

ANGELICA

STARTERS

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| Lindisfarne oyster, sauce mignonette, lemon | each 3.15 |
| Eggs benedict, parma ham, slow cooked egg, hollandaise sauce, toasted muffin <i>/v on request</i> | 13.5 |
| Salad of Isle of Wight tomato, burrata, IPA dressing & lovage oil | 12.5 |
| Cured Severn Wye salmon, fennel & orange salad | 12 |
| Terrine of corn-fed chicken, ham, apricot & carrot | 10.5 |
| Watercress velouté, soft boiled Burford brown egg | 8.5 |

MAINS

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| Native lobster & chips, leafy salad, wild garlic butter | half 35 / whole 68 |
| Angelica beef burger, truffle mayonnaise, cheddar, baby gem, tomato (<i>add bacon +3.5</i>) | 17 |
| Fish & chips, triple-cooked chips, mushy peas, tartar sauce | 16.5 |
| Risotto of cauliflower & pine nuts, pickled cauliflower (ve) | 16 |
| Pork belly, pomme purée, peas, carrot & orange purée | 19 |
| Dover sole meunière, beurre noisette, Jersey Royal potatoes, capers & samphire | 35 |
| Wolds chicken & avocado salad, chili & mango dressing, baby gem lettuce (*ve) | 15.5 |

Fruit de Mer platter for two 90

Native half lobster, dressed crab, Lindisfarne oysters, king prawns, octopus, pickled cockles, bread

JOSPER GRILL

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| 32 days aged Hereford sirloin, 300gr | 26 |
| 32 days aged Hereford beef fillet, 200gr | 32 |
| 32 days aged Hereford chateaubriand 550gr for two, | 64 |
| Sauces: Béarnaise / Garlic butter / Peppercorn sauce | 3.5 |

SIDES 5

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

DESSERTS

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| Raspberry & White Chocolate Choux Bun | 7 |
| Sticky Toffee Pudding, Vanilla Ice Cream | 8 |
| Hazelnut & chocolate Brownie, Vanilla ice cream | 8 |
| Strawberry and Vanilla Tart | 7 |
| Selection of Petit Fours | 4.5 |

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