#### 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**

Pea & smoked ham hock soup, hot honey, crispy shallot & mint 10.5
Roast artichoke flower, ve du ya chickpeas, crematta, chive oil (vg) 15
Poached duck egg, pastrami, smoked cucumber, duck fat potatoes 13
Hot smoked chalk stream trout, confit baby potatoes, golden beetroot, elderflower & buttermilk sauce 16
Pork belly & scallop char sui, toasted fregola, asian pickles 15.5

#### **SHARERS**

Baked Camembert, roast garlic, hot honey sauce, toasted sourdough (v) 19.5 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 chicken, bread sauce 22 Vegan Wellington (vg) 19.5

## **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

## **SIDES**

Heritage tomatoes & charred artichokes, harissa dressing 7.5
Fries (vg) 6.1
Chunky chips (vg) 6.5
Cauliflower cheese 7.7
Peas, baby onions, mint shallot dressing (vg) 7.5
Confit baby potatoes, seaweed butter 8.5

