

ANGELICA

STARTERS

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| Spiced carrot veloute, sweetcorn espuma, pickled carrot (vg) | 7 |
| Treacle & meadowsweet cured salmon, Chanterais melon, cucumber, buttermilk | 9 |
| Yorkshire partridge & chicken terrine, pear relish | 10.5 |
| Laverstoke Park Buffalo mozzarella, tomato, pine nuts, beer vinegar dressing (v) | 10 |
| Hand dived Scottish scallops, buckwheat, apple, truffle sauce | 15 |
| Thai mussel broth, lemongrass, ginger | 9 |

MAINS

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| Sole with lobster mousse, confit potatoes, grapes and sauce americaine | 26 |
| Breast of corn fed chicken, pomme purée, cavolo nero & rosemary sauce | 18 |
| North Atlantic cod, beef fat rosti, kale, comté sauce | 28 |
| Jerusalem artichoke risotto, pickled roscoff onion (v) | 15 |
| BBQ celeriac, smoked kale, hazelnut and apple sauce (vg) | 13.5 |
| Yorkshire lamb, grilled artichoke, BBQ aubergine purée, courgette | 25 |

HOMELY CLASSICS

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| Whitby haddock & chips, homemade tartar sauce, minted peas, grilled lemon | 16 |
| Angelica beef burger, truffle mayonnaise, Emmental, gem lettuce, tomato, brioche | 17 |

FROM THE JOSPER

ALL OUR BEEF IS SOURCED FROM BRITISH GRASS FED HEREFORD CATTLE.

COOKED OVER NATURAL CHARCOAL IN THE JOSPER OVEN.

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| Ribeye, 300g | 28 |
| Fillet, 200g | 32 |
| Sirloin, 250g | 26 |
| Whole sea bream, crayfish, lemon, dill | 23.5 |
| ½ Whitby lobster, chips, garlic butter | 24.5 |
| Chateaubriand for 2, (please check with your server for availability) | 71.5 |
| Sauces: Béarnaise, Wholegrain mustard sauce, Garlic butter, Peppercorn sauce | 2.5 |

SIDES 4.50

Chunky chips | Buttered mash | Sesame glazed carrots | Seasonal greens | Caesar salad

V- vegetarian VG- vegan

Please inform your waiter of any allergy or dietary requirements when making your order.

All prices include VAT

12.5% discretionary service charge will be added to your bill