

ANGELINA'S

SUNDAY SET LUNCH: 2 COURSES £36 OR 3 COURSES £40

STARTER

LAMB KOFTA
Cous Cous Salad, Flatbread

CAULIFLOWER & BLUE CHEESE SOUP (V, GFO)
Farmhouse Bread

FISHCAKE (GF)
Poached Egg, Paprika Hollandaise

HAM HOCK TERRINE
Pea Puree, Crackling, Crostini

BEETROOT CURED SALMON (GFO)
Celeriac Remoulade, Crackers

BUTTERNUT SQUASH RISOTTO (VGO,GF)
Parmesan



ROAST

All Served With Rosemary & Garlic Roast Potatoes, Maple Glazed Seasonal Vegetables, Pork & Sage Stuffing, Yorkshire Pudding, Red Wine Jus

DOUBLE UP YOUR ROAST - £5

28 DAY AGED SIRLOIN OF ANGUS BEEF

(SERVED PINK)

OR

LOCAL FREE RANGE CHICKEN BREAST

OR

ROAST KENT PORK BELLY

OR

NUT ROAST (VG)

FISH OF THE DAY - ROAST SEABASS FILLETS

NEW POTATO, TENDERSTEM BROCOLI, CHARRED LEEK,
WHOLEGRAIN MUSTARD CREAM SAUCE



EXTRAS & SIDES

2x Pigs in Blankets
4.5

Truffle Cauliflower Cheese
(To Share)(gf) 6.5

Rosemary & Garlic
Roast Potatoes (gf)
4.5

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.





DESSERT

STICKY TOFFEE PUDDING (V)
Toffee Sauce, Vanilla Ice Cream

MALTED CHOCOLATE TART (V)
Vanilla Ice Cream

WARM APPLE, PEAR & CUSTARD TART (V)
Clotted Cream

CREME BRULEE (V, GF)
Brandy Poached Raspberry

CHEESE PLATE (V)
Lincolnshire Poacher, Kentish Blue,
Oatcakes, Apple Chutney

ICE CREAM & SORBET SELECTION (PICK 3)

Vanilla(vgo), Chocolate, Pistachio
Lemon Sorbet (vg), Raspberry Sorbet (vg)

DESSERT COCKTAILS

ESPRESSO MARTINI 11
Vodka, Espresso Coffee, Kahlua

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 LBV PORT 7.5

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ANGELINA'S

Lunch & Dinner

2 Courses 12.5

Kids 10 and under

3 Courses 16

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

Butternut Squash Gnocchi (vg/gf)
Squash Puree, Mushroom

Grilled Salmon Fillet (gf)
Med Vegetables

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Mini Sunday Roast 14
(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

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.*

