The ANGLESEA ARMS

Sundays at The Anglesea Arms

SNACKS & SMALL PLATES

Warm sourdough, butter *(v)* 5.9
Gordal olives *(vg)* 5.7
Scotch egg, mustard mayonnaise 8
Sausage roll, HP sauce 8.5
Hummus, charred Padron's, siracha sauce, crispy giant corn (vg) 10.1
Sichuan sticky mutton ribs, maple ricotta, mint & anchovy verde 12.7

Heritage tomatoes, charred artichokes, grilled peppers, pickled cremata (vg) 12.2
Crispy buttermilk fried chicken, Korean BBQ sauce 10.7
Lobster & Crab croquettes, bisque mayo, pink grapefruit & shaved fennel 13.1
Baked camembert, apple & cider brandy chutney, roast garlic & seed clusters, warm sourdough *(v)* 20

MAINS

Double rib & flank burger, potato bun, burger sauce, American cheese 21.5 *(vg available)*
Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce 22.5
Wild mushroom risotto, pickled walnuts, mushroom ketchup, crispy tarragon *(vg)* 19.5
Crab Mafalde, chilli & lobster glaze, tomato, garlic, lemon, parsley 20
Smoked chicken Caesar salad, roast garlic croutons, chicken crackling, anchovies 18.5

ROASTS

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

Dry aged rump of beef, 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)* 6.3 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
Warm new potato salad, smashed Q's, sun-dried toms, asparagus (vg) 9

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.