

ANGELICA

BRUNCH (12:00-16:00)

Avocado & jalapeño cornbread | 7.5 478kcal
Hot sauce, crispy corn /vg
add two poached eggs | 1.5 /v

Smoked salmon | 18.95 742kcal
Scrambled eggs, avocado & toast

French toast | 10.95 536kcal
Berries & whipped crème fraîche (v)

Eggs benedict | 14.85 763kcal
Toasted English muffin, brown butter hollandaise

Tarte flambée | 10.45 817kcal
Fried rare breed egg, smoked bacon lardons,
crème fraîche, thyme

SALADS

Crispy duck salad | 18 721kcal
Chinese leaf, kohlrabi, Thai style chilli jam, mint,
coriander & peanuts

Wolds chicken & avocado | 16.95 796kcal
Chilli & mango dressing, baby gem lettuce

Grilled British asparagus | 15.95 161kcal
Young peas, English lettuce & radishes, maple
soy dressing /vg

Wakame seaweed | 9.95 179kcal
Whipped tofu, heritage tomato, rice & seaweed
cracker /vg

CRUSTACEANS

Bouquet shell on crevettes | 12.5 478kcal
Siracha mayo, lime

Lindisfarne oyster | 3.45 each 24kcal
Jalapeños salsa or cucumber, rice vinegar &
sake condiment

Spicy crab croquettes | 14.5 359kcal
Aioli

SNACKS

Rose harissa roasted almonds | 4.95 444kcal

Marinated olives | 4.95 139kcal /vg

Sourdough loaf, olive oil & balsamic | 5.25 972kcal /vg

Padron peppers, chilli salt | 6.95 66kcal /vg

Charcuterie board, celecric remoulade, pickles, toasted sourdough | 22.5 1262kcal

GRILLS

Angelica cheeseburger | 16.5 1548kcal
Smoked cheddar, baby gem lettuce, truffle mayo, house fries
add dry cured bacon | 3.5

Miso glazed Scottish salmon | 24.95 367kcal
Slaw & nam jim dressing

Steak frites | 24.95 1180kcal
Rump Steak 200g, Peppercorn sauce, fries

Large king prawns | 21 882kcal
Chilli, garlic & parsley butter

Spring lamb cutlets | 22.95 524kcal
Mint jelly

Wild sea bass fillet | 24 843kcal
Asparagus & herb risotto

Honey & soy glazed spatchcocked chicken | 29 1166kcal
To share

SIDES | 5

House fries /vg 638kcal
Confit Anya potatoes /vg 335kcal
Tenderstem broccoli 99kcal
Garlic & chilli /vg
Crispy kale salad /vg 123kcal
Heirloom tomato 120kcal
Onion & basil salad /vg

SAUCES | 3.5

Chimmichuri /vg 77kcal
Béarnaise /v 179kcal
Peppercorn /v 158kcal
Garlic & herb butter /v 210kcal

FRIED

Vegetable Tempura | 7.95 461kcal
Enoki & courgette, fermented chilli mayo /vg

Mushroom & truffle arancini | 6.95 618kcal
Lemon mayo

Salt & pepper squid | 8.5 661kcal
Sweet chilli sauce

Haddock tempura | 16.5 950kcal
Pea & mint purée, tartare sauce, truffled fries, smoked
truffle mayo

RAW

Seared yellowfin tuna tataki | 13.95 256kcal
Ginger, sesame oil & soy dressing, spring onions, micro
herbs

Hereford beef fillet carpaccio | 23 256kcal
Mustard, & parmesan dressing, wild rocket

Sea bass ceviche | 19.5 324kcal
Avocado, chilli & coriander, sesame cracker

DESSERTS

Banoffee choux bun | 9.5 265kcal
Banana Diplomat, crème pâtissière, vanilla ice cream
(v)

Sticky toffee pudding | 9.5 742kcal
Jersey pouring cream

Passionfruit tart | 8.5 289kcal
Lychee sorbet

Triple chocolate brownie | 8.95 455kcal
Vanilla ice cream /v

Selection of ice cream | 7 267kcal
3 scoops per portion /v

Selection of sorbet | 7 267kcal
3 scoops per portion /vg

KITCHEN OPENING TIMES

Monday – Thursday
12:00-21:30

Sunday, Friday & Saturday
12:00-19:00

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