

ANGELICA

STARTERS

Colchester Oyster with Mignonette	each 3.45
Eggs Benedict, Parma Ham, Slow Cooked Egg, Hollandaise Sauce, Toasted muffin	14.85
Whipped Goats Cheese, Beetroot, Honey gel & Fennel Crumb (v / vg on request)	12.05
Warm Smoked Severn & Wye Salmon, Dill Cucumbers, Pumpernickel Croutons, Whipped Fennel Pollen Cream	14.30
Terrine of Chicken and Ham, Carrot and Apricot Pureé	13.20

MAINS

Native Lobster & Chips, Leafy Salad, Wild Garlic Butter	half 35 / whole 68
Angelica Beef Burger, Truffle Mayonnaise, Cheddar, Baby Gem Lettuce, Tomato (add bacon +3.5)	18.00
Fish & Chips, Triple-Cooked Chips, Mushy Peas, Tartare Sauce	17.50
Jerusalem Artichoke Risotto, Pine Nuts, Artichoke Crisps (v / vg on request)	17.60
Wolds Chicken & Avocado Salad, Chili & Mango Dressing, Baby Gem Lettuce (vg on request)	16.25
Dover Sole Meunière, Beurre Noisette, Jersey Royal Potatoes, Capers & Samphire	35.00

JOSPER GRILL

32 Days Aged Hereford Sirloin, 300gr	28.60
32 Days Aged Hereford Beef Fillet, 200gr	34.95
32 Days Aged Hereford Chateaubriand 550gr (for two) with Oxtail & Crispy Onion Tart	73.00

Sauces: Béarnaise (v) / Garlic Butter (v) / Peppercorn Sauce 3.50

SIDES 5

House Fries (v / vg) | Pomme Purée (v) | Barbequed Carrots (v / vg) | Tenderstem Broccoli with Garlic (v / vg)
Confit Anya Potatoes (v / vg) | Leafy Salad (v / vg)

DESSERTS

Banoffee Choux Bun, Banana Diplomat, Crème Patisserie, Vanilla Ice Cream (v)	8.80
Sticky Toffee Pudding, Vanilla Ice Cream (v)	8.80
Hazelnut & Chocolate Brownie, Vanilla Ice Cream (v)	8.80
Caramelized White Chocolate Ganache (v)	9.35
Selection of Petit Fours (v)	5.00
Selection of Ice Cream (v) / Sorbet (vg)	6.60

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