

DINING

Eat, Drink, Sleep... Explore

STARTERS

Soup of the Day

Served with crusty bread — 6.00

THE INN COLLECTION GROUP FAVOURITE

Grilled Black Pudding

Doreen black pudding and crispy bacon lardons topped with a poached hen's egg, finished with a creamy green peppercorn & brandy sauce — 7.50

Moules Marinière

Cooked in Cumbrian ale and served with crusty bread — 9.50

Potted Shrimps

Served with brown bread — 10.50

Venison Terrine

Served with Cumberland sauce — 8.00

Winter Vegetable Risotto

A medley of winter vegetables bound in traditional risotto, seasoned with fresh sage and thyme — 7.50



MAINS

Beer Battered Fish

With tartare sauce, grilled lemon, peas and homemade chips — 17.00

Whitby Scampi

With tartare sauce, grilled lemon, peas and homemade chips — 16.00

Cumberland Sausage

Local Cumberland sausage with colcannon mash, rich onion gravy and crispy onion strings — 16.00

FAMOUS FOR

Lamb Tattie Pot

Served with black pudding, potato and buttered winter greens — 20.00

The Angel's Beef Burger

Cumbrian cheese, chilli & damson ketchup, brioche bun, lettuce, tomato, gherkin and fries — 14.00

Moules Marinière

Cooked in Cumbrian ale and served with French fries and crusty bread — 15.50

Venison Loin

Served with dauphinoise potatoes, roasted root vegetables and Cumberland sauce — 17.00

Slow Cooked Beef & Damson Stew

Served with crusty bread — 22.00

Pan-Seared Chicken Breast

With beurre blanc, green vegetable fricassee and tarragon — 14.00

THE INN COLLECTION GROUP FAVOURITE

Braised Shin of Beef

Slowly braised in our rich beef stock and roasted to finish, served with beef gravy, creamy mashed potato and caramelised shallots — 18.00

Rolled Dover Sole

Served with Parma ham, spinach, broth and new potatoes — 17.50

Winter Vegetable Risotto

A medley of winter vegetables, bound in traditional risotto, seasoned with fresh sage and thyme — 13.00

Vegetable Wellington

Winter vegetables, spinach and a creamy mushroom duxelles, encased in puff pastry, served with green vegetable fricassee — 13.00



DESSERTS

Homemade Gingerbread Cheesecake

Homemade gingerbread bound with cream cheese on a buttery biscuit base — 7.50

THE INN COLLECTION GROUP FAVOURITE

Sticky Toffee Pudding

Served with butterscotch sauce and ice cream — 6.00

Winter Berry Crumble

Served with vanilla ice cream — 6.00

Baileys & White Chocolate Bread & Butter Pudding

Served with custard — 6.50

Cumbrian Cheese & Biscuits

Served with grapes and chutney — 12.00



LUNCH

All sandwiches are served in doorstep white or wholemeal bread, with salad garnish. Available Monday-Saturday until 5pm

Cumberland Sausage

With chutney — 10.00

Cumbrian Cheese Steak

With onions and peppers — 12.00

Welsh Rarebit

Served open with crispy leeks — 9.00

Beer Battered Fish

With homemade tartare sauce and grilled lemon — 10.00

Cheddar & Apple Crunch

With spring onions and mayonnaise — 8.00

Add a side of soup or homemade chips — 2.00



CHILDREN'S MENU

2 courses — 8.00 3 courses — 9.00

STARTERS — 1.50

Hidden Vegetable Tomato Soup

Garlic Bread

Vegetable Sticks

With mayonnaise, garlic mayonnaise or BBQ sauce

MAINS — 7.00

Fish & Chips

Served with peas

Sausage & Mash

Served with green vegetables and gravy

Scampi & Chips

Served with peas

Cheese & Tomato Pizza

Served with fries and salad

Kids Platter

Ham, cheese, vegetable sticks, bread and butter

Tomato Penne Pasta

Served with garlic bread

DESSERTS — 1.50

Sticky Toffee Pudding

Served with toffee sauce

Ice Cream

Served with sauce and popping candy

Ice Lolly



SIDES

Beer-Battered Onion Rings — 3.50

Garlic Bread — 3.00

Garlic Bread with Cheese — 3.50

Homemade Chips — 4.00

Buttered Greens — 3.00

Dressed House Salad — 3.00

BREAKFAST

Served from 7.30am until 10.30am

Full English

Bacon, sausage, your choice of egg (fried, poached *or* scrambled), baked beans, hash browns, mushrooms, grilled tomato and black pudding — 10.00

Vegetarian Full English

Vegan sausage, your choice of egg (fried, poached *or* scrambled), baked beans, hash browns, mushrooms and grilled tomato — 9.00

Craster Kippers

Served with poached eggs on toast and a grilled lemon wedge — 10.00

Breakfast Sandwich

Choose two items from the Full *or* Vegetarian English, served in a stottie — 6.00

Eggs on Toast

Eggs cooked how you like them (fried, poached *or* scrambled), served on thick-cut, buttered farmhouse bread — 5.00

Eggs Benedict

Poached eggs on a toasted English muffin with hollandaise sauce and a choice of ham *or* Danish bacon — 10.00

Hash Bowl

Potatoes, spring onions and bacon, served with poached eggs and hollandaise sauce — 9.50

Eggs Florentine

Poached eggs on a toasted English muffin teamed spinach, topped with hollandaise sauce — 10.00

Eggs Royale

Poached eggs on a toasted English muffin with smoked salmon, topped with hollandaise sauce — 12.00

Porridge

With honey *or* jam — 4.00

Toast & Preserves

White *or* brown toast served with butter and jam *or* marmalade — 2.50

Cereal

Choose from a wide selection of cereals — 3.00



Please order your food at the bar, quoting your table number when ordering

Please ask our team for today's choice of specials

We hope you enjoy your meal

Please note, specials may not be available during peak seasons

WINTER BREAKS

Get away for less this winter with our Winter Breaks offer and enjoy a two-course dinner, bed and breakfast stay at one of our award-winning inns.

Offer available until 1st November – 31st March. Visit our website for more details



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THE ANGEL INN

BOWNESS

PROUDLY PART OF THE INN COLLECTION GROUP



Scan here for all allergy and dietary information, or speak to a member of our team

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Due to using fresh Game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Angel Inn, Helm Road, Bowness-on-Windermere, Cumbria, LA23 3BU
Tel: 015394 44080. Email: info@theangelinnbowness.com