

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 rilette, 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 (excluding vegan roast) and gravy.

Roast Beef, horseradish cream 25.5
Roast Leg of lamb, mint sauce 26.5
Roast Porchetta, cider apple sauce 23
Butter roasted Turkey, cranberry, sage & pork stuffing, pigs in blanket, maple carrots, roast sprouts, parsnip puree 22
Wild Mushroom strudel, wilted spinach, truffle mushroom puree, carrot pesto (vg) 20.5

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
Whole baked sole, curried crab butter, toasted almonds, pickled golden raisins, tempura samphire 35
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

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
Roast sprouts, apricot harissa 7.5



SCAN THE QR – for allergen & kcal info, or ask a member of the team for a calorie 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