

ANGELICA & crafthouse

Sunday Menu

snacks

Homemade rapeseed oil focaccia (v) <i>732kcal</i>	£4
<i>Whipped butter</i>	
Marinated Nocellara olives (ve) <i>163kcal</i>	£4.5
Harrissa spiced mixed nuts (ve) <i>485kcal</i>	£4.5

starters

Lindisfarne oyster <i>16kcal</i>	£3.5 each
<i>Mignonette</i>	
Grilled Wye Valley asparagus (v/vg on request) <i>452kcal</i>	£12
<i>Slow cooked egg, smoked Caesar dressing, crispy capers</i>	
Prawn cocktail <i>338kcal</i>	£16
<i>Shredded gem, spring onions, cognac dressing</i>	
Beef pastrami terrine <i>420kcal</i>	£12
<i>Smoked brisket, whipped dill crème fraiche, pickles, pumpernickel bread</i>	
Vadouvan spiced mussel flat bread <i>304kcal</i>	£9
<i>Grilled potato flat bread, pickled mussels, smoked celeriac</i>	
Barbecued hispi cabbage (vg) <i>760kcal</i>	£11
<i>Crispy onions, wild garlic emulsion</i>	

mains

Baked cod loin <i>490kcal</i>	£22.5
<i>Dauphine potatoes, smoked haddock & pea chowder, cavolo nero</i>	
Jerusalem artichoke risotto (v/vg on request) <i>849kcal</i>	£16
<i>Rosemary crème fraiche, pickled Roscoff onion</i>	
Braised pork shoulder <i>1681kcal</i>	£22
<i>Champ potato purée, grilled cabbage, quince jus</i>	
Roast salmon <i>733kcal</i>	£24
<i>Caramelised cauliflower, caper & potato terrine, smoked langoustine sauce, scallops vol au vent</i>	
Roast chicken breast <i>1136kcal</i>	£21
<i>Chicken thigh, chicken fat rosti, barbecued mushroom, black cabbage, cep sauce</i>	
Cauliflower steak (vg) <i>1025kcal</i>	£18
<i>Salsa verde, pickled grolles, charred little gem</i>	
Nidderdale roast lamb <i>974kcal</i>	£18
<i>Yorkshire pudding, roast potatoes & vegetables, gravy</i>	
Hereford roast beef <i>1113kcal</i>	£18
<i>Yorkshire pudding, roast potatoes & vegetables, gravy</i>	

puddings & cheese

Baked almond custard tart (v) <i>384kcal</i>	£8
<i>Poached rhubarb, rhubarb & rose sorbet</i>	
Sticky toffee pudding (v) <i>833kcal</i>	£8
<i>Vanilla ice cream, toffee sauce</i>	
Banoffee rice pudding <i>488kcal</i>	£9
<i>Banana rice pudding, dulce du leche, salted chocolate sorbet</i>	
Baked 72% dark chocolate lava cake (vg) <i>534kcal</i>	£10
<i>Cherry & anise sorbet (will take 20min to be ready)</i>	
Ice creams & sorbets (v) <i>264kcal</i>	£3 each
British cheese selection (v) <i>1076kcal</i>	£12
<i>Chutney, crackers, grapes</i>	

sides £4.95

French fries <i>602kcal</i>
Triple cooked chips <i>792kcal</i>
Tomato & red onion salad <i>111kcal</i>
Roasted heritage carrots <i>156kcal</i>
Braised little gems <i>564kcal</i>
Rocket salad <i>102kcal</i>
Mashed potato <i>479kcal</i>

kitchen opening hours

Monday-Thursday 12:00-14:30 & 17:00-21:00

Friday-Saturday: 12:00-14:45 & 17:00-21:30

Sunday: 12:00-17:00

*Please note all menus are sample only and dishes may be subject to change according to product seasonality and availability.

(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

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