



ALL DAY MENU



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DRINKS	
Sparkling	
125ml Bottle	
Charles Heidsieck Brut Réserve Champagne, France NV (vg) 21 104	
Wild Idol Rosé, Alcohol-Free Sparkling 0.0% (vg) 14 58	
Aperitif & Cocktails	
Port, Mead & Tonic Vallado white port, mead, orange zest, basil, strawberry, tonic 8	
Lemon Light Tanqueray dry gin, dry vermouth, Cocchi Americano, Fernet-Branca cordial, bitters 10	
Angelica Highball Cîroc vodka, homemade chardonnay cordial, tonic 14	
Mind Wall Ketel One vodka, mastiha liqueur, mint, lime, orange bitter, grapefruit soda 14	
Beyond the Smoke Johnnie Walker Black Ruby, The Singleton of Dufftown 12yo, ginger, pickled orange, salt, soda 15	
Wine	
175ml Bottle	
White	
Grenache-Viognier, Château de Campuget, France 2025 (vg) 11 38	
Assyrtiko, Muses Estate, Valley of the Muses, Greece 2025 (vg) 15 58	
Chablis, Domaine Jean Goulley, Burgundy, France 2023 (org, vg) 21 90	
Rosé & Orange	
Rosé de Syrah, Les Vignes de L'Église, Languedoc, France 2024 12 42	
Orange, Bedoba, Kakheti, Georgia 2023 (org, vg) 17 70	
Red	
Tempranillo, Bodegas Maximo, Castilla y León, Spain 2021 11 42	
Merlot-Grenache, Les Vignes de L'Église, Languedoc, France 2024 13 47	
Primitivo di Puglia, A Mano, Italy 2025 (vg) 14 56	
Crozes-Hermitage, Saint Cosme, Northern Rhône, France 2023 Bottle 92	
(org – organic bd – biodynamic vg – vegan)	

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

BRASSERIE Angelica	
All tables are served with unlimited still & sparkling Belu filtered water. A discretionary cover charge of 2 per person will be added to your final bill.	
SNACKS	
Warm baguette, cultured butter (v) 5	
Mersea rock oysters, lemon, Tabasco & shallot vinegar 4.5 (each)	
Rabbit rilette, pickles, crackers (gf) 12	
Goat's cheese gougères (v) 6	
SMALL	
Chicken noodle broth 12	
Beetroot & horseradish soup, smoked cheese dumplings (v*) 12	
Herring plate – sweet grain mustard, dill cream & curry sauce 17	
Endive salad, grilled pear, walnuts, Danish blue (v*) 12 22	
Seared breast of pigeon, parsnip, ruby chard & fig glaze 16	
Gravadlax – pickled cucumber salad, mustard sauce 18	
Warm confit beetroot, goat's cheese, roasted chickpeas (v) 15	
Steak tartare, gaufrette potatoes 20 38	
Prawn, mussel, crab & mushroom chopped salad, dill cream, crème fraîche dressing 22 44	
LARGE	
Josper-roasted celeriac & wild mushroom tart, sauce vert (v) 24	
Fried haddock goujons, crushed pea, sauce Gribiche 28	
Dry-aged beef burger, Jarlsberg, house relish, milk bun 24 add egg 2	
Veal schnitzel, lambs lettuce 20 36	
Grilled calves liver & bacon, roast baby gem, silverskin onions, sage gravy 32	
Roast venison loin, confit squash, cavolo nero, berry & game jus 38	
Crispy layered aubergine, green romesco sauce (vg) 24	
Roast chicken pie, mushroom & tarragon, cep sauce 30	
Seared cod, cassoulet, soft herbs 34	
Roast stone-bass, fried mussels, sea herbs, beurre-blanc 36	
v - vegetarian vg - vegan v* - can be made vegan upon request df - dairy free gf - gluten free	
Please inform our staff of any allergies or dietary restrictions. While we endeavour to ensure all dietary requirements are catered for, we cannot guarantee allergen-free dishes due to the nature of our kitchen.	
A discretionary service charge of 13.5% will be added to your bill. All prices include VAT.	
We use the Evogro system for all of our fresh micro herbs & cresses.	

WOOD FIRE	
King prawns, herb garlic butter 20 small 36 large	
Rare breed pork chop, glazed carrots & parsnips, apple cider & mustard seed jus 32	
Josper cauliflower, salad of peas, pods & lentils, toasted seed dressing (vg) 20	
Chicken paillard, soft herb salad 28	
Hake tail, brown butter 30	
BEEF	
UK and Irish grass-fed 28 day, dry-aged	
170g sirloin minute steak 30	
280g ribeye 45	
230g fillet 48	
600g rib of beef, hasselback potatoes 98 (for two)	
all served with Béarnaise sauce, bonemarrow gravy or peppercorn sauce	

SIDES	
French fries 7	Roasted broccoli with chilli & garlic 7
Jansson's temptation – potato & sprat gratin 8	
Creamed potato 7	Lambs lettuce salad 7
Josper heritage carrots, toasted carraway 6	
Pickled cucumber salad, mustard seeds, dill 7	

PUDDING & CHEESE	
Caramel cheesecake, spiced pears 14	
Cinnamon doughnut, vanilla ice cream, hot chocolate sauce, almonds 14	
Chocolate cremeux, banana mousse, pecan praline 14	
Apple & almond cake, salted caramel ice cream 12	
Josper-roasted pineapple, coconut sorbet, lime & rum sauce 13	
Chocolate fudge cake, coffee ice cream (gf, vg) 12	
Chef's selection of mini desserts 18	
Selection of ice creams & sorbets 3 per scoop ask your server for today's flavours	

SAVOURY	
British cheeses, crackers & spiced apple chutney 20	
Barkham Blue, Lincolnshire Poacher, Baron Bigod	