

## starters

**guinea fowl terrine (p)**  
aged ham, peach gel, charred cucumber

**smoked salmon**  
rillettes of salmon with pickled radishes & spiced olive oil cracker

**broccoli veloute (v)**  
Bleu D'Auvergne fritter, black garlic & celeriac

**tomato tartare (v)**  
balsamic caviar | Yorkshire strawberries | espellette crisp

## mains

**pan roast salmon**  
potato gnocchi, peas, squash, parmesan veloute

**free range chicken tasting (p)**  
serrano, summer squash, wild mushroom & tarragon pie

**orzo (v)**  
parmigiano reggiano, summer truffle & charred broccoli

## desserts

**crème brûlée (v)**  
wild Madagascan sugar

**sticky toffee pudding**  
vanilla ice cream, toffee sauce

**triple chocolate brownie**  
salted caramel ice cream

**tropical fruit cheesecake (n)**  
passionfruit | mango sorbet

**2 courses £20**

**3 courses £25**

# B-eats

## BRUNCH

**Eggs Benedict | 7.5**  
Warm muffin, poached eggs, crispy bacon & hollandaise sauce

**Eggs Florentine | 7**  
Warm muffin, poached eggs, sautéed spinach & hollandaise

**Yorkshire breakfast | 11**  
Eggs, crispy bacon, Doreen's black pudding, pork & apple sausage, hash brown, tomato & Portobello mushroom

**Pancakes | 7**  
Maple & Bacon | Banana & Vanilla Ice Cream (v) | Fresh fruits & cream (v)

**One brunch dish & free flow\*  
prosecco | 28.5**  
**Free flow prosecco | 15 \***

# ANGELICA

## Grill

**Orkney beef burger 12 (p)**  
aged bacon, mature cheddar, wild garlic & truffle aioli

**Yorkshire sausage 10 (p)**  
Outdoor reared pork with herb & garlic

**flat Iron (200g) 15**  
Cut from the shoulder

**sirloin (330g) 31**  
Cut from the saddle

**rib-eye (300g) 31**  
Cut from the fore-ribs

**fillet (225g) 32**  
Most tender cut

**native lobster 38**  
Garlic herb butter, charred lemon

**saucers | 2.5**  
peppercorn | béarnaise | truffle hollandaise  
blue cheese | red wine | garlic butter

**Yorkshire ale batter haddock 13**  
Chunky chips, crushed spring peas, charred lemon & tartar sauce

**curried moules frites 12**  
Shetland mussels with ginger & lemongrass

\*Free flow available for 1.5 hours from ordering.  
Must be pre-booked.