

Angela's

Steakhouse Restaurant



FOR THE TABLE

Garlic pizza bread £5.50 V

Freshly baked pizza dough with marinated herbed garlic butter.

Artisan petit pan £5.75 V

Selection of 4 different wheat, seeded freshly cooked rolls with butter.

Marinated olives £4.95 VE

Green & black olives marinated with garlic, chilli & mixed herbs.

Anti pasti board £16.95

Cured Serrano ham, lomo, salami with mixed olives, onion chutney, baby pickled onions & crostini's.

STARTERS

Soup of the day £6.25 V

Soup with a petit pan & butter.

Smoked cod & sweetcorn chowder £9.95 P

Sweetcorn & potato in a creamy fish stock soup topped with flaked cod.

Chicken goujons £7.95

Crispy breaded strips of chicken with a tangy BBQ sauce dip on rocket salad.

Chicken liver pate £8.95

Chicken liver & pork pate with crostini's & a caramelized onion chutney.

Crispy calamari £8.95 P

Crispy battered calamari served with aioli, rocket & a lemon wedge.

Atlantic prawn cocktail £7.95 P

Cold Atlantic prawns mixed with seafood sauce, iceberg lettuce, lemon wedge & buttered brown bread.

Mediterranean king prawns £10.95 P

Pan-fried Mediterranean king prawns marinated in a garlic, chill & herb butter on a mixed leaf salad.

Creamy garlic mushroom brushetta £8.95 V

Sautéed mushrooms with a white wine creamy sauce on a garlic brushetta & rocket.

HOUSE STEAKS

10oz Rump £19.95

8oz Sirloin £22.95

10oz Rib-Eye £25.95

8oz Fillet £32.95

8oz Venison Fillet £24.99

5 Lamb Loin Chops £23.99

DRY RUB

Simply Salt & Pepper

Herb De Provence

Cajun Spice

Texas Rub

Jerk Rub

Harrisa Rub

SIDES

French Fries

Homeade Chips

Mixed Salad

Baked Jacket Potato

Herb Sauté Potatoes

Dauphinoise Potatoes

SAUCES

Peppercorn £2.95

Chimichurri £2.95

Blue Cheese £2.95

Bone Marrow / Red Wine £2.95

Sticky Bourbon £2.95

Garlic & Rosemary Butter £1.95

All house steaks are accompanied with a roast tomato, a portabello mushroom & a choice of a side above.
Please tell your waiting staff how you prefer your cut of meat cooked.

Mixed Grill £21.95

Lamb chop, 4oz minute steak, 3oz gammon steak & a Cumberland sausage with a roast tomato, portobello mushroom & chunky chips.

Steak Burger £17.95

Minced steak burger in a brioche bun with tomato, lettuce & red onion. Side of coleslaw, fries & homemade onion rings.

Hunters £14.95

8oz char-grilled chicken breast with bacon, BBQ sauce & melted cheddar cheese. Side of coleslaw, salad garnish & fries.

Rack of ribs £22.95

Whole marinated BBQ rack of ribs, side of coleslaw, salad garnish & fries.

Calves liver with colcannon mash, crispy bacon & jus £19.95

Half a roast duck with dauphinoise potatoes, green beans & black cherry jus £21.95

Char-grilled 8oz breast of chicken Caesar salad with panchetta lardons £16.95

Roasted Skate wing in a prawn, lemon & caper black butter, sauté potatoes & broccoli £24.95 P

Pan-fried seabass with char-grilled Mediterranean vegetable & pesto salad £19.95 P

Creamy mushroom & truffle tagliatelle with parmesan shavings £14.95 V

Cumin butternut squash & lentil Wellington with roasted butternut squash, green beans & onion jus £16.95 VE

