

# *The* ANGLESEA ARMS

## Sundays at The Anglesea Arms

### SNACKS & SMALL PLATES

Lobster & Crab croquettes, bisque mayo, pink grapefruit & shaved fennel 13.1  
Chicken liver parfait, toasted milk bread, balsamic onions, mandarin marmalade 10.7  
Heritage tomatoes, charred artichokes, grilled peppers, pickled cremata (vg) 12.2  
Warm sourdough, butter (v) 5.9

Hummus, charred Padron's, siracha sauce, crispy giant corn (vg) 10.1  
Baked camembert, apple & cider brandy chutney, roast garlic & seed clusters, warm sourdough (v) 20  
Crispy buttermilk fried chicken, Korean BBQ sauce 10.7  
Scotch egg, mustard mayonnaise 8  
Sausage roll, HP sauce 8.5  
Gordal olives (vg) 5.7

### MAINS

Double rib & flank burger, potato bun, burger sauce, American cheese 21.5 (vg available)  
Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce 22.5  
Wild mushroom risotto, pickled walnuts, mushroom ketchup, crispy tarragon (vg) 19.5  
Crab Mafalde, chilli & lobster glaze, tomato, garlic, lemon, parsley 20

### ROASTS

All roasts served with maple heritage carrots, onion puree, cavalo nero, sage & suet stuffing, roast potatoes & yorkshire pudding (excluding vegan roast) and gravy.

Dry aged rump of beef, horseradish crème fraiche 26.5  
Lemon & thyme roast chicken, bread sauce 23.5  
Wild mushroom & spinach strudel (vg) 22  
Roast saddle of lamb, mint sauce 27  
Roast pork loin, apple & cider brandy chutney 23.5

### SIDES

Fries (vg) 6.3    Chips (vg) 6.3  
Roast Potatoes with gravy dip 6.5  
Baron Bigod cauliflower cheese, parsley crumb 9.6  
Roast heritage carrots, coconut yoghurt, rose harissa, toasted pistachio (vg) 9.3



Please inform a member of the team for advice on allergens. Adults require around 2000 kcal per day. Scan the QR for allergen and kcal info, or ask a member of the team for a calorie menu A discretionary 12.5% service charge will be added to your bill. All service charges & tips are paid directly to the team.