

Cocktails

Aperol Spritz 12
Bloody Mary 12
Bloody Maria 12
Mimosa 11
Peach Bellini 12
Hendrick's Grand Fizz 14



Bar Snacks

Warm sourdough, butter (v) 5.9
Beetroot hummus, crematta, crispy chickpeas,
sourdough flatbread (vg) 9.5
Gordal olives (vg) 5.7
Sausage roll, HP sauce 8.5
Venison and duck scotch egg, curry ketchup 9.5

The ANGLESEA ARMS

SUNDAY MENU

STARTERS

Lobster thermidor sourdough crumpet, pink grapefruit & herb salad 14.1
Roast artichoke flower, ve du ya chickpeas, crematta, chive oil (vg) 15
Chalk stream smoked trout, avocado, mango, salted giant corn, wasabi peas 12.7
Duck & grand marnier rilette, spiced plum jam, pickles, potato & Rosemary sourdough 13
Seared scallop, toasted fregola, broad beans, salsa verde 15

SHARERS

Baked Camembert, roast garlic, hot honey sauce, toasted sourdough (v) 20
Pastrami board, kaltbach, bread & butter pickles, mustard, charred focaccia 21.5

ROASTS

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

Dry aged rump of Beef, horseradish crème fresh 26
Lemon & thyme roast Chicken, bread sauce 24
Wild mushroom & spinach strudle (vg) 21.5
Smoked date & maple glazed ham, grain mustard gravy 23
Roast saddle of Lamb, mint sauce 26.5

MAINS

Double rib & flank burger, potato bun, burger sauce, American cheese 21
Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce 22
Harissa folded Halloumi, wood roasted ezme vegetables, hummus, buckwheat crumble (v) 21
Burella & heritage tomato panzanella, rose harissa, charred orange, roast garlic croutons (vg) 19
Crab linguini, chilli, tomato, garlic, lemon, parsley 24

SIDES

Baron Bigod cauliflower cheese, parsley crumb 9.6
Roast Potatoes (vg) 4
Roast Potatoes with gravy dip 6.5
Pigs in blankets, honey & grain mustard gravy 9.1
Sage & onion suet stuffing & Sunday gravy 6.5
Chunky chips (vg) 6.3
Loaded wedge salad, roast garlic ranch, chives, crispy onion (vg) 9.3
Roasted beetroot & goats curd, toasted kasha, cured lemon & dill dressing (v) 9
Charred tenderstem broccoli & Jerusalem artichokes, radicchio & burrata, burnt orange, smoked almonds (v) 10.5



SCAN THE QR – for allergen & kcal info, or ask a member of the team for a caloric menu. The daily requirement of calories needed by an adult are 2000 kcal.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team