

Sweets

<i>Vanilla crème brulee, homemade shortbread with local lavender †</i>	£5.95
<i>Caramelised mille feuille, lemon cream, roasted apricots and raspberry sorbet †</i>	£6.25
<i>Taste of Makin's Yorkshire strawberries, pavlova, tartlet, † vintage balsamic strawberries</i>	£6.50
<i>Homemade brioche summer fruit pudding, peach and thyme sorbet †</i>	£6.25
<i>Hazelnut praline parfait, white chocolate ice cream †*</i>	£6.75
<i>Angels famous sticky toffee pudding, †</i>	£5.75
<i>with butterscotch sauce and crème chantilly</i>	1/2 portion £3.50
<i>Summer berry gazpacho ✓</i>	£5.95
<i>Selection of sorbet</i>	£4.95
<i>Homemade ice cream (please ask for today's flavours) †</i>	per scoop £1.85
<i>Yorkshire cheese slate, †*</i>	£7.25
<i>a selection of local cheeses, with a walnut and Guinness cake</i>	
<i>Homemade Eccles cakes, Lancashire tasty cheese †</i>	£2.95
<i>Chocolate chip and garden mint cookies †</i>	£2.50

Coffee/Tea

Coffee £2.30 / Decaf £2.30

Cappuccino £2.40

Espresso £1.90 Small / £2.60 Large

Café latte £2.50

made with specially blended Espresso Lorenzo beans

Cafetiere £2.60 per person (1 person 2 cups)

made using 100% Guatemalan Maragogype beans

Traditional loose leaf tea £2.50

(English Breakfast, Darjeeling, Lapsang Souchong, Assam, Earl Grey)

A varied selection of fruit teas and infusions £2.30

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The
Angel
Hetton

Bar Brasserie Summer Menu

Please refer to the
BLACKBOARD for today's
speciality fresh fish and other dishes
For children under 12 years old
please ask for our
'LITTLE ANGELS MENU'

* Anaphylaxis allergy awareness. These dishes contain nuts or shellfish.

† These dishes contain dairy products.

✓ Gluten free

Please order food at the Bar

Nibbles

Bowl of green olives, black provençale olives or mixed olives	£2.95
Garlic ciabatta	£2.25
Warm homemade flavoured bread with virgin olive oil and 8 year old balsamic vinegar	£3.25
Angel's Pork scratchings	£2.95
Homemade onion rings, with chargrilled pepper relish	£2.95
Crispy courgettes, with rosemary yoghurt	£3.25

Starters

Potted Yorkshire ham mousse, sweet red pepper salsa, toasted country bread †	£6.25
Squid and chorizo salad, seaweed, mange tout, potatoes, lemon dressing	£7.25
Goosnargh duck terrine, figs wrapped in Richard Woodall's Cumbrian ham, †✓	£6.95
with ricotta, wild honey and baby leaves	
Hetton free range blackpudding scotch egg, toasted soldiers, †	£6.25
whole grain mustard mayonnaise	
Tempura tiger prawns, grapefruit and lime salad, sweet and sour sauce †*	£7.25
Cumbrian ham, tomato and sweetcorn risotto, mozzarella and rocket salad †✓	£6.55
Angel's little moneybag, a treasure of seafood baked in crispy pastry, lobster sauce †*	£6.50
Provençale fish soup with aioli, gruyere and rouille †*	£6.25

Main Courses

Shetland organic seatrout ballotine, garden herbs, warm potato salad, ✓	£13.25
mixed baby leaves with lemon vinaigrette	
Goosnargh chicken breast, roasted in thyme and lemon, chargrilled sweet potatoes, †✓	£13.25
broad bean veloute	
Rare Breed Suckling Pig, squash and cumin puree, kale, †	£15.25
blackpudding and pear beignet, red wine sauce	
Roasted chump of Yorkshire lamb, fondant potato, crushed courgettes, †✓	£14.50
baby vegetables, garden pea and lamb jus	
Pappardelle pasta, seared rabbit loin, oyster mushrooms, pine nuts, †*	£12.95
mustard, parsley and crème fraîche,	
Seared veal liver, beetroot puree, roasted onions, †✓	£14.95
boulangere potatoes and thyme jus	
Chargrilled ribeye of Yorkshire beef, caesar salad, sauté potatoes, †✓	£18.75
with either garlic butter, au poivre, or melted blue cheese	

Vegetarian Menu

Starters

Goats cheese with a walnut crust, ✓*	£6.50/£10.95
golden beetroot, baby rocket and beetroot oil	
Tomato and sweetcorn risotto, mozzarella and rocket leaves †✓	£6.25/£10.95
Mixed bean salad, olives, beetroot, cherry tomatoes, ✓	£6.50
capers, lemon and garlic vinaigrette	
Yorkshire fettle and rocket salad, watermelon and pumpkin seed oil †✓	£6.50

Main Courses

Spiced beetroot in a rice flour and coconut pancake, pistachio cream, †✓*	£11.25
seasonal salad and new potatoes	
Roasted organic sweet pepper rolls, with black kale, toasted pine nuts, †*	£11.50
Yorkshire blue cheese sauce	
Platter of chargrilled vegetables, courgettes, aubergines, †✓*	£11.50
artichoke hearts, with roasted pepper and rocket pesto	
Asparagus and shimeji mushroom flan, †	£11.25
potato and spring onions, tossed English salad	
Organic gluten free pasta, with roasted summer squash, garden sage, †✓	£11.25
Yellison goats cheese and Yorkshire virgin rapeseed oil	

Sandwiches

Grilled tortillas, stuffed with spinach, ricotta, courgettes and peppers, †	£7.25
with rosemary yoghurt	
Sticky braised beef and onions, †	£7.95
on white crusty bread with salad and horseradish compote	
Open sandwich of smoked trout, Greenland prawns, baby gem, gribiche sauce †*	£7.95
Gluten free bread is available on request ✓	

Side Dishes

Rocket and grana padano salad	£4.50
Mixed leaf salad	£3.95
Tomato, red onion, mozzarella, basil salad and rapeseed oil	£4.25
Classic Caesar salad	£4.25
Black olives, Yellison goats cheese and mixed baby leaves	£4.25
Buttered new potatoes	£1.95
Seasonal vegetables, (see Blackboard)	£1.95