

ANGELICA

ROOFTOP COCKTAIL BAR & KITCHEN

NIBBLES

Nocellara Olives - 4.0
Spiced Mixed Nuts - 4.0
Salt & pepper Crisps - 3.5
Warm Bread & Butter - 4.0

APPETISERS

Pan Seared Scallops – 13

West Coast scallops,
creamed leek, crisp bacon
& chive butter sauce (p)

Roast Artichoke Soup - 7

Celeriac & Jerusalem artichoke, olive
tapenade, goat's cheese cracker (v)

Cured Smoked Salmon – 8.5

Beetroot cured Loch Duart salmon,
salmon blini, trout caviar with
horseradish cream

Chicken Liver Parfait – 8.5

Gressingham chicken liver parfait,
celeriac & mustard, served on a toasted
brioche

EGGS ALL DAY

Eggs Benedict – 8.5

Crispy Yorkshire streaky bacon, warm
muffin, poached hen's egg & hollandaise
sauce (p)

Poached Eggs, Avocado – 8.5

Smashed avocado, cherry tomatoes,
feta cheese & poached free range egg
on toast sourdough (v)

DESSERTS

Crème Brûlée - 7

Nutmeg (v)(n)

Sticky Toffee Pudding - 7.5

Hot toffee sauce, mascarpone ice cream
(v)

Yorkshire Forced Rhubarb Crumble - 7

Vanilla ice cream, toasted almonds (v)
(n)

Blueberry & Lemon Eclair – 7.5

Blueberry cremeaux, lemon ganache

FRUITS DE MER

Rock Oysters

Lemon, tabasco & shallot vinegar
6 for 15 12 for 27 18 for 40

Shetland Mussels (400g) - 14

Garlic, shallots, white wine & crème fraiche

Garlic Roast Prawns - 12

Garlic herb butter & lemon

MAINS

Fish & Chips – 14

Deep fried haddock & chips, minted peas, tartare sauce

Truffle Orzo- 12

Truffled orzo pasta, mascarpone, Parmesan, spinach,
garlic & parsley persillade (v)

Scottish Salmon - 14

Roast salmon, celeriac & potato fricassé, bouillabaisse

Pork Belly - 15

Greens, creamed potato, crispy sage served in sauce
diable (p)

SHARING BOARDS

Fish - 18

Smoked salmon, cured mackerel, Greenland prawns,
roll mop herring, anchovies, warm focaccia & garlic aioli

Vegetable - 14

Organic raw vegetables, hummus, stuffed sweet peppers,
Italian olives, marinated tomatoes & tofu, warm tortilla
(v) (n)

Meat - 18

Serrano ham, pressed chicken terrine, baked Yorkshire
ham, duck pâté, pork pie, house pickles & warm focaccia
(p)

Cheese - 17

Selection of 3 cheeses, truffle cheese mousse, crackers,
grapes, warm bread & whipped butter

SANDWICHES

Open Steak Sandwich - 12.5

Chargrilled 5oz beef striploin, sweet mustard
mayonnaise, pickled onions & wild shoots
served on toasted focaccia

Lobster Shellfish Roll - 17

Lobster, crab, prawns & brown shrimp, little
gem, marie rose sauce

BLT - 9.5 (p)

Crispy smoked bacon, tomato, lettuce &
mayonnaise served on a brioche croissant
bun

SALADS

Caesar – 7.5

Gem hearts, parmesan, garlic cream,
herb croutons (v)
Add Chicken - 4.5 Add Prawns – 6

Grilled Tuna – 12.5

Seared yellowfin tuna, avocado, mizuna,
pickled radish, sesame dressing

Buffalo Mozzarella &

Heirloom Tomatoes - 7.5

Laverstoke Park buffalo mozzarella, San
Marzano tomato, basil pesto (v)
Add Serrano ham (p) – 3.5

Endive Salad – 7.5

Chicory, poached pear & Yorkshire blue,

CHARCOAL GRILL

**We use the finest grass-fed Scottish beef
which is aged for a minimum of 30 days**

Cheese Burger | 180g - 12

Fries, Smoked bacon, cheese,
crisp lettuce, red onion, tomato relish,
Sriracha mayo, served on a brioche bun
(p)

Flat Iron Steak | 200g - 18

French fries & béarnaise sauce

Native Lobster | 550g

Garlic herb butter & charred lemon
Half 20 Whole 40

SAUCES - 3.5

Béarnaise | Red wine
Truffle infused hollandaise Peppercorn
Blue cheese
Garlic & herb butter

AFTERNOON TEA in ANGELICA

Afternoon tea is served Tuesday-Thursday between 1PM and 4PM. By reservation only.

Afternoon Tea | £24 per person
Afternoon Tea with a glass of fizz | £28 per person
Afternoon Tea plus cocktail | £30 per person

£15 EXPRESS MENU

CHOOSE ONE MAIN COURSE AND A
HOUSE BEVERAGE

MONDAY TO FRIDAY 12:00 TO 17:30