

# ANGELICA & crafthouse

## starters & snacks

Homemade rapeseed oil focaccia (vg on request) <i>732kcal</i> .....	£4.5
<i>Whipped butter</i>	
Marinated Nocellara olives (vg) <i>163kcal</i> .....	£4.5
Harrissa spiced mixed nuts (vg) <i>485kcal</i> .....	£4.5
Lindisfarne oyster <i>23kcal</i> .....	£3.5 each
<i>Mignonette</i>	
Aged beef tartare <i>570kcal</i> .....	£13.5
<i>Beef fat rosti, roasted onion, pickled mustard seeds</i>	
Barbecued beetroot salad (v/vg on request) <i>254kcal</i> .....	£9
<i>Pickled walnut, whipped goats' cheese, baby spinach</i>	
Prawn cocktail <i>352kcal</i> .....	£16
<i>Shredded gem, spring onions, cognac dressing</i>	
Pressed ham hock <i>454kcal</i> .....	£10
<i>Spiced pineapple &amp; summer herb gel, crispy egg yolk, herb salad</i>	
Salmon & yuzu ceviche <i>445kcal</i> .....	£13
<i>Smoked chilli &amp; peanut salsa, avocado purée, linseed &amp; sesame cracker</i>	
Seared King scallops <i>439kcal</i> .....	£19
<i>Pea &amp; wild garlic mousse, preserved lemon yoghurt, seaweed crisps</i>	
Barbecued hispi cabbage (vg) <i>662kcal</i> .....	£9
<i>Crispy onions, green peppercorn emulsion</i>	
Chicken & mango salad <i>711/778kcal</i> .....	£14/£19
<i>Cos lettuce, avocado, soy &amp; lime dressing</i>	

## mains

Roasted North Sea cod <i>539kcal</i> .....	£21
<i>Smoked tomato arancini, white bean purée, lemon verbena sauce</i>	
Roast pumpkin risotto (v/vg on request) <i>1185kcal</i> .....	£18
<i>Blue Monday cheese, pumpkin seed crumb, pickled apple</i>	
Seared chicken breast (h) <i>586kcal</i> .....	£21
<i>Sweet potato &amp; coconut purée, scorched pak choi, rendang sauce, satay chicken skewer</i>	
Baked salmon <i>472kcal</i> .....	£19
<i>Barbecued sweetcorn, salt baked potato, whipped red pepper</i>	
Roast rump of lamb <i>747kcal</i> .....	£29
<i>Broccoli puree, braised lamb shoulder, boulangère potatoes, lemon balm jus</i>	
Sea bream schnitzel <i>702kcal</i> .....	£19
<i>Crushed Jersey Royal potatoes, smoked eel café de Paris butter, soft herb salad</i>	
Slow cooked celeriac (vg) <i>334kcal</i> .....	£18
<i>Pickled mustard seed, leek and hazelnut sauce, puy lentils</i>	

## sides & sauces

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

## from the josper grill

### Dry aged, grass-fed Hereford beef:

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

## desserts

Toffee apple tart <i>257kcal</i> .....	£13
<i>Rosemary marshmallow &amp; blackberry sorbet</i>	
Sticky toffee pudding (v) <i>812kcal</i> .....	£8
<i>Vanilla ice cream, toffee sauce</i>	
Fig & Almond <i>497kcal</i> .....	£8
<i>Almond cake, yogurt sorbet, honey custard and black fig.</i>	
Baked apricot tart (vg) <i>384kcal</i> .....	£9
<i>Pistachio Ice cream</i>	
Ice creams & sorbets (v).....	£3 each
<i>Vanilla 80kcal, Yogurt 56kcal, Pistachio(vg) 24kcal   Strawberry &amp; tonka 24kcal, Salted Chocolate 90kcal, Cherry 57kcal</i>	
British cheese selection (v) <i>1076kcal</i> .....	£12
<i>Chutney, crackers, grapes</i>	

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