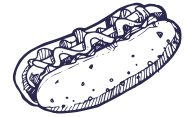


## HOT DOGS

Available with a choice of authentic German sausage: PORK | BEEF | VEGAN



Der Klassiker £12

Ketchup, mayonnaise, German mustard  
caramelised onions

Der Amerikaner £14

American cheese, crispy bacon, red onion  
pickled gherkin, jalapeño chilli, ketchup, American mustard

**Extra Sauce:** Ketchup, mustard, curry ketchup

**Extra Garnish:** Caramelised onion, sauerkraut, pickles, jalapeño chillies, American cheese

Hot Dog and Beer £15 (all day)

Your choice of Hot Dog and a Pint of ABK Hells

Der Banger und Mash £13

Apple and cider chutney, potato mash, brown sauce,  
mustard, crispy shallots

Der Berliner £13

Sauerkraut, curry ketchup, rösti, curry powder  
crispy shallots

\*Vegan Options Available

## SNACKS

Engel Snack Selection (v) £10.50

Chilli crackers, mini pretzels, salted almonds

Frites (v) £5.50

Potato fries

Olives (ve) £6.50

Fresh Oysters £4 each

Maldon oysters, mignonette sauce, lemon

Rösti (v) £6

Parmesan

## SMALL PLATES

Crispy Fried Prawns £15

Corn tartar sauce and beetroot pickles

Takoyaki £15 장

Fried octopus balls, takoyaki sauce, Kewpie mayo  
katsuobushi, spring onion and sesame seeds

Potato and Pea Salad £12

Mid potato, pea, sugar snap pea, bacon, mustard and  
tarragon dressing

Caesar Salad £11

Add chicken + £4 | Add prawns + £6

Baby gem, croutons, parmesan and Caesar dressing

Chicken Skewer £15

Teriyaki sauce

Korean Fried Chicken £15 장

Sweet & spicy gochujang sauce, 5-coloured ssam mu

Vegetable Mandu (ve) £14 장

Vegetable dumplings, soy garlic sauce, spring onion  
and sesame seeds

Greek Flammkuchen (v) £15

Feta cheese, green chilli, fresh rocket and chilli oil

Alsace Flammkuchen £18

Bacon, onion, crème fraîche, rocket and olive oil

## MAINS - SERVED WITH YOUR CHOICE OF FRITES OR LITTLE GEM SALAD

Pan-Fried Salmon £25

Creamy spinach, yuzu soy

Lobster Roll £26

Pickles, Boston lettuce, spicy Japanese mayo, coriander  
cress, avocado mousse, finger lime, brioche

Beef Sirloin £35

German mustard

Pork Schnitzel £20

Lingonberry jam, lemon

(V) = VEGETARIAN

(VE) = VEGAN

장 = FROM THE JANG KITCHEN

Our menu contains allergens. If you have any allergies or intolerances, please let a member of our team know upon placing your order. Prices include VAT and exclude 13.5% service charge.

# ENGEL

## LUNCH SPECIALS

AVAILABLE 12-3PM, MONDAY TO FRIDAY

### CAESAR SALAD, FRITES & A MARTINI OR WINE £25

Caesar salad and frites with either a Martini or a 125ml glass of either 2024 Vermentino IGP Pays d'Oc, Les Archeres, Languedoc, France or 2021 Garnacha Nativa, Care, Cariñena, Spain

### STEAK OR PAN-FRIED SALMON & WINE £25

Bavette steak and frites or pan-fried salmon and little gem salad with a 125ml glass of either 2024 Vermentino IGP Pays d'Oc, Les Archeres, Languedoc, France or 2021 Garnacha Nativa, Care, Cariñena, Spain

## SUSHI & SASHIMI BAR

### SUSHI & SASHIMI SELECTION 12 / 24

Chef's selection of nigiri & sashimi

£47 / £70

### NIGIRI SELECTION 6 / 12

Akami, hamachi, salmon, ama ebi, sea bass, scallop

£30 / £58

### MAKI SELECTION 12 / 24

Salmon & avocado, Spicy tuna, Seared hamachi

£30 / £58

### SASHIMI SELECTION 8 / 12

Akami, hamachi, salmon, sea bass

£34 / £49

### SUSHI SELECTION 12

Nigiri: akami, hamachi, salmon, seared salmon  
Maki: Salmon & Avocado, Spicy tuna

£34

장

## AFTERNOON TEA

£42

WITH A GLASS OF  
HATTINGLEY VALLEY CLASSIC RESERVE NV  
£52

WITH A GLASS OF  
R DE RUINART BRUT NV CHAMPAGNE  
£57

### SAVOURY

A selection of sandwiches

### SWEET

A selection of Lorena's cakes & pastries

### SCONES

Cheese & Plain Scones

### TEA

A selection of Jing loose teas



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## SPARKLING & CHAMPAGNE

	125ML	BTL		125ML	BTL
nv Hattingley Valley Classic Reserve	15	78	2018 Hattingley Valley Blanc de Blancs		105
2020 Hattingley Valley Rosé	16	90			
nv Telmont 'Brut' Réserve	16	90	nv R de Ruinart	22	125
nv Telmont 'Rosé' Réserve	17	95			

## WHITE WINE

	175ML	BTL		175ML	BTL
2023 Pinot Grigio Delle Venezie Giovanni Puiatti	10.5	45	2023 Organic Sauvignon Blanc Seresin Estate, New Zealand	16	68

## RED WINE

2023 Garnacha Nativa, Care Cariñena, Spain	10	42
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## ROSE WINE

2024 Whispering Angel, Chateau D'Esclans, Provence, France	17	70
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## COCKTAILS

Aperol Spritz Aperol, Prosecco, Franklin & Sons Soda Water	15	Birdie Spritz Birdie Kummel, Prosecco, Franklin & Sons Grapefruit Soda	15
St. Germain Hugo Spritz St Germain, Prosecco, Franklin & Sons Soda Water, Lime, Fresh Mint	15	Negroni The Botanist Dry Gin, Campar, Antica Formula	15
Yuzu Spritz Akashi-Tai Yuzu Sake, Peach Syrup, Prosecco, Frankin & Sons Soda Water	15	N/A Spritz Lyres Non-Alcoholic Italian Spritz, Franklin & Sons Lemonade	9

## BEER

		330ml	PINT	STEIN
ABK Hell	5.0% ABV, Germany		8.5	16
BitBurger Drive	0.0% ABV, Germany	6.5		

## SPIRITS

Belvedere Vodka 40% ABV, Poland	12	The Botanist Dry Gin Isle of Islay 40% ABV, Scotland	12
Patrón Silver Tequila 40% ABV, Mexico	12.5	Bacardí White Rum or Spiced 37.5% ABV, Puerto Rico	11.5
Bruichladdich The Classic Laddie Whisky 40% ABV, Scotland	12	Johnnie Walker Black Label Whisky 40% ABV, Scotland	12

## MIXERS

3.5

## SOFT DRINKS

Franklin & Sons Indian Tonic, Natural Light Tonic, Lemonade, Ginger Ale, Ginger Beer, Soda Water	5	Coca Cola	5
		Diet Coke	5
		Coca Cola Zero	5

## WATER

	375ML		375ML
Voss Still, Norway	4	Voss Sparkling, Norway	4