

# *The* ANGLESEA ARMS

## Sundays at The Anglesea Arms

### SNACKS & SMALL PLATES

Creamed celeriac soup, chestnut crisps, mushroom crackling, rose harissa (vg) 9  
Somerset charcuterie, apple baritone onions, marinated mini figs 14.1  
Lobster & Crab croquettes, bisque mayo, pink grapefruit & shaved fennel 12.9  
Crispy buttermilk fried chicken, Korean BBQ sauce 10.5

Hummus, charred Padron's, siracha sauce, crispy giant corn (vg) 12.5  
Duck and Grand Marnier rillettes, spiced plum jam, pickles and rosemary sourdough 11.4  
Baked Camembert, roast garlic, Hot honey sauce, warm sourdough (v) 20  
Scotch egg, mustard mayonnaise 8  
Sausage roll, HP sauce 8.5

### MAINS

Double rib & flank burger, potato bun, burger sauce, American cheese 21 (vg available)  
Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce 22  
Roasted cod and garlic mussels, wilted spinach, onion soubise, crispy onions 26  
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 fraîche 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 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  
Miso grilled cabbage, ginger cream, apricot harissa (vg) 8.5



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.