

ANGELICA

SNACKS

Nocellara olives 139kcal /vg
| 4.50

Rose harissa roasted mixed nuts 444kcal /vg
| 4.25

**Rapeseed oil focaccia,
whipped butter & chive oil** 978kcal /vg
| 5.50

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 | 3.50

Béarnaise /vg 179kcal

Peppercorn /v 158kcal

Garlic Butter /v 342kcal

Red wine /v 83kcal

STARTERS

Grilled Wye Valley asparagus 589kcal | 11.00
Smoked Caesar dressing, lardo pata negro

Seared mackerel 464kcal | 12.00
Salt baked Jersey Royal potatoes, smoked eel
taramasalata

Maple roasted beetroot 161kcal | 11.50
Set ginger buttermilk, dill crisp /v

Tuna tataki 281kcal | 12.50
Pickled ginger & sesame salad, ponzu dressing

MAINS

Roasted lamb rump 1818kcal | 30.00
Lamb shank pithivier, black pudding, turnip, black garlic purée

Skrei Cod 535kcal | 25.00
Brandade, lovage, parsley root, asparagus, rhubarb & caper
dressing

Spring greens & wild garlic risotto 958kcal | 16.50
Scorched spring greens, puffed potato
/v /vg on request

Stonebass vadouvan 803kcal | 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 | 37 / 72
Parsley persillade, roasted garlic butter, French fries

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

DESSERTS

Chocolate & coconut marquise 524kcal
Coconut and cardamom
| 11.00

Sticky toffee pudding 742kcal
Vanilla ice cream
| 10.50

Bergamot tart 257kcal
Bergamot mousse, mandarin crème diplomat, crispy
meringue /v
| 10.00

Cheese Plate 813kcal
Crackers, grapes, beetroot & fennel seeds chutney
/v on request
| 12.00

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

Selection of ice cream 267kcal
3 scoops per portion /v
| 7.95

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.