

ANGELICA

STARTERS

Lindisfarne Oysters, Sauce Mignonette & Lemon	each 3.15
Eggs Benedict, Parma Ham, Slow Cooked Egg, Hollandaise Sauce, Toasted muffin	13.5
Whipped Goat Cheese, Beetroot, Honey gel & Fennel Crumb (v/vg on request)	10.95
Warm Smoked Severn & Wye Salmon, Dill Cucumbers, Pumpernickel Croutons, Whipped Fennel Pollen Cream	12
Terrine of Chicken and Ham, Carrot and Apricot Pureé	10.5

MAINS

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, Tartare Sauce	16.5
Risotto of Cauliflower & Pine Nuts, Pickled Cauliflower (<i>v / vg on request</i>)	16
Wolds Chicken & Avocado Salad, Chilli & Mango Dressing, Baby Gem Lettuce (<i>vg on request</i>)	15.5
Dover Sole Meunière, Beurre Noisette, Jersey Royal Potatoes, Capers & Samphire	35.00

JOSPER GRILL

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 (v) / Garlic Butter (v) / Peppercorn Sauce	3.5

SIDES 5

House Fries (v / vg) | Pomme Purée (v) | Barbequed Carrots (v / vg) | Tenderstem Broccoli (v / vg) | Leafy Salad (v / vg)

DESSERTS

White Chocolate & Raspberry Choux Bun	8
Sticky Toffee Pudding, Vanilla Ice Cream (v)	8
Hazelnut & Chocolate Brownie, Vanilla Ice Cream (v)	8
Strawberry & Vanilla Tart	7
Selection of Petit Fours (v)	4.5
Selection of Ice Cream (v) / Sorbet (vg)	6

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

V = Vegetarian VG = Vegan