

Sundays at The Anglesea Arms

SNACKS & SMALL PLATES

Scotch egg, mustard mayonnaise 8
Somerset charcuterie, apple baritone onions, marinated mini figs 14.1

Whipped smoked cods roe, dill pickle, chives, fried pizza bread 9.6

Lobster & Crab croquettes, bisque mayo, pink grapefruit & shaved fennel 12.9 Sausage roll, HP sauce 8.5

Crispy buttermilk fried chicken, Korean BBQ sauce 12.5

Hummus, charred Padron's, siracha sauce, crispy giant corn (vg) 9.9

Sticky mutton ribs, maple ricotta, mint & anchovy Verde 12.5

Charred mushroom shawarma, coconut yoghurt, pickled grindelias, mint & radish salad (vg) 12 Baked Camembert, roast garlic, Hot honey sauce, warm sourdough (v) 20

MAINS

Double rib & flank burger, potato bun, burger sauce, American cheese 21 (vg available0

Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce 22

Wild mushroom risotto, pickled walnuts, mushroom ketchup, $\text{crispy tarragon } (\textit{vg}) \ 19$

Roast cod, chick pea & Nduja stew, lemon, crispy herbs 24.5

Roasted miso aubergine, whipped coconut feta, maple chilli

(vg) 19

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 fraiche 26

Lemon & thyme roast chicken, bread sauce 23

Wild mushroom & spinach strudel (vg) 21.5

Smoked date & maple glazed ham, grain mustard gravy 23

Roast saddle of lamb, mint sauce 26.5

SIDES

Fries (vg) 6.3 | Chips (vg) 6.3 Roast Potatoes (vg) 4

Baron Bigod cauliflower cheese, parsley crumb 9.6 Pigs in blankets, honey & grain mustard gravy 9.1
Roast heritage carrots, coconut yoghurt, rose harissa, toasted pistachio (vg) 9.3
Roasted squash & chick pea salad, charred onions, superstraccia, pay lentil dressing (vg) 9
Miso grilled cabbage, ginger cream, apricot harissa (vg) 8.5

