

ANGELICA & crafthouse

starters & snacks

Homemade rapeseed oil focaccia (vg on request) 732kcal.....	£4.5
<i>Whipped butter</i>	
Marinated Nocellara olives (vg) 163kcal	£4.5
Harrissa spiced mixed nuts (vg) 485kcal.....	£4.5
Lindisfarne oyster 23kcal.....	£3.5 each
<i>Mignonette</i>	
Hereford beef tartare 446kcal.....	£13.5
<i>Smoked egg yolk, melba toast</i>	
Isle of Wight tomato (v/vg on request) 115kcal.....	£9
<i>Cucumber & elderflower jelly, rosemary crème fraiche</i>	
Prawn cocktail 352kcal.....	£16
<i>Shredded gem, spring onions, cognac dressing</i>	
Pressed ham hock 473kcal	£10
<i>Spiced pineapple & summer herb gel, crispy egg yolk, herb salad</i>	
Salmon & yuzu ceviche 445kcal	£13
<i>Smoked chilli & peanut salsa, avocado purée, linseed & sesame cracker</i>	
Seared King scallops 439kcal.....	£19
<i>Pea & wild garlic mousse, preserved lemon yoghurt, seaweed crisps</i>	
Barbecued hispi cabbage (vg) 662kcal	£9
<i>Crispy onions, green peppercorn emulsion</i>	
Chicken & mango salad 711/778kcal	£14/£19
<i>Cos lettuce, avocado, soy & lime dressing</i>	

mains

Roasted North Sea cod 539kcal.....	£21
<i>Smoked tomato arancini, white bean purée, lemon verbena sauce</i>	
Roast garlic & pea risotto (v/vg on request) 894kcal	£18
<i>Crispy brassica & preserved lemon</i>	
Seared chicken breast (h) 456kcal.....	£21
<i>Sweet potato & coconut purée, scorched pak choi, rendang sauce, satay chicken skewer</i>	
<i>Baked salmon 891kcal.....</i>	£19
<i>Gooseberry sauce vierge, parmentier potato, confit pepper</i>	
<i>Roast rump of lamb 844kcal.....</i>	£29
<i>Carrot and cardamon sauce, crispy lamb kofta, pickled peach and bitter leaves</i>	
<i>Sea bream schnitzel 702kcal.....</i>	£19
<i>Crushed Jersey Royal potatoes, smoked eel café de Paris butter, soft herb salad</i>	
Slow cooked celeriac (vg) 334kcal	£18
<i>Pickled mustard seed, leek and hazelnut sauce, puy lentils</i>	

sides & sauces

French fries 602kcal.....	£5.5
Thick cut chips 792kcal	£5.5
Tomato & red onion salad 109kcal.....	£5
Roasted heritage carrots 154kcal	£5
Braised little gems 564kcal	£4
Rocket salad 101kcal	£4
Mashed potato 479kcal.....	£5
Bearnaise 584kcal.....	£3.5
Green peppercorn sauce 663kcal.....	£3.5
Red wine bone marrow gravy 943kcal	£3.5
Garlic & parsley butter 684kcal	£3.5

from the josper grill

Dry aged, grass-fed Hereford beef:

Rump 300g 487kcal	£25
Fillet 200g 438kcal.....	£38
Ribeye 300g 936kcal.....	£36
Chateaubriand 600g (for two to share) 919kcal.....	£85
<i>Thick cut chips</i>	
Crafthouse cheeseburger 1549kcal	£18
<i>Cheddar cheese, lettuce, milk bun, French fries, roasted onion mayonnaise</i>	
Saddleback pork chop 1340kcal.....	£18
<i>hazelnut & apple sauce, puffed pork rind</i>	

desserts

Strawberry & champagne tart (v) (halal on request) 225kcal.....	£13
<i>Vanilla diplomat & elderflower meringue</i>	
Sticky toffee pudding (v) 812kcal.....	£8
<i>Vanilla ice cream, toffee sauce</i>	
Banoffee rice pudding 488kcal	£9
<i>Banana rice pudding, dulce du leche, salted chocolate sorbet</i>	
Baked apricot tart (vg) 384kcal	£9
<i>Pistachio Ice cream</i>	
Ice creams & sorbets (v) 264kcal	£3 each
British cheese selection (v) 1076kcal.....	£12
<i>Chutney, crackers, grapes</i>	

(v) - vegetarian | (vg) - vegan | (h) - halal 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