

banish the January blues with
ANGELICA

two courses **£15** | includes a glass of house wine

starters

spiced butternut squash soup, Yorkshire fettle, coriander pesto (v)
ham hock croquettes, raddish, creamed egg yolk, pickled apple, watercress, cider dressing
salmon tartare, green bean salad, herring roe, warm crisp bread
chicory salad English pears, roasted walnuts, shaved parmesan, Yorkshire blue cheese
dressing (n)

mains

moules marinière, white wine, crème fraiche, parsley
potato gnocchi, truffle, spinach, forest mushrooms, parmesan (v)
36 hour braised pork belly, heritage carrots, ratte potatoes, savoy cabbage, creamy
peppercorn sauce
fish & chips, crispy beer battered coley, hand cut chips, tartar sauce, pea puree

additional sides

truffle French fries | mixed house salad | buttered carrots | heritage potatoes (v) **£4**
French fries (v) **£3.5**

desserts

crème brûlée, Madagascan vanilla (v)
sticky toffee pudding, toffee sauce, Yorkshire parkin crumble (v)
warm churros, chocolate sauce, whipped vanilla cream (v)
chocolate mousse dark chocolate sponge, salted caramel ice cream (n)
cheesecake sundae broken shortbread, raspberries (v)