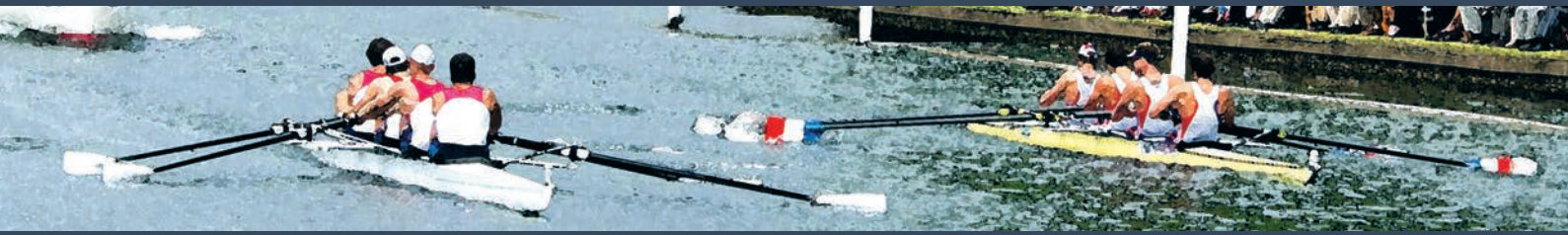




THE ANGEL ON THE BRIDGE



REGATTA MENU

Wednesday 3rd July to Sunday 7th July 2019

STARTERS

- Chargrilled asparagus with homemade Hollandaise sauce **£9**
- Smoked salmon with capers & wholemeal bread & butter **£10**
- Buffalo mozzarella with vine ripened tomatoes & herb dressing **£9.50**
- Homemade ham hock and leek terrine with apple chutney **£8.50**
- Crab, pea & parmesan risotto **£8.50/£14**

MAIN COURSES

- Cold poached salmon Niçoise salad **£14.50**
- Beef fillet medallions & Madeira jus, dauphinoise potatoes & mangetout **£24.50**
- 6 seared king scallops wrapped in pancetta on mixed leaves with grapefruit and orange dressing **£17**
- Camembert & wild mushrooms en croute with braised greens & cranberry coulis **£12.50**
- Pan roasted sea bass fillet with lemon caper butter sauce on crushed new potatoes with green beans **£16.50**
- Confit of duck leg with spiced red cabbage and sautéed potatoes with thyme **£15**
- Mushroom, walnut and lentil bolognese served on crushed sweet potato (VE) **£7.50/£12.50**

DESSERTS

- Summer pudding with crème fraîche **£7**
- Chocolate torte with gelato Henley stem ginger ice cream **£7**
- Fresh English strawberries & cream **£7**
- Regional British cheeses with biscuits & homemade pear chutney **£8.50**

Please speak to a team member with any questions or dietary requirements.

(GF) Gluten Free **(V)** Vegetarian **(VE)** Vegan

An optional service charge of 10% will be added to bills, all of which goes to the team members who served you today.

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