



ANGELINA'S

MUSIC NIGHT MENU

2 COURSE £48

3 COURSE £52

STARTERS

Cumberland Scotch Egg
Watercress, Piccalilli

Braised Beef Arancini
Tomato, Mozzarella, Basil

Fried Fishcake
Creamed Leeks

Truffle Mushroom Risotto (v)
Field Mushroom, Parmesan

Roast Red Pepper Hummus (vg)(gfo)
Toasted Flatbread

MAINS

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

Slow Cooked Beef Cheek
Mashed Potato, Onion Rings, Beef Gravy

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

Half Spatchcock Chicken (gf)
Garlic, Lemon, Thyme, Fries

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

Beef Short Rib Ragu Rigatoni
Shiraz, Parmesan, Sage

Moroccan Vegetable Tagine (gflvg)
Spiced Cous-Cous

British Lamb Loin Chops (gf)
Colcannon Mash, Mint Jus

PICK A SIDE

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

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

Triple Cooked Chips (v/gf)

Sweet Potato Fries (v)

Skinny Fries (v/gf)

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

DESSERTS

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

Apple & Rhubarb Crumble (v/gf)
Custard

Malted Chocolate Tart (v)
Salted Caramel Ice Cream

Ice Cream & Sorbet Selection (pick 3)
Vanilla(vgo), Chocolate, Pistachio
Lemon Sorbet (vg), Raspberry Sorbet (vg)

Baked Chocolate Cookie Dough (v)
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.

