BRASSERIE

Angelica

ALL DAY MENU

BRASSERIE

Angelica

brasserieangelica.com | @brasserieangelica

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 rillette, 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, jus Parisienne 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, braised puy lentils, lardons 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, lambs lettuce 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