

ANGELICA & crafthouse

Group Menu B

£55 per person

starters

Tempura cod

Potato & lime salad, rendang sauce

Grilled Wye asparagus

Slow cooked Arlington white eggs, smoked Caesar dressing, crispy capers (vg on request)

Hereford beef tartare

Smoked egg yolk, melba toast

mains

Baked cod loin

Dauphine potatoes, smoked haddock & pea chowder, cavolo nero

Roasted lamb rump

Braised lamb shoulder, poached turnip, cime di rapa, lovage puree, wild garlic jus

Cauliflower steak

Salsa verde, pickled girolles, charred little gem lettuce

200g dry aged Hereford fillet of beef

Triple cooked chips, salad (£5 supplement)

sauces - £3 each

Peppercorn sauce | Béarnaise | Red wine & shallot | Garlic & parsley butter

sides - £4.95 each

Triple cooked chips | French fries | Tomato & red onion salad | Roasted carrots, Sage & onion butter | Braised little gem lettuce | Rocket salad

desserts

Sticky toffee pudding

Vanilla ice cream & toffee sauce

Banoffee rice pudding

Banana rice pudding, dulce de leche, salted caramel sorbet

Cheese plate (v)

Chutney, crackers & grapes

Baked 72% dark chocolate lava cake (vg)

Cherry & anise sorbet

(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