

SET MENU

TWO COURSE 29 | 3 COURSE 35

STARTERS

Chicken and leek terrine, pear relish
Thai mussel broth, lemon grass & ginger
Wye Valley Asparagus, slow cooked egg, hollandaise sauce
Salad of wood roasted vegetables, rocket, toasted hazelnut, goat cheese mousse (*ve)
Sea bream ceviche, chilli, lime fennel, blood orange

MAINS

Native lobster & chips, leafy salad, wild garlic butter (half +15 / whole +30)
Angelica beef burger, truffle mayonnaise, aged cheddar, baby gem, tomato, toasted brioche bun (*add bacon* +3.5)
Fish & chips, triple-cooked chips, mushy peas, tartar sauce
Risotto of wild garlic & confit cherry tomatoes (*ve)
Pork belly, pomme purée, peas, carrot & orange purée
Fruit de mer platter, Lindisfarne oysters, tiger prawns, mussels, smoked salmon, Marie rose sauce, lemon (for two +8 pp)

JOSPER GRILL

32 days aged Hereford ribeye, 300gr (+10)
32 days aged Hereford beef fillet, 200gr (+13.5)
32 days aged Hereford chateaubriand for 2, 550gr (for two +16 pp)

Sauces: Béarnaise / Garlic butter / Peppercorn sauce 3.5

SIDES 5

Triple-cooked chips | Pomme purée | Glazed carrots | Seasonal greens | Leafy salad

DESSERTS

Raspberry & White Chocolate Choux Bun
Sticky Toffee Pudding, Vanilla Ice Cream
Hazelnut & chocolate Brownie, Vanilla ice cream
Strawberry and Vanilla Tart
Selection of Petit Fours

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

(ve) marked dishes can be made vegan