

angélique's wine house

Our Speciality Platters

Served with bread, Quince, Dried Fig and Honey

Cheese (Selection of 4 Cheeses) £20.00

Charcuterie (Selection of 4 Meats) £20.00

Grazing Platter (Selection of 3 Cheeses and 3 Meats) £31.00

King Size Platter (Selection of 4 Cheeses and 4 Meats) £40.00

Bruschetta Selection (We recommend 2 to 3 plates per person)

Classic Bruschetta, Tomato, Garlic, Black pepper(Vegan) £13.50

Blue Cheese, Walnuts, Honey, £14.50

Truffle Mushroom cream. Mozzarella and Parma ham £15.50

Seasonal Specials

Truffle oil and Parmesan Fries £8.00

Halloumi Fries with sweet Chilly Sauce £12.50

Chicken Goujons with Sweet Chilli Sauce £12.50

Duck Liver Pate, Harvest Chutney and toasted bread £13.50

Sliced Red Wine baked Chorizo with toasted bread £14.50

Half-baked Camembert with toasted bread & Cranberry Jam £14.50

Arancini Spinach, Ricotta & Smoked Provola, Caponata and Pesto £14.50

Arancini 'Nduja, Saffron & Mozzarella, Piccalilli and Pesto £14.50

Dessert

New York Cheese Cake with Raspberry Coulis £7.00

Nibbles

Roasted Almonds £6.50

Roasted Cashew £6.50

Green Olives (salted) £6.50

Artisan bread basket £7.50

Parmigiano Reggiano (24 months aged) £8.00

Some of our products contain allergens and there is a risk of cross contamination.

12.5% discretionary service charge will add to your bill.