

ANGELICA

snacks & savouries

Lindisfarne oyster <small>16kcal</small>	£3.5 each
<i>Mignonette</i>	
Homemade rapeseed oil focaccia (v) <small>762kcal</small>	£4
<i>Whipped butter</i>	
Marinated Nocellara olives (ve) <small>163kcal</small>	£4.5
Harrissa spiced mixed nuts (ve) <small>485kcal</small>	£4.5
Breaded cod cheeks, tartare sauce (3 pieces) <small>287kcal</small>	£6
Seared king prawn <small>573kcal</small>	£12.5
<i>Garlic & thyme butter, toasted focaccia</i>	
Chicken & oyster mushroom yakitori <small>167kcal</small>	£5
<i>Pickled radish</i>	
Mushroom arancini (v) (3 pieces) <small>755kcal</small>	£6
<i>Truffle mayonnaise</i>	

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
£28 per person

Lanson Champagne Afternoon Tea
£45 per person

Free Flow Prosecco Afternoon Tea
£53 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) <small>801kcal</small>	£12
<i>Whipped goats cheese, pine nut crumb, soy & black olive caramel</i>	
Prawn cocktail <small>338kcal</small>	£16
<i>Shredded gem, spring onions, cognac dressing</i>	
Chicken & mango salad <small>753/848kcal</small>	£14/£19
<i>Cos lettuce, avocado, soy & lime dressing</i>	
Citrus cured salmon <small>3593kcal</small>	£14
<i>Pickled cranberry, sorrel crème fraiche, toasted brioche</i>	

mains

Baked cod loin <small>490kcal</small>	£22.5
<i>Dauphine potatoes, smoked haddock & pea chowder, January king cabbage</i>	
Roast chicken breast <small>1136kcal</small>	£21
<i>Chicken thigh, chicken fat rosti, barbecued mushroom, black cabbage, cep sauce</i>	
Jerusalem artichoke risotto (v/vg on request) <small>849kcal</small>	£16
<i>Rosemary crème fraiche, pickled Roscoff onion</i>	
Stonebass vadouvan <small>842kcal</small>	£27
<i>Celeriac lyonnaise, charred broccoli, mussel sauce</i>	

from the josper grill

Dry aged, grass-fed Hereford beef:

Rump 300g <small>491kcal</small>	£25
Fillet 200g <small>425kcal</small>	£38
Ribeye 300g <small>944kcal</small>	£36
Chateaubriand 600g (for two to share) <small>919kcal</small>	£85

Angelica cheeseburger <small>1635kcal</small>	£18
<i>Cheddar cheese, lettuce, milk bun, French fries, roasted onion mayonnaise</i>	
Saddleback pork chop <small>1638kcal</small>	£18
<i>Hazelnut & apple sauce, puffed pork rind</i>	
Grilled half/whole native lobster <small>1922/2477kcal</small>	£37/£72
<i>Garlic butter, French fries</i>	

sauces £3

Bearnaise <small>584kcal</small>
Green peppercorn sauce <small>663kcal</small>
Red wine bone marrow gravy <small>943kcal</small>
Garlic & parsley butter <small>684kcal</small>

sides £4.95

French fries <small>602kcal</small>
Triple cooked chips <small>792kcal</small>
Tomato & red onion salad <small>111kcal</small>
Roasted heritage carrots <small>156kcal</small>
Braised little gems <small>564kcal</small>
Rocket salad <small>102kcal</small>
Mashed potato <small>479kcal</small>

puddings & cheese

Yorkshire custard tart (v) <small>266kcal</small>	£8
<i>Blackcurrant sorbet</i>	
Sticky toffee pudding (v) <small>833kcal</small>	£8
<i>Gingerbread ice cream, toffee sauce</i>	
Toffee apple millefeuille <small>962kcal</small>	£10
<i>Miso marshmallow, vanilla diplomat, gingerbread Chantilly</i>	

Dark chocolate & rosemary tart (vg) <small>293kcal</small>	£10
<i>Spiced orange sorbet</i>	
Ice creams & sorbets (v) <small>264kcal</small>	£3 each
British cheese selection (v) <small>1027kcal</small>	£12
<i>Chutney, crackers, grapes</i>	