

ANGELICA

NIBBLES

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

SHARING BOARDS

FISH - 18

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

VEGETABLES - 14

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

MEAT - 18

Serrano ham, salami, baked Yorkshire
ham, pork pie, house pickles & warm
focaccia (p)

CHEESE - 18

Selection of 6 cheeses with traditional
accompaniments

EGGS ALL DAY

Eggs Benedict – 8.5

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

Poached Eggs, Avocado – 8.5

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

APPETISERS

Pan Seared Scallop – 15

Loch Fyne scallop, potato, wakame

Cauliflower Velouté – 7.5

Spiced onions & dukkah (v)

Chicken liver parfait – 10.5

Goose liver, brioche, mandarin jelly

Crab – 15.5

Cornish crab, English tomato & avocado

MAINS

Fish & Chips - 16

Deep fried haddock & chips, minted peas,
tartare sauce

Truffle Orzo- 18

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

Scottish Salmon - 15

Leeks & Elderflower

Yorkshire pork cheeks - 15

Braised pork cheek, celeriac, apple

SALADS

Caesar – 7.5

Gem hearts, parmesan, garlic cream,
herb croutons (v)

Add Chicken - 4.5

Add Prawns – 6

Buffalo Mozzarella

& Heirloom Tomatoes - 7.5

Laverstoke Park buffalo mozzarella,
San Marzano tomato, basil pesto (v)

Add Serrano ham (p) – 3.5

SANDWICHES

Open Steak Sandwich - 14

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

BLT - 9.5

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

SIDES - 4.75

Espelette chilli & Parmesan French fries

Truffled mac n' cheese

Buttered greens

Buttered carrots

Mixed Leaf salad & French dressing

FRUITS DE MER

Rock Oysters

Lemon, tabasco & shallot vinegar
6 for 16 12 for 32

Shetland Mussels (400g) - 14

Garlic, shallots, white wine & crème
fraiche

Garlic Roast Prawns - 12

Garlic herb butter & lemon

Seafood Platter for Two - 75

4 Rock oysters, 6 tiger prawns, 400g
Shetland mussels, whole grilled
lobster in a white wine & crème
fraiche sauce served with french fries
& warm bread

CHARCOAL GRILL

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

Cheese Burger | 180g - 16

French fries, smoked bacon, cheese,
crisp lettuce, red onion, tomato relish,
Sriracha mayo, served on a brioche
bun (p)

Sirlion Steak - 37

Béarnaise sauce

Fillet Steak | 230g – 33

Béarnaise sauce

Native Lobster | 550g

Garlic herb butter & charred lemon
Half 20 Whole 40

SAUCES - 2.75

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