

ANGELICA

MONDAY TO THURSDAY
12:00-15:00 AND 17:00-21:30

FRIDAY, SATURDAY & SUNDAY
12:00-17:00

BAR SNACKS

Mixed peanuts 412kcal	4
Marinated olives 221kcal	4.5
Bread 585kcal	4.25
Lindisfarne oyster 16kcal Mignonette	each 3.45
Pan fried tiger prawns 661kcal Garlic butter	9.5
Padron peppers 66kcal Chilli salt /vg	6.5
Chargrilled aubergine 48kcal Toasted almonds, rose harissa dressing /vg	6.5
Truffle arancini 618kcal Lemon mayo	6.6
Flash fried squid 663kcal Sweet chilli sauce	8.25
Tarte flambée 817kcal Smoked bacon lardons, crème fraîche, thyme	10.45
Charcuterie board 494kcal Parma ham, coppe crudo, speck, pickles, toasted sourdough	15.95

STARTERS

Eggs Benedict 763kcal Parma ham, slow cooked eggs, hollandaise sauce, toasted muffin	14.85
Heritage tomato & buffalo burrata salad 323kcal Romesco sauce, lovage & parmesan /v /vg on request	10.00
Nori cured Loch Duart salmon 429kcal Grapefruit, radish, bitter leaves, yuzu gel	18.50
Chicken & black pudding galantine 516kcal Madeira jelly, onion purée	13.2

MAINS

Angelica beef burger 1548kcal Truffle mayonnaise, cheddar, baby gem lettuce, tomato, house fries (<i>add bacon +3.5</i>)	18
Fish & chips 1450kcal Triple cooked chips, mushy peas, tartare sauce	17.5
Pea & lemon verbena risotto 765kcal Broad beans, grilled asparagus, roast garlic dressing /v /vg	17.6
Wolds chicken & avocado salad 796kcal Chilli & mango dressing, baby gem lettuce /vg on request	15.5
Dover sole meunière 936kcal Beurre noisette, Jersey royal potatoes, capers & samphire	36.75

JOSPER GRILL

32 Days aged Hereford Sirloin 300g 653kcal	28.6
32 Days aged Hereford Beef fillet 200g 335kcal	34.95
32 Days aged Hereford Chateaubriand 550g 1280kcal (for two) With oxtail & crispy onion tart, 2 sides and 1 sauce	78

SAUCES - 3.5

Béarnaise /v 179kcal	
Peppercorn /v 158kcal	
Garlic & herb butter /v 210kcal	

SIDES – 5

House fries /v /vg 638kcal	
Pomme purée /v 644kcal	
Barbequed carrots /v /vg 74kcal	
Tenderstem broccoli with garlic /v /vg 99kcal	
Confit anya potatoes /v /vg 335kcal	
Leafy salad /v /vg 134kcal	

DESSERTS

Banoffee choux bun 265kcal Banana Diplomat, crème pâtissière, vanilla ice cream /v	9.5
Sticky toffee pudding 742kcal Vanilla ice cream /v	9.5
Triple chocolate brownie 455kcal Vanilla ice cream /v	8.95
Selection of ice cream /v Sorbet /vg 267kcal 3 scoops per portion	7
Whipped vanilla rice pudding 440kcal Strawberry compote, white chocolate & pink peppercorn ganache /v	9

AFTERNOON TEA

AVAILABLE THURSDAY – SUNDAY
13:00 – 15:30

PLEASE NOTE BOOKINGS MUST BE MADE IN ADVANCE, AT
LEAST 24 HOURS AHEAD OF RESERVATIONS

26 | Traditional afternoon tea 750kcal
51 | Free flow prosecco afternoon tea*

MENU AVAILABLE UPON REQUEST
*FREE FLOW PROSECCO FOR A PERIOD OF 90 MINUTES

SET MENU

AVAILABLE MONDAY – THURSDAY

2 courses - 25 | 3 courses - 30

STARTERS

Tomato & buffalo burrata salad 323kcal
Romesco sauce, lovage & parmesan /v

**Morello cherry glazed chicken liver & port
parfait** 419Kcal
sage & onion butter, toasted brioche

Miso glazed mackerel 372kcal
Barbecued celeriac, bergamot gel, dill butter milk

MAINS

Pan fried cod 609kcal
Roasted cauliflower gnocchi, Swiss chard, ver jus
grapes, almond foam

Slow cooked west moor pork shoulder
959kcal Champ potato purée, apple & chicory
salad, hazelnut & apple jus

Pea & lemon verbena risotto 765kcal
Broad beans, grilled asparagus, roast garlic
dressing /v /vg

DESSERTS

Whipped vanilla rice pudding 440kcal
Strawberry compote, white chocolate & pink
peppercorn ganache /v

Cheese plate 813kcal
Crackers, chutney, quince, grapes /v

Banoffee choux 265kcal
Banana Diplomat, Chocolate crème pâtissière &
vanilla ice cream /v

V- vegetarian VG- vegan

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

All prices include VAT

12.5% discretionary service charge will be added to your bill