

DRINKS	
SPARKLING	
175ml   Bottle	
Charles Heidsieck Brut Réserve Champagne, France NV (v/vg)	19.5   98
Wild Idol Brut, Alcohol Free Sparkling 0.0% (v/vg)	13   78
APERITIFS	
Port, Mead and Tonic	8
Vallado white port, mead, orange zest, basil, strawberry, tonic	
Ruby and Tonic	8
Sweet vermouth di Torino, bourbon, roasted almonds, blood orange, tonic	
Lemon Light	10
Dry gin, dry vermouth, Cocchi Americano, Fernet-Branca cordial, bitters	
HOUSE SCHNAPPS	
Burnt Lemon   Dill   Brown Butter	
COCKTAILS	
Angelica Highball	13
Vodka, chardonnay cordial, lime juice, tonic	
Beyond the Smoke	14
Johnny Walker black label, ginger & orange pickled juice, soda	
Mind Wall	12
Ketel one vodka, Mastiha liqueur, mint, pink grapefruit soda	
Classic Negroni	13

PRE-FIX	
MONDAY - FRIDAY 11:30 - 18:30	
TWO COURSE 30   THREE COURSE 40	
Beetroot and horseradish soup, smoked cheese dumplings	
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Mushroom dumplings, braised pearl barley, aliums and chive oil (vg)	
Butter-fried plaice fillet roll, sauce tartare, radishes	
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Honey parfait, preserved figs	

WATER	
We serve Belu filtered water, free from impurities and aromas.	
100% of net profits support WaterAid, helping provide clean water to communities worldwide.	

BRASSERIE Angelica	
All tables are served with sourdough baguette, The Estate Dairy butter and Belu filtered water.	
A discretionary cover charge of 2.50 per person will be added to your final bill.	

SNACKS	
Mersea rock oysters, lemon, Tabasco and shallot vinegar	
4.50 (each)	
Rabbit rilette, pickles and rye crackers	
12	
Goats' cheese gougères	
6	

STARTER	
Beetroot and horseradish soup, smoked cheese dumplings (v)	
12	
Herring plate – sweet grain mustard, dill cream and curry sauce	
16	
Winter endive salad, grilled pear, walnuts, blue cheese (v)	
16	
Gravadlax – pickled cucumber salad, mustard sauce	
17	
Josper-grilled heritage carrots, white bean purée, hazelnuts, green dressing (vg)	
14	
Steak tartare, gaufrette potatoes	
20   38	
Swedish West Coast salad – prawn, mussel, crab and mushroom	
22   44	
Mushroom dumplings, braised pearl barley, aliums and chive oil (vg)	
12   24	

MAIN	
Västerbotten cheese tart, smoked onion pureé, fine bean salad (v)	
19	
Buttermilk fried haddock, celeriac remoulade	
25	
Aged beef burger, beetroot relish, potato bun	
24	
add egg or Jarlsberg cheese	
2	
Confit duck leg, haricot beans, parsley salad	
24	
Grilled calves liver and bacon, roast baby gem, silverskin onions, sage gravy	
32	
Cod loin, salsify, puy lentils, bacon	
34	
Roast chicken, mushroom and tarragon pie, creamy cep sauce	
30	

v - vegetarian   vg - vegan	
Please inform our staff of any allergies or dietary restrictions.	
A discretionary cover charge of 2.50 per person will be added to your final bill.	
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.	

WOOD FIRE	
King prawns – herb garlic butter	
20 small   36 large	
Rare breed pork chop, parsnip purée, heritage carrots, verjus	
38	
Charred aubergine, crispy artichoke hearts, yoghurt, lemon oil, pinenuts	
24	
Chicken escalope, soft herb salad	
26	
Hake tail, brown butter	
30	
BEEF	
(UK and Irish grassfed 28 day, dry-aged)	
170g sirloin minute steak	
30	
280g ribeye	
45	
230g fillet steak	
48	
Béarnaise sauce or bonemarrow gravy	
LARGE CUTS (FOR TWO)	
Angelica's mixed grill – lamb chop and kidney, thick cut bacon, Falu sausage, stuffed tomatoes, fried padron peppers	
80	
Double tranche of halibut, hasselback potatoes, crispy kale, grain mustard sauce	
100	

SIDES	
French fries	
6.5	
Sautéed spinach with garlic and chilli	
8	
Jansson's temptation – potato and sprat gratin	
8	
Josper grilled leeks	
6	
Isle of Dogs lettuce salad	
6	
Grilled hispi cabbage, almonds, lemon	
7	
Pickled cucumber salad, mustard seed, dill	
7	

CHEESE & PUDDING	
Plum Aebleskage	
12	
Honey parfait, preserved figs	
12	
Apple almond cake, salted caramel ice cream	
11	
Lemon and blueberry custard tart	
13	
Cinnamon doughnut, vanilla ice cream, hot chocolate sauce, almonds	
14	
Crème caramel, armagnac prunes, toasted brioche	
14	

SAVOURY	
Danish blue, blackberries, rye bread	
12.5	
SMALL BITES	
Canelé	
5   Cardamom bun	
3	