

# GRADUATION MENU

£25 | **three courses**

to include a glass of prosecco

## STARTERS

**moules marinière**, white wine, crème fraîche, parsley

**soup du jour**, warm crusty bread

**Waldorf salad**, chicory, apple, celeriac remoulade, toasted walnuts,  
honey mustard dressing (v)

**ham hock terrine**, sourdough bread, radish salad, piccalilli

## MAINS

**fish & chips**, tempura battered coley, potato fries, pea puree, tartare sauce,  
charred lemon

**crispy pork belly**, heritage carrots, peas, new season potatoes, creamy pepper  
sauce, alfalfa sprouts

**spinach & ricotta ravioli**, aged parmesan, wild mushrooms, truffle butter sauce (v)

**Caesar salad**, romaine lettuce, shaved parmesan, herb crutons, anchovies,  
creamy garlic dressing

**180g rump cap**, 65 day dry aged, chargrilled, café de Paris butter, watercress, side of  
your choice (£10 supplement)

## ADDITIONAL SIDES

sweet potato fries £4 | potato fries £3.5 (v)

chopped house salad | buttered new potatoes | steamed greens with garlic £3 (v)

## DESSERTS

**crème brûlée**, Madagascan vanilla (v)

**mango, passionfruit & coconut verrine**, quinoa granola (n)

**selection of ice creams & sorbets** (v)

**sticky toffee pudding**, toffee sauce, Yorkshire parkin crumble (v)

# ANGELICA

Prices include VAT at 20%. 10% discretionary service charge will be added to your bill. Please inform your waiter of any allergy or dietary requirements.