



ANGELINA'S

MUSIC NIGHT MENU

2 COURSE £48
3 COURSE £52

STARTERS

Black Pudding Scotch Egg
Watercress, Piccalilli

Caprese Ravioli (v)
Rosemary Butter, Tomato

Braised Beef Arancini
Tomato, Mozzarella, Basil

Honey Butter Salmon Bites (gf)
Kent Honey Butter, Spring Onion, Sesame

Roast Red Pepper Hummus (vg)
Toasted Flatbread

MAINS

28 Day Aged Sirloin Steak 250g (gf)
Garlic Butter Mushroom, Peppercorn Sauce

Half Spatchcock Chicken (gf)
Garlic, Lemon, Thyme

Whole Filleted Seabass 600g (gf)
Bombay Potato's, Wilted Spinach

Moroccan Vegetable Tagine (gf/vg)
Spiced Cous-Cous

Roasted Red Pesto Cod (gf)
Crushed Potato, Tenderstem Broccoli

Beef Short Rib Ragu Rigatoni
Shiraz, Parmesan, Sage

PICK A SIDE

Greek Salad (v/gf)
Olive, Feta, Tomato, Cucumber

Triple Cooked Chips (v/gf)

Roasted Broccoli (v/gf)
Garlic, Chilli, Almond

Roast Squash (v/gf)
Hot Honey Butter, Dukkah

DESSERTS

Baked Chocolate Cookie Dough (v)
Vanilla Ice Cream

Blackberry Eton Mess (v/gf)
Chantilly Cream

Raspberry & Almond Tart (v)
Clotted Cream

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

(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.

