

MON
–
SUN

ANGELICA

12:00
–
22:00

BAR BITES

marinated olives	£4
olive oil, basil leaves (v)	
haggis puff	£4.5
curry mayonnaise (n)	
Angelica chicken wings	£5
signature sauce, blue cheese dip	
house cured meats	£5.5
warm bread, chutney	
vegetable crisps	£2.5
Maldon sea salt (v)	

STARTER

spiced butternut squash soup	£6.5
Yorkshire fettle, coriander pesto (v)	
lobster mac & cheese	£8.5
poached lobster, creamy bisque sauce, parmesan crust	
ham hock croquettes	£7.5
shaved radish, creamed egg yolk, pickled apple, watercress, cider dressing	
chicory salad	£6.5
English pears, roasted walnuts, shaved parmesan, Yorkshire blue cheese dressing (n)	
salmon tartare	£7.5
green bean salad, herring roe, warm crisp bread	

DESSERT

Christmas pudding crème brûlée	£6.5
Madagascan vanilla, orange (v)(n)	
chocolate mousse	£7
dark chocolate sponge, salted caramel ice cream (n)	
cheesecake sundae	£7
broken shortbread, raspberries (v)	
sticky toffee pudding	£7
toffee sauce, Yorkshire parkin crumble (v)	
warm churros	£6
chocolate sauce, whipped vanilla cream (v)	

ICE BLOCK

lobster, half or whole.....	£15/£30
crevettes.....	£2.5 each
langoustines.....	£4.5 each
seafood platter (for 2).....	£60
whole lobster, crevettes, langoustines, native oysters, pint of mussels, clams, lemon	
all of the above are served chargrilled or over ice, olive oil mayonnaise	
catch of the day.....	market price
oysters.....	£2.5 each
served with lemon, shallot vinegar	

MAIN

6oz beef burger	£12.5
crispy smoked bacon, pickled red cabbage slaw, mature cheddar, chipotle mayonnaise, pretzel bun, fries	
moules marinière	£11.5
white wine, crème fraîche, parsley	
potato gnocchi	£11
truffle, spinach, forest mushrooms, parmesan	
fish & chips	£12
crispy beer battered coley, hand cut chips, tartar sauce, pea puree	
36 hour braised pork belly	£13
heritage carrots, ratte potatoes, savoy cabbage, creamy peppercorn sauce	

DESSERT COCKTAILS

Angelica espresso martini Ț.....	£9
vanilla vodka, Kahlua coffee liqueur, bourbon vanilla sugar, chocolate bitters	
lemon cheesecake Ț.....	£9
bacardi white rum, fraise de bois, peach liqueur, lemon curd, cream, hobnob	
rhubarb & custard Ț.....	£9
vanilla vodka, Wakefield rhubarb sugar, custard	

SIDES

truffle French fries (v).....	£4
French fries (v).....	£3.50
mixed house salad (v).....	£4
buttered carrots (v).....	£4
heritage potatoes (v).....	£4

COFFEE

espresso.....	£2.5
macchiato.....	£3.25
cappuccino.....	£3.25
Americano.....	£3.25
latte.....	£3.5
hot chocolate.....	£3
Yorkshire tea.....	£2.75

please inform your waiter of any allergy or dietary requirements when making your order
(v) suitable for vegetarians / (n) contains nuts / please note dishes may contain traces of the different allergens
prices include VAT at 20% / 10% discretionary service charge will be added to your bill
menus are subject to changes due to availability & season