V Vegetarian

VE Vegan

P Pescatarian

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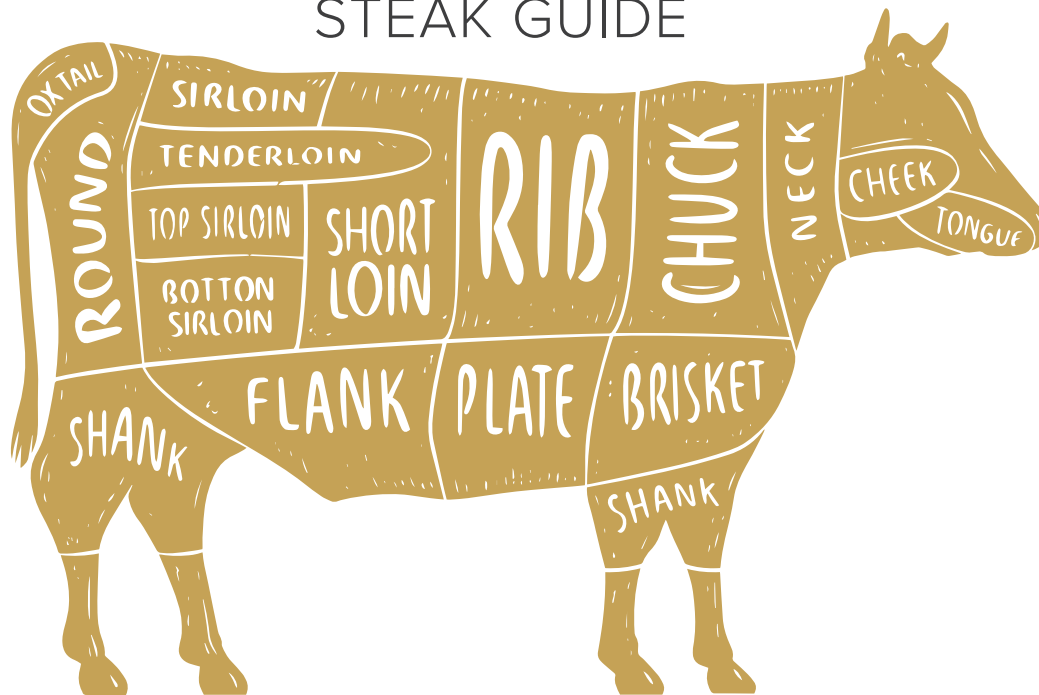
SIDES

French Fries £3.95 V	Green Beans £3.95 V	Fried Egg £1.25 V
Chunky Chips £3.95 V	Broccoli Stems £3.95 V	Homemade Beer Battered Onion Rings £4.95 V
Mixed Salad £3.95 VE	Garden Peas £2.25 V	Cauliflower Cheese £5.95 V
Baked Jacket Potato £3.95 V	Mushrooms £3.95 V	Mac N Cheese £5.95 V
New Potatoes £3.95 V	Grilled Pineapple £1.25 V	Homemade Coleslaw £2.25 V
Mash Potatoes £3.95 V		

DESSERTS

Tarte au pommes £6.95 V Warm apple tart with custard.	Belgian Waffle £6.95 V Warm Belgian waffle with vanilla ice, crushed honeycomb & salted caramel dressing.
Cheesecake of the day £6.95 V	Chocolate fudge cake £6.95 V Chocolate sponge with a chocolate fudge sauce & vanilla ice cream.
Crème brulee £6.95 V Individual chilled crème with caramelized burnt sugar crust.	Cheese board £9.95 V Stilton, Cheddar & Brie with celery, grapes, onion chutney & a selection of savoury biscuits.
Tarte au citron £6.95 V Lemon tart & a raspberry coulis dressing with a jug of cream.	

STEAK GUIDE



Blue Seared outside, 1 minute each edge are sealed. Red centre, internal 10-29c. Should feel sponge with no resistance.	Rare Seared outside, 2 1/2 minutes each side. 75% red centre. Internal temp 30-51c. Should feel soft & spongy with slight resistance.	Medium Rare Seared outside, 3-4 minutes each side. 50% red centre internal 57-63c. Should feel fairly soft, fairly spongy and slightly springy.	Medium Seared outside, 4 minutes each side. 25% red centre. Internal temp 63-68c. Should feel fairly firm & springy.	Medium well 5 minutes each side, slight hint of pink. Internal temp 72-77c. Should feel firm with a slight spring.	Well done 6 minutes each side. 100% brown throughout. Internal 77c+. Should feel very firm & will spring back quickly.
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ONLY RECOMMENDATIONS

Fillet Mignon Bleu - Medium rare	Rump Medium rare - Medium well	Sirloin Medium rare - Medium well	Rib-Eye Medium rare - Medium well	T-Bone Medium - Well done	Minute steak Medium well - Well done
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T&C / VAT / etc / service 10 or more / table 20 plus reduce menu

Full allergen information is available on request, from our team. Our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination.