

Sample Sunday Menu

Two Courses £25
Three Courses £30

Starters

The Angel Inn Soup of The Day (VE)

The Hungry Guest Crusty Bread

Breaded Whitebait

Tartar Sauce, Lemon wedge

Citrus Cured Chalkstream Trout (GF)

Pickled Cucumber, Mereworth Beetroot, Radish

Pork Pate En Croute

Market Garden Pickles, Autumnal Salad, Apple Ketchup

Breaded Wholetail Scampi

Lemon Aioli Lemon wedge

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free (DF) - Dairy Free



Mains

Roast Dinner

Includes Traditional Seasonal Vegetables, Roast Potatoes, Gravy and Yorkshire Pudding. Please choose from one of the below options:

Hampshire Sirloin of Beef

Rolled Turkey Breast

Grilled Marinated Courgette (VE)

Vegan Courgette served without Gravy or Yorkshire Pudding

Burrata Salad (V)

Pear, Sourdough Croutons, Mereworth Stone fruit, Hazelnut Pesto

Hampshire Beef Burger

Garlic Aioli, Coleslaw, Tomato, Baby Gem, Pickled Gherkin and Fries

Local Fish and Chips (GF)

South Coast Haddock, Triple-Cooked Chips, Seaweed & Lemon Buttered Peas & Samphire, Tartare Sauce

Herb Crusted Baked Fillet of Hake | £20.50

Mereworth Potatoes, Leeks, Mereworth Greens, Champagne Cream Sauce

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free (DF) - Dairy Free



Sides | All £5

Side of Roasties

Triple Cooked Chips

French Fries

Add Dry Cured Streaky Bacon | £3.50 Add Cheese | £1.75

Desserts

The Hungry Guest Cheese Board

Chutney, Grapes, Crackers

Warm Homemade Waffles (V)

Poached Spiced Apples, Winter Fruit Ice Cream

Black Forest Chocolate Torte (VE, GF)

Black Cherry Compote, Vanilla and Orange Shortbread

Sticky Date Pudding (V)

Butterscotch Sauce, Vanilla Ice Cream

Affogato al Caffe (V)

Double Espresso, Amoretti Biscotti, Homemade Vanilla Ice Cream

Homemade Ice Cream (V, GF) or Sorbet (VE, GF)

Per Scoop | £2.25 Three Scoops | £6.50 Vanilla, Coffee, Double Chocolate, Mango Fruit Sorbet

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free (DF) - Dairy Free