Cocktails

Aperol Spritz 12 Bloody Mary 12 Bloody Maria 12 Mimosa 11 Peach Bellini 12 Raspberry Royal 15



Bar Snacks

Tempus No8 on toast 9.8

Beetroot hummus, crematta, crispy chickpeas, sourdough flatbread 9.5

Smoked olives, kalamata 7

Sausage roll, HP sauce 8

Venison and duck scotch egg, curry ketchup 9.5

The ANGLESEA ARMS

SUNDAY MENU

STARTERS

Roast cauliflower soup, toasted seeds, curry oil & crispy kale 9
Roast artichoke flower, ve du ya chickpeas, crematta, chive oil (vg) 15
Chalk stream smoked & hot smoked trout, dill potatoes, smokey cucumbers, artichoke crisps 12.5
Duck & grand marnier rillette, spiced plum jam, pickles, potato & Rosemary sourdough 13

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 served with roast potatoes, grilled hispi cabbage, maple-roasted carrots, Yorkshire pudding and gravy.

Roast Beef, horseradish cream 25.5 Roast Leg of lamb, mint sauce 26.5 Roast Chicken, bread sauce 22.5

MAINS

Dry Aged double cheeseburger layered with American cheese and our signature sauce, fries 21
Cider-battered fish, chips, marrow fat mushy peas, curry sauce, tartare sauce 22
Harissa folded Halloumi, wood roasted ezme vegetables, hummus, buckwheat crumble (v) 20
Roasted squash & chickpea salad, charred onions, stracciatella, lentil dressing (vg) 17
Roast cod, butterbean & Nduja stew, lemon, crispy basil 26
Wild Mushroom strudel, wilted spinach, truffle mushroom puree, carrot pesto (vg) 20.5

SIDES

Heritage tomatoes & charred artichokes, harissa dressing 7.5
Fries (vg) 6.1
Chunky chips (vg) 6.5
Cauliflower cheese 7.7
Roast Potatoes 7.5

