

The ANGLESEA ARMS

SNACKS AND SMALL PLATES

Warm sourdough, butter *(v) 5* | Gordal olives (vg) *5.5*
Butternut squash, coconut & coriander soup *(vg)* 9.2
Lobster & Crab croquettes, bisque mayo, pink grapefruit & shaved fennel 13.1
Chalk stream smoked & hot smoked trout, dill potatoes, smoky cucumbers, artichoke crisps 12.*5*
Roast heritage beetroot, chicory, poached pear, pistachio dukkah *(vg)* 9.8
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) 20.2
Scotch egg, mustard mayonnaise 8.2*5*
Sausage roll, HP sauce 8.2*5*
Crispy buttermilk fried chicken, Korean BBQ sauce 10

MAINS

Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce 23
Crab Mafaldi, chilli & lobster glaze, tomato, garlic, lemon, parsley 20.*5*
Sauteed king oyster mushroom bourguignon, olive oil mash, mushroom crackling (vg) 17
Double rib & flank burger, potato bun, burger sauce, American cheese 22
Plant based cheeseburger, burger sauce, bread and butter pickles, fries (vg) 19.*5*

ROASTS

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

21-Day aged, grass-fed Beef striploin, horseradish crème fraiche 26.*5*
Lemon & thyme roast chicken, bread sauce 26.*5*
Wild mushroom & spinach strudel (vg) 22
Roast pork loin, apple & cider brandy chutney 23.*5*

SIDES

Fries (vg) 6 | Chunky chips (vg) 6
Roast potatoes 6
Cauliflower cheese, parsley crumb 7
Maple & rosemary heritage carrots (vg) 6
Grilled purple sprouting broccoli, chilli & ginger 7

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.