

ANGELINA'S MENU

SMALL PLATES & SNACKS

Cumberland Scotch Egg 9.5
Piccalilli, Watercress

Seared Scallops 12.5 (gf)
Chorizo, Butternut Squash

Burratta 9.5 (v)
Tomato Jam, Green Pesto, Focaccia

Braised Beef Arancini 12
Tomato, Mozzarella, Basil

Fried Fishcake 9.5
Creamed Leeks

Red Pepper Hummus 7.5 (vg)
Flatbread

Truffle Mushroom Rissotto 9 (v)
Field Mushroom, Parmesan

MAINS FROM THE FLAME GRILL

28 Day Aged Sirloin Steak 300g 37.5 (gf)

Served With Triple Cooked Chips,
Garlic Butter Mushroom, Grilled Tomato
Red Wine Beef Jus or Peppercorn Sauce

Half Spatchcock Chicken 17.5 (gf)

Garlic, Lemon, Thyme, Fries

British Lamb Loin Chops 24 (gf)

Colcannon Mash, Mint Jus

Sharing Mixed Grill £54 (gf)

Half Spatchcock Chicken, Lamb Chops,
150g Sirloin Steak, Beef Jus, Confit Garlic Mayo

Lamb Kofta 17

Halloumi Skewers 16 (v)

All Served with Flatbread, Fries,
Kebab Salad, Garlic Dip

PASTA & MAINS

Monkfish Linguini 28

Spicy Rum Lobster Bisque, Coconut, Lime

Seabass Fillets 25 (gf)

Bombay Potato's, Wilted Spinach

Beef Short Rib Ragu Rigatoni 19

Shiraz, Parmesan, Sage

Red Pesto Roasted Cod 25 (gf)

Crushed Potato, Tenderstem Broccoli

Slow Cooked Beef Cheek 24

Mashed Potato, Onion Rings, Beef Gravy

Moroccan Vegetable Tagine 14 (vg)

Spiced Cous-Cous

EXTRAS & SIDES

Greek Salad 7 (v/gf)

Olive, Feta, Tomato, Cucumber,
Red Onion

Tenderstem Broccoli 7 (vg)

Garlic, Chilli, Almond

Roast Squash 6.5 (v)

Hot Honey Butter, Dukkha

Sweet Potato Fries 6 (v/gf)

Triple Cooked Chips 6 (v/gf)

Mashed Potato 7 (v/gf)

Truffle & Cheese

(v) vegetarian - (vg) vegan - (gf) gluten-free - (gfo) gluten-free option

Food Allergy Notice

Please speak with a member of our team of any allergies or dietary requirements
A discretionary service charge of 10% will be added to your bill. All prices include VAT.



ANGELINA'S

DESSERT 9

Malted Chocolate Tart (v)
Salted Caramel Ice Cream

Sticky Toffee Pudding (v)
Butterscotch Sauce, Vanilla Ice Cream

Baklava Sundae (v)
Baklava, Pistachio, Kataifi, Honey & Rose Syrup

Warm Apple, Pear & Custard Tart (v)
Clotted Cream

Coconut & Espresso Creme Caramel (vg)
Shortbread

Ice Cream & Sorbet Selection (pick 3) 7.5
Vanilla(vgo), Chocolate, Pistachio

Lemon Sorbet (vg), Raspberry Sorbet (vg)

DESSERT COCKTAILS

ESPRESSO MARTINI 11
Vodka, Espresso Coffee, Kahlua

FRANGELINA 8.5
Hazelnut Liqueur, Fresh Lime

GINGER MULE 9.5
*The Kings Ginger Spirit, Fresh
Lemon, Ginger Ale*

DESSERT WINE & FORTIFIED

**75ml Vistamar'19, Late Harvest,
Sauvignon Blanc 6.5**


75ml Garonnelles, Sauternes 10

75ml Cockburn's lby Port 7.5

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ANGELINA'S

Lunch & Dinner

2 Courses 12.5

Kids 10 and under

3 Courses 15



Starters 4.5

Hummus (vg/gf)
Carrot & Cucumber Sticks

Focaccia Bread (gfo)
Garlic & Herb Butter

Beef Arancini
Tomato, Mozzarella

Mains 8.5

Penne Pasta (vg)
Tomato Sauce
Add Chicken £2

Chicken Tenders
Chips, Beans or Peas

Grilled Salmon Fillet (gf)
Med Vegetables

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Mini Sunday Roast 12
(not part of set menu price)
(Sunday Only)

Roast Beef or Chicken, Yorkshire Pudding (gfo), Roasties & Veg

Desserts 4.5

2 Scoops of Ice Cream (vgo)
Vanilla, Chocolate

Brownie (gf)
Chocolate Ice Cream

Sticky Toffee Pudding
Vanilla Ice Cream

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