

• STARTERS •

Bouillabaisse

poached cod fillet, lobster bisque,
shellfish broth, tourne vegetables,
rouille and mix of bread

£6.50

Bruschetta

classic San Marzano tomato, basil, artisan bread

£6.95

Cured Salmon

beetroot variations, fresh courgettes,
creamy horseradish & lime mousse

£8.50

Burrata and Heritage Tomato Salad

basil extra virgin olive oil, dried chilli strings

£7.95

Seared Scallops

minted peas puree, crispy bacon flakes

£8.95

• RUSTIC STYLE
STARTERS & SHARERS •

Prawns Tempura

crispy croutons tempura prawns,
with sweet chilli dip & aioli

£7.50

Halloumi Chips

served with mint mayo dip

£6.50

Calamari Fritti

squid rings, mixed leaf salad, aioli

£6.95

Chicken Wings

slightly spiced chicken wings,
blue cheese dip, fresh celery

£6.20

Charcuterie & Cheeseboard (To share)

prosciutto, coppa, spianata piccante, chorizo,
blue cheese, Parmigiano Reggiano, brie,
taleggio served with selection of crackers,
grapes and dryapricots, walnuts and fig jam

£12.95

Selection of Artisan Breads

served with rosemary butter & sea salt butter

£4.50

D'ANGELO
BAR & RESTAURANT

• FISH MAIN
COURSES •

Seared Fillet of Sea Bass

minted pea puree, buttered mussels,
dill flavoured new potatoes and
lemon-butter sauce

£15.95

Sous Vide Salmon

slow cooked fillet of salmon,
served with asparagus, crispy bacon,
caviar and salsa verde

£16.95

Pan Roasted Cod Fillet

served with beetroot chips, spinach and
creamy saffron butter sauce

£14.95

Lobster Tempura

whole lobster served with hand cut chips,
honey and mirim dressing

£34.50

• RUSTIC STYLE
MAIN COURSES •

Chicken Caesar Salad

grilled chicken breast, fresh baby gem,
crispy bacon, home made croutons & caesar
dressing, Parmesan flakes, heritage tomatoes

£11.95

Moules Mariniere

mussels with onion, garlic, thyme,
cooked in a rich white wine sauce,
served with artisan breads

£12.50

Rib-Eye Steak

grilled portobello mushroom and
glazed cherry tomatoes, hand cut chips,
served with peppercorn sauce

£21.00

Navarin of Lamb

slow roasted leg of lamb served with
mashed potatoes, green
beans, carrots, and lamb & garlic jus

£15.95

• MEAT MAIN
COURSES •

Chicken Supreme

slow cooked chicken breast, spinach,
mashed potatoes and thyme jus

£13.95

Lamb Chops

seasonal vegetables, rosemary and garlic,
Madeira sauce

£17.50

Confit Chicken Leg

crispy chicken leg served with fresh herb risotto

£14.50

Fillet Mignon

beef fillet, baby carrots,
mashed potatoes, seasonal greens,
red wine & shallots reduction

£26.95

Cote de Boeuf (To share)

medium rare Cote de Boeuf,
thyme-garlic demi glace, hand cut chips,
herb butter

£42.00

Selection of Sauces (£2.00) Madeira, Demi-glace, Peppercorn, Mushroom

• DESSERTS •

Fudge Brownie

flake salt & honeycomb,
served with vanilla ice cream

£7.25

Strawberry Cheesecake

fresh couli,
french macarons

£6.95

Tiramisu

traditional Italian style
coffee flavoured dessert

£6.85

Vanilla Panna Cotta

served with
frutti di bosco

£6.50

Selection of Ice Creams

(2 scoops of your choice)
Vanilla pods, strawberry,
chocolate & pistachio

£4.00

Selection of Sorbets

(2 scoops of your choice) lime & lemon,
mango, raspberry & mint

£3.50

• FRESH PASTA & RISOTTO •

Lobster Linguine

half fresh lobster, San Marzano tomatoes and
chilli sauce, parsley and spring onion

£25.50

Cavatelli Pollo Piccante

hand made pasta served with sliced chicken breast,
burrata, baby plum tomatoes,
chilli flakes

£12.50

Pumpkin & Ricotta Tortellini

hand made filled pasta served with sage &
butter sauce and shaved Parmesan

£13.00

Wild Mushrooms Risotto

grana padano crisp, roasted peanut,
truffle oil and micro herbs

£13.95

Seafood Linguine

linguine with chef's selection of seafood,
served in a rich tomato & basil sauce

£16.00

Seafood Risotto

risotto with chef's selection of seafood served
in a tomato and white wine sauce,
fresh chilli and basil

£14.50

• SIDE DISHES •

£4.00 each

Mixed Leaf Salad, Homemade Dressing

Triple Cooked Chips

Seasonal Vegetables

Mashed Potatoes

Buttered Spinach

We do take all the possible measures while preparing our food. However we cannot guarantee any of our dishes to be free of nut traces. If you have a food allergy or a special dietary requirement, please speak to a member of our staff before placing your order.