

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.