

ANGELICA

STARTERS

Colchester Oyster with Mignonette	each 3.45
Eggs Benedict, Parma Ham, Slow Cooked Egg, Hollandaise Sauce, Toasted muffin	14.85
Whipped Goats Cheese, Beetroot, Honey gel & Fennel Crumb <i>(v / vg on request)</i>	12.05
Warm Smoked Severn & Wye Salmon, Dill Cucumbers, Pumpernickel Croutons, Whipped Fennel Pollen Cream	14.30
Terrine of Chicken and Ham, Carrot and Apricot Pureé	13.20

MAINS

Native Lobster & Chips, Leafy Salad, Wild Garlic Butter	half 35 / whole 68
Angelica Beef Burger, Truffle Mayonnaise, Cheddar, Baby Gem Lettuce, Tomato <i>(add bacon +3.5)</i>	18.00
Fish & Chips, Triple-Cooked Chips, Mushy Peas, Tartare Sauce	17.50
Jerusalem Artichoke Risotto, Pine Nuts, Artichoke Crisps <i>(v / vg on request)</i>	17.60
Wolds Chicken & Avocado Salad, Chili & Mango Dressing, Baby Gem Lettuce <i>(vg on request)</i>	16.25
Dover Sole Meunière, Beurre Noisette, Jersey Royal Potatoes, Capers & Samphire	35.00

JOSPER GRILL

32 Days Aged Hereford Sirloin, 300gr	28.60
32 Days Aged Hereford Beef Fillet, 200gr	34.95
32 Days Aged Hereford Chateaubriand 550gr (for two) with Oxtail & Crispy Onion Tart	73.00
Sauces: Béarnaise <i>(v)</i> / Garlic Butter <i>(v)</i> / Peppercorn Sauce	3.50

SIDES 5

House Fries *(v / vg)* | Pomme Purée *(v)* | Barbequed Carrots *(v / vg)* | Tenderstem Broccoli with Garlic *(v / vg)*
Confit Anya Potatoes *(v / vg)* | Leafy Salad *(v / vg)*

DESSERTS

White Chocolate & Raspberry Choux Bun <i>(v)</i>	8.80
Sticky Toffee Pudding, Vanilla Ice Cream <i>(v)</i>	8.80
Hazelnut & Chocolate Brownie, Vanilla Ice Cream <i>(v)</i>	8.80
Caramelized White Chocolate Ganache <i>(v)</i>	8.75
Selection of Petit Fours <i>(v)</i>	5.00
Selection of Ice Cream <i>(v)</i> / Sorbet <i>(vg)</i>	6.60

Please inform your waiter of any allergy or dietary requirements when making your order. All prices include VAT. 12.5% discretionary service charge will be added to your bill

V = Vegetarian VG = Vegan