasty fullness and a smoothly dry character.	7.95	45.00
30	Veuve Clicquot Brut Deep gold in colour, a good mousse and racy flavour, Robust and lively.		52.00
31	Bollinger Special Cuvee One of the fuller bodied Champagnes renowned for their passion for quality.		63.00
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.		49.00
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.		85.00

Hot Drinks and Alcoholic Beverages

This is just a small selection of our range of drinks, please ask at the bar or a member of staff if you have other requests. We stock various Vodkas, Gins and Rums as well as many other specialist drinks and a range of cocktails.

Draught Beers

Fosters	£3.10
Stella Artois	£3.40
Heineken	£3.40
Kronenbourg	£3.40
John Smiths	£2.90
Guinness	£3.40
Cask Ales	£2.85
Peroni	£3.90

Draught Ciders

Strongbow	£2.95
Bulmers	£3.25

Bottled Beers and Ciders

Corona 330ml	£3.00
Tiger 330ml	£3.00
Birra Moretti 330ml	£3.00
Becks Blue 275ml (Alcohol Free)	£2.80
Koppaberg Pear 500ml	£3.85
Magners 568ml	£3.95
Hoegaarden	£3.50
Crabbies Ginger Beer 500ml	£3.85

Pint

Hot Drinks

Filter Coffee	£2.10
Cappucino	£2.15
Latte	£2.15
Espresso	£1.90
Cafetiere of	
Farrers No1	£2.25
Decaf Cafetiere	£2.25
English Tea	£2.00
Earl Grey	£2.20
Green Tea	£2.20
Camomile Tea	£2.20
Fruit Tea	£2.20
Hot Chocolate	£2.10
With Cream or	
Marshmallows	£2.35
With Cream and	
Marshmallows	£2.60
Liqueur Coffees	
from	£4.95

After Dinner

Limoncella	£2.00
Sambuca	£1.75
Dooleys	£2.60
Grand Marnier	£2.50
Cointreau	£2.20
Amaretto	£1.90
Glavya	£2.80
Drambuie	£2.60
Frangelico	£2.25
Baileys	£2.55

Port

Cockburns	£2.00
Taylors	£3.00
Fonseca	£3.00

Sherry

Harveys Bristol Cream	£2.25
Harveys Amontillado	£2.30
Tio Pepe	£2.20

Brandy

Courvoisier	£2.30
Courvoisier VSOP	£3.95
Hennessey	£2.75
Remy Martin VSOP	£3.95
Hine Antique	£7.75

Whisky

Bells	£1.75
Famous Grouse	£1.90
Jamesons	£2.00
Southern Comfort	£2.10
Jack Daniels	£2.25
Jim Beam	£2.50
Bunnahabhain 12yr	£2.80
Glenfiddich 12yr	£3.00
Laphroaig 10yr	£3.25
Cragganmore 12yr	£3.25
Glenmorangie 10yr	£3.40
Macallan 10yr	£3.00
Talisker 10yr	£3.60
Yamazaki 12yr	£4.95
Macallan 18yr	£7.50
The Glenlivet 18yr	£7.95

25ml

25ml

50ml

50ml

50ml