

ANGELICA

NIBBLES

Nocellara Olives - 4.0

Spiced Mixed Nuts- 4.0

Salted Crisps - 3.5

Warm Bread & Butter- 4.0

EGGS ALL DAY

Eggs Benedict – 8.5

Yorkshire Ham, warm muffin, poached hen's egg & hollandaise (p)

Poached Eggs, Avocado – 8.5

Smashed avocado, cherry tomatoes, crumbled feta cheese & poached hen's egg on toasted sourdough (v)

SANDWICHES

Open Steak Sandwich - 14

Chargrilled 5oz beef striploin, sweet mustard mayonnaise, pickled onions & wild shoots served on toasted focaccia

BLT - 8.5

Crispy smoked bacon, tomato, lettuce & mayonnaise served on a brioche bun (p)

SHARING BOARDS

FISH - 18

Smoked salmon, cured mackerel, Greenland prawns, rollmop herring, anchovies, warm focaccia

VEGETABLES - 14

Organic raw vegetables, hummus, stuffed sweet peppers, Italian olives, marinated tomatoes, warm tortilla (v) (n)

MEAT - 18

Serrano ham, salami, baked Yorkshire ham, pork pie, house pickles & warm focaccia (p)

CHEESE - 18

Selection of 6 cheeses with traditional accompaniments

SALADS

Caesar - 7.5

Gem hearts, parmesan, garlic cream, herb croutons (v)
Add Chicken - 4.5 Add Prawns – 6

Heritage Beetroot Salad – 8.95

Beetroot, whipped goat's cheese & walnut salad (v) (n)

APPETISERS

Pan Seared Scallop - 15

Loch Fyne scallop, potato, wakame

White Onion Soup – 7

Pear and thyme, onion Bhaji (ve)

Pork Rillettes - 11

Apple and smoked eel chutney, toast (p)

Cured Salmon – 10.95

Horseradish pickles beetroot purée

MAINS

Fish & Chips – 16

North Sea cod, triple cooked chips, sauce gribiche, fresh peas

Truffle Orzo – (v) 16

Truffled orzo pasta, mascarpone, Grana Padano, spinach, garlic & parsley persillade

Stone Bass - 22

Red Russian kale, salt baked celeriac, Morecambe bay shrimp velouté

Yorkshire Pork Cheeks - 18

Roasted pumpkin, pumpkin seed crumble, mashed potato (p)

GRILL

Sirloin Steak (200g) – 28

Fillet Steak (230g) – 34

Ribeye Steak (300g) – 30

Angelica Beef Burger & Fries - 17

Dry cured smoked bacon, Monterey Jack, chipotle mayonnaise (p)

FRUITS DE MER

Garlic Roast Prawns – 12

Garlic herb butter & lemon

Seafood Platter for Two – 75

4 Rock oysters, 6 tiger prawns, 400g Shetland mussels, whole grilled lobster in a white wine & crème fraîche sauce served with French fries & warm bread

Native Lobster

Garlic herb butter and charred lemon

Half - 20 Whole - 40

SAUCES - 2.5

Béarnaise

Truffled hollandaise

Peppercorn

Blue cheese

Garlic & herb butter

Red Wine Sauce

SIDES - 4

French fries

Truffled orzo

Braised red cabbage

Buttered greens

Buttered carrots

Mixed leaf salad

Rock Oysters

Lemon, tabasco & shallot vinegar

6 for 15 12 for 30

Shetland Mussels (400g) – 12

Garlic, shallots, white wine & crème fraîche warm bread