

# ANGELICA & crafthouse

Homemade rapeseed oil focaccia (v) 732kcal..... £4  
Whipped butter

## starters

Lindisfarne oyster 16kcal..... £3.5 each  
Mignonette

Hereford beef tartare 446kcal..... £13.5  
Smoked egg yolk, melba toast

Grilled Wye Valley asparagus (v/vg on request) 452kcal ..... £11  
Slow cooked egg, smoked Caesar dressing, crispy capers

Prawn cocktail 338kcal ..... £16  
Shredded gem, spring onions, cognac dressing

Beef pastrami terrine 420kcal ..... £12  
Smoked brisket, whipped dill crème fraiche, pickles, pumpernickel bread

Vadouvan spiced mussel flat bread 304kcal ..... £9  
Grilled potato flat bread, picked mussels, smoked celeriac

Seared scallops 446kcal..... £24  
Summer squash, pumpkin seed

Barbecued hispi cabbage (vg) 711kcal ..... £9  
Crispy onions, wild garlic emulsion

Chicken & mango salad 753/848kcal ..... £14/£19  
Cos lettuce, avocado, soy & lime dressing

## puddings & cheese

Blood orange tart (v) 246kcal ..... £9  
Greek yoghurt sorbet

Sticky toffee pudding (v) 833kcal ..... £8  
Vanilla ice cream, toffee sauce

Banoffee rice pudding 488kcal..... £9  
Banana rice pudding, dulce du leche, salted chocolate sorbet

Baked 72% dark chocolate lava cake (vg) 534kcal ..... £10  
Cherry & anise sorbet (will take 20min to be ready)

Ice creams & sorbets (v) 264kcal..... £3 each

British cheese selection (v) 1076kcal..... £12  
Chutney, crackers, grapes

Marinated Nocellara olives (ve) 163kcal.....£4.5

## mains

Baked cod loin 490kcal ..... £22.5  
Dauphine potatoes, smoked haddock & pea chowder, cavolo nero

Jerusalem artichoke risotto (v/vg on request) 849kcal ..... £16  
Rosemary crème fraiche, pickled Roscoff onion

Braised pork shoulder 1681kcal ..... £22  
Champ potato purée, grilled cabbage, quince jus

Roast salmon 733kcal ..... £24  
Caramelised cauliflower, caper & potato terrine, smoked langoustine sauce, scallops vol au vent

Roast chicken breast 1136kcal ..... £21  
Chicken thigh, chicken fat rosti, barbecued mushroom, black cabbage, cep sauce

Roast rump of lamb 961kcal..... £28  
Braised lamb shoulder, poached turnip, cime di rapa, lovage purée, wild garlic jus

Sea bream schnitzel 702kcal..... £19  
Crushed Jersey Royal potatoes, smoked eel café de Paris butter, soft herb salad

Cauliflower steak (vg) 1025kcal ..... £18  
Salsa verde, pickled grolles, charred little gem

## kitchen opening hours

Monday-Thursday 12:00-14:30 & 17:00-21:00

Friday: 12:00-14:45 & 17:00-21:30

Saturday: 12:00-21:30

Sunday: 12:00-17:00

\*Please note all menus are sample only and dishes may be subject to change according to product seasonality and availability.

Harrissa spiced mixed nuts (ve) 485kcal ..... £4.5

## from the josper grill

### Dry aged, grass-fed Hereford beef:

Rump 300g 491kcal ..... £25

Fillet 200g 419kcal ..... £38

Ribeye 300g 944kcal ..... £36

Chateaubriand 600g (for two to share) 1012kcal ..... £85

Crafthouse cheeseburger 1635kcal..... £18  
Cheddar cheese, lettuce, milk bun, French fries, roasted onion mayonnaise

Saddleback pork chop 1638kcal ..... £18  
hazelnut and apple sauce, puffed pork rind

## saucers £3

Bearnaise 584kcal

Green peppercorn sauce 663kcal

Red wine bone marrow gravy 943kcal

Garlic & parsley butter 684kcal

## sides £4.95

French fries 602kcal

Triple cooked chips 792kcal

Tomato & red onion salad 111kcal

Roasted heritage carrots 156kcal

Braised little gems 564kcal

Rocket salad 102kcal

Mashed potato 479kcal

(v) - vegetarian | (vg) - vegan | 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. Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to your bill. Prices include VAT

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