BRASSERIE Angelica
BRUNCH

Enjoy Angelica's brunch every Saturday and Sunday from 11:30 - 5pm

BAKERY, GRAINS & FRUIT

Croissant 5

Pain au chocolat 6

Almond croissant 6

Ham & cheese croissant 8

Cardamom bun (inspired by Hart Bageri, Copenhagen) 6

Orange olive oil cake (gf) 6.5

House granola - served with cow's soy, coconut or oat milk 8
add berry compote & yogurt 4

Yoghurt & fresh berries 8

Fruit salad 8

EGGS

Eggs any style with choice of toast 10

Crushed avocado, tomato confit & poached eggs on sourdough (v) 18

Smoked salmon, scrambled eggs 19

Josper baked eggs, goat's cheese, grilled sourdough (v) 15

Eggs benedict 12 | 20

Eggs Florentine 12 | 20

Eggs Royale 14 | 24

DRINKS

COCKTAILS BY CARAFE 29
(Available zero-proof)

Mind Wall
Ketel One Vodka, Mastiha liqueur; mint, lime, orange bitter; grapefruit soda

Horses Neck 2.0
Courvoisier VSOP, Double Apple Shrub, orange bitter, ginger ale

Passion Spritz
Regal Rogue Lively White aperitif, Allora, passion fruit, soda

Mimosa
Sparkling wine, orange

Bloody Mary
Ketel One Vodka, tomato, Worcestershire sauce, Tabasco, lemon, celery

SPARKLING WINE

Prosecco - 500ml 35

Rathfinny, Classic Cuvée, East Sussex, England - 500ml 45

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.

SNACKS & SMALL

Warm baguette, cultured butter (v) 5

Streaky bacon roll or Cumberland sausage roll with tomato relish 10
add egg 2

Herring plate – sweet grain mustard, dill cream and curry sauce 17

Endive salad, grilled pear, walnuts, Danish blue (v*) 17

Gravadlax – pickled cucumber salad, mustard sauce 18

Warm confit beetroot, goat's cheese, roasted chickpeas (v) 15

Seared breast of pigeon, parsnip, ruby chard, fig glaze 16

Steak tartare, gaufrette potatoes 20 | 38

LARGE

Ricotta hotcakes with caramelised apple, honeycomb butter (v) 16

Dry-aged beef burger, Jarlsberg, house relish, milk bun 24
add egg 2

Fried haddock goujons, crushed peas, sauce Grebiche 26

King prawns, herb garlic butter 20 small | 36 large

Rare breed pork chop, glazed carrots & parsnips, apple cider & mustard seed jus 32

Crispy layered aubergine, green romesco sauce (vg) 24

Chicken paillard, lambs lettuce 26

28 days dry-aged wood fired 280g ribeye steak 45

SIDES

French fries 7 Roasted broccoli with chilli & garlic 8 Avocado 5

Lambs lettuce salad 7 Pickled cucumber salad, mustard seeds, dill 7

Sweetcure streaky bacon 6 Cumberland sausage 6 Mangalitza black pudding 7

WATER

2pp

Free-flowing Belu filtered water, free from impurities and aromas.

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

SET BRUNCH

Brunch, but better.
Enjoy one dish from each section below - bakery & small plate, large plate, sides & a carafe of your choice for £48pp.

BAKERY & SMALL PLATE

Any choice from bakery, grains & fruit section

Any choice from eggs section

Warm confit beetroot, goat's cheese, roasted chickpeas (v)

Streaky bacon roll or Cumberland sausage roll with tomato relish, add egg

LARGE PLATE

Dry-aged beef burger, Jarlsberg, house relish, milk bun
add egg

Ricotta hotcakes with caramelised apple, honeycomb butter (v)

Crispy layered aubergine, green romesco sauce (vg)

Fried haddock goujons, crushed peas, sauce Grebiche

28 days dry-aged wood fired 280g ribeye steak (+10 supplement)
with Béarnaise sauce, peppercorn sauce or bonemarrow gravy

SIDES

French fries Roasted broccoli with chilli & garlic Avocado

Lambs lettuce salad Pickled cucumber salad, mustard seeds, dill

DRINKS

Cocktail by Carafe

Prosecco - 500ml

Rathfinny, Classic Cuvée, East Sussex, England - 500ml (+10 supplement)

PUDDING

Cinnamon doughnut 14
vanilla ice cream, hot chocolate sauce, almonds

Josper-roasted pineapple, coconut sorbet, lime & rum sauce 13

Caramel cheesecake, spiced pears 14

French toast, berries & cream 14

Chocolate fudge cake, coffee ice cream (gf, vg) 12