

# *The Anglesea Arms*

## *Bar snacks*

Smoked Almonds 6  
Duck scotch egg, curry ketchup 7  
Pork, apple & sage sausage roll, English mustard 7  
Gordal Olives, Aji Verde 6  
Toasted sourdough, smoked olive oil 6

## *Starters*

Smoked Salