

ANGELICA

snacks & savouries

- Lindisfarne oyster *16kcal*..... £3.5 each
Mignonette
- Homemade rapeseed oil focaccia (v) *762kcal*.....£4
Whipped butter
- Marinated Nocellara olives (ve) *163kcal*£4.5
- Harrissa spiced mixed nuts (ve) *485kcal*£4.5
- Breaded cod cheeks, tartare sauce (3 pieces) *287kcal*.....£6
- Seared king prawn *573kcal*£12.5
Garlic & thyme butter, toasted focaccia
- Chorizo & gruyere croquettes (3 pieces) *424kcal*£6.5
Green sauce
- Mushroom arancini (v) (3 pieces) *755kcal*£6
Truffle mayonnaise

afternoon tea

Available Thursday to Sunday 12.30pm-2.30pm
Please note bookings must be made in advance, at least 24 hours ahead of reservation. Please make our reception team aware of any dietary requirements when booking

Traditional Afternoon Tea
£26 per person

Lanson Champagne Afternoon Tea
£43 per person

Free Flow Prosecco Afternoon Tea
£51 per person



Host your dinner or drinks reception at our rooftop destination this festive period. Scan for more information.

starters

- Roasted squash (v/vg on request) *801kcal*£12
Whipped goats cheese, pine nut crumb, soy & black olive caramel
- Prawn cocktail *366kcal*.....£16
Shredded gem, spring onions, cognac dressing
- Chicken & mango salad *753/848kcal* £14/£19
Cos lettuce, avocado, soy & lime dressing
- Seared tuna tataki *298kcal*.....£12
Pickled ginger, sesame salad

mains

- Baked Cornish cod fillet *413kcal* £25
Mash potato, tenderstem broccoli, tomato butter sauce
- Roast rump of lamb *1535kcal*..... £36
Grilled courgettes, braised English peas, roasting juices
- Roasted parsnip risotto (v/vg on request) *930kcal* £16
Spiced apple relish, crispy parsnip
- Stonebass vadouvan *842kcal*£27
Celeriac lyonnaise, charred broccoli, mussel sauce

from the josper grill

Dry aged, grass-fed Hereford beef:

- Rump 300g *501kcal* £24
- Fillet 200g *419kcal* £37
- Ribeye 300g *929kcal*..... £36
- Chateaubriand 600g (for two to share) *1012kcal* £85

- Angelica cheeseburger *1635kcal* £18
Cheddar cheese, lettuce, milk bun, French fries, roasted onion mayonnaise
- Saddleback pork chop *1638kcal* £18
Hazelnut & apple sauce, puffed pork rind
- Grilled half/whole native lobster *1909/2434kcal* £35/£70
Garlic butter, French fries

sauces £3

- Bearnaise *584kcal*
- Green peppercorn sauce *663kcal*
- Red wine bone marrow gravy *943kcal*
- Garlic & parsley butter *342kcal*

sides £4.95

- French fries *602kcal*
- Triple cooked chips *792kcal*
- Tomato & red onion salad *111kcal*
- Roasted heritage carrots *156kcal*
- Braised little gems *545kcal*
- Rocket salad *102kcal*
- Mashed potato *109kcal*

puddings & cheese

- Yorkshire custard tart (v) *279kcal*..... £8
Blackcurrant sorbet
- Sticky toffee pudding (v) *742kcal* £8
Vanilla ice cream, toffee sauce
- Raspberry & sherry trifle (v) *367kcal* £8
Crème de framboise ripple ice cream
- Chocolate Marquise (v) *439kcal*£9
White chocolate mousse

- Nyetimber compressed strawberries (vg) *166kcal*..... £8
Whipped coconut yoghurt, elderflower meringue
- Ice creams & sorbets (v) *264kcal*£3 each
- British cheese selection (v) *1027kcal*..... £12
Chutney, crackers, grapes