

## DRINKS

### SPARKLING 125ml | Bottle

Charles Heidsieck Brut Réserve Champagne, France NV (v/vg) 20 | 100

Wild Idol Rosé, Alcohol Free Sparkling 0.0% (v/vg) 13 | 78

### APERITIF

#### 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

Tanqueray dry gin, dry vermouth, Cocchi Americano,  
Fernet-Branca cordial, bitters

### HOUSE SCHNAPPS 8

Burnt Lemon | Dill | Brown Butter

### COCKTAILS

#### Angelica Highball 14

Ketel One, homemade chardonnay cordial, tonic

#### Beyond the Smoke 15

Johnnie Walker Black Label Whisky, ginger, pickled orange, salt, soda

#### Mind Wall 14

Ketel One, Mastiha liqueur, mint syrup, lime, orange bitter, grapefruit soda

#### Classic Negroni 14

Tanqueray gin, Campari, sweet vermouth

## PRE-FIX

MONDAY - FRIDAY 11:30 - 18:30

TWO COURSE 30 | THREE COURSE 40

Beetroot and horseradish soup (vg)

Rabbit rillette, pickles and rye crackers

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Mushroom dumpling, braised pearl barley, alliums and chive oil (vg)

Butter-fried plaice fillet open sandwich, sauce tartare, radishes

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Honey parfait, preserved figs

Apple almond cake, salted caramel ice cream

## WATER

We serve Belu filtered water, free from impurities and aromas.

100% of net profits support WaterAid, helping provide clean water to communities worldwide.



All tables are served with baguette,  
The Estate Dairy butter and Belu filtered water.

A discretionary cover charge of 2.5 per person will be added to your final bill.

## SNACKS

Mersea rock oysters, lemon, Tabasco and shallot vinegar 4.5 (each)

Rabbit rillette, pickles and rye crackers 12

Goats cheese gougères (v) 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, Danish blue (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, alliums and chive oil (vg) 12 | 24

## MAIN

Västerbotten cheese tart, smoked onion purée, 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, cep sauce 30

v - vegetarian | vg - vegan | v\* can be made vegan upon request  
Please inform our staff of any allergies or dietary restrictions.

A discretionary service charge of 13.5% 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 36

Charred aubergine, crispy artichoke hearts, yoghurt, lemon oil, pinenuts (vg) 24

Chicken paillard, 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

### SHARING (FOR TWO)

Angelica's mixed grill – lamb chop and kidney, thick cut bacon,

Falu sausage and stuffed tomatoes 80

Double tranche of halibut, hasselback potatoes, winter greens  
and 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 7 Isle of Dogs lettuce salad 6

Grilled hispi cabbage, almonds, lemon 7

Pickled cucumber salad, mustard seed, dill 7

## PUDDING AND CHEESE

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

Manjari chocolate pudding, rum and banana ice cream (free-from) 14

### SAVOURY

Danish blue, blackberries, rye bread 12.5

### SMALL BITES

Canelé 3 | Cardamom bun 3