

# ANGELICA

## SNACKS

**Marinated olives** 139kcal /vg  
| 3.95

**Rose harissa roasted mixed nuts** 444kcal /vg  
| 3.95

**Rapeseed oil focaccia,  
whipped butter & chive oil** 978kcal /vg  
| 4.95

**Lindisfarne oyster** 24kcal  
Mignonette  
| 2.95 each

**Shellfish crackers, kimchi, gochujang mayo** 197kcal  
| 4

**Yorkshire fettle & watercress beignets, smoked  
pumpkin ketchup** 203kcal /vg  
| 4

**Chorizo & Gruyere croquettes, salsa verde** 499kcal  
| 6.50

**Seared king prawns garlic & thyme butter, toasted  
focaccia** 573kcal  
| 12.50

## SIDES | 4.95

**House fries** /vg 638kcal

**Triple Cooked Chips** /vg 403kcal

**Braised little gem lettuce** /vg 185kcal

**Roasted carrots, sage butter** /vg 74kcal

**Soft herb & rocket salad** /vg 101kcal

## SAUCES | 2.95

**Béarnaise** /vg 179kcal

**Peppercorn** /v 158kcal

**Garlic Butter** /v 342kcal

**Red wine** /v 83kcal

## STARTERS

**Wild mushroom & artichoke tart** 425kcal | 10.50  
Smoked yolk, Hollandaise, toasted hazelnut /v

**Citrus cured salmon** 180kcal | 11.00  
Pickled cranberry, sorrel, toasted billini's

**Maple roasted baby beetroot** 135kcal | 11.00  
Chestnut & mulled pear salad /vg

**Tuna tataki** 271kcal | 11.00  
Pickled ginger & sesame salad, ponzu dressing

## MAINS

**Nidderdale lamb rump** 674kcal | 28.50  
Cumin roasted carrot, swiss chard, marjoram yoghurt

**Cod** 623kcal | 23.00  
Creamed sprout & celeriac slaw, salsify, verjus  
butter sauce

**Roasted parsnip risotto** 916kcal | 16.50  
Spiced apple relish, crispy parsnip  
/v /vg on request

**Stonebass vadouvan** 284kcal | 27.00  
Pan fried stonebass, charred broccoli, vadouvan  
mussel sauce, pickle seaweed

## GRILL DISHES

**300G dry aged Hereford rump steak**  
795kcal | 24.50

**Cheese burger** 1651kcal | 18.00  
Brioche bun, double patty, emental cheese, roasted onion  
mayo, fries

**Saddleback pork chop** 817kcal | 18.50  
Hazelnut & apple jus, puffed pork rind

**Grilled half / whole lobster** 1602 / 2127kcal | 35 / 70  
Parsley persillade, roasted garlic butter, French fries

**600G Dry aged Hereford chateaubriand for two**  
1888kcal | 85

## DESSERTS

**Chocolate & coconut marquise** 524kcal  
Coconut and cardamom  
| 10.00

**Sticky toffee pudding** 742kcal  
Vanilla ice cream  
| 9.5

**Stollen trifle** 400kcal  
Set brandy custard, satsuma, cinnamon Chantilly /v  
| 10.00

**Cheese Plate** 813kcal  
Crackers, chutney, quince & grapes /v  
| 10.5

**White chocolate blondie** 518kcal  
Frozen blackcurrent yoghurt /v  
| 9.00

**Selection of ice cream** 267kcal  
3 scoops per portion /v  
| 7.00

## KITCHEN OPENING TIMES

Monday-Thursday  
12:00-15:00 / 17:00-21:30

Friday-Saturday  
12:00-18:00

Sunday  
12:00-16:45

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.*

*Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to your bill. Prices include VAT.*