

ANGELICA & crafthouse

Homemade rapeseed oil focaccia (v) *732kcal*£4
Whipped butter

starters

Lindisfarne oyster *16kcal* £3.5 each
Mignonette

Hereford beef tartare *446kcal*£13.5
Smoked egg yolk, melba toast

Grilled Wye Valley asparagus (v/vg on request) *452kcal*£11
Slow cooked egg, smoked Caesar dressing, crispy capers

Prawn cocktail *338kcal*.....£16
Shredded gem, spring onions, cognac dressing

Hoisin duck *396kcal*£12
Pickled watermelon, puffed rice flakes

Vadouvan spiced mussel flat bread *304kcal*£9
Grilled potato flat bread, pickled mussels, smoked celeriac

Seared King scallops *439kcal*.....£19
Pea & wild garlic mousse, preserved lemon yoghurt, seaweed crisps

Barbecued hispi cabbage (vg) *711kcal* £9
Crispy onions, wild garlic emulsion

Chicken & mango salad *753/848kcal* £14/£19
Cos lettuce, avocado, soy & lime dressing

puddings & cheese

Blood orange tart (v) *246kcal*£9
Greek yoghurt sorbet

Sticky toffee pudding (v) *833kcal*.....£8
Vanilla ice cream, toffee sauce

Banoffee rice pudding *488kcal* £9
Banana rice pudding, dulce du leche, salted chocolate sorbet

Baked 72% dark chocolate lava cake (vg) *534kcal*£10
Cherry & anise sorbet (will take 20min to be ready)

Ice creams & sorbets (v) *264kcal* £3 each

British cheese selection (v) *1076kcal*.....£12
Chutney, crackers, grapes

Marinated Nocellara olives (ve) *163kcal* £4.5

mains

Baked cod loin *490kcal*..... £22.5
Dauphine potatoes, smoked haddock & pea chowder, cavolo nero

Jerusalem artichoke risotto (v/vg on request) *849kcal* £16
Rosemary crème fraiche, pickled Roscoff onion

Roast salmon *733kcal*..... £24
Caramelised cauliflower, caper & potato terrine, smoked langoustine sauce, scallops vol au vent

Roast chicken breast *1136kcal*..... £21
Chicken thigh, chicken fat rosti, barbecued mushroom, black cabbage, cep sauce

Roast rump of lamb *961kcal*..... £28
Braised lamb shoulder, poached turnip, cime di rapa, lovage purée, wild garlic jus

Sea bream schnitzel *702kcal*..... £19
Crushed Jersey Royal potatoes, smoked eel café de Paris butter, soft herb salad

Cauliflower steak (vg) *1025kcal* £18
Salsa verde, pickled girolles, charred little gem

Harrissa spiced mixed nuts (ve) *485kcal*£4.5

from the josper grill

Dry aged, grass-fed Hereford beef:

Rump 300g *491kcal* £25

Fillet 200g *419kcal*..... £38

Ribeye 300g *944kcal*..... £36

Chateaubriand 600g (for two to share) *1012kcal* £85

Crafthouse cheeseburger *1635kcal* £18
Cheddar cheese, lettuce, milk bun, French fries, roasted onion mayonnaise

Saddleback pork chop *1638kcal* £18
hazelnut and apple sauce, puffed pork rind

sauces £3

Bearnaise *584kcal*

Green peppercorn sauce *663kcal*

Red wine bone marrow gravy *943kcal*

Garlic & parsley butter *684kcal*

sides £4.95

French fries *602kcal*

Triple cooked chips *792kcal*

Tomato & red onion salad *111kcal*

Roasted heritage carrots *156kcal*

Braised little gems *564kcal*

Rocket salad *102kcal*

Mashed potato *479kcal*

kitchen opening hours

Monday-Thursday 12:00-14:30 & 17:00-21:30

Friday: 12:00-14:45 & 17:00-21:30

Saturday: 12:00-22:00

Sunday: 12:00-17:00

*Please note all menus are sample only and dishes may be subject to change according to product seasonality and availability.

(v) - vegetarian | (vg) - vegan | Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to your bill. Prices include VAT

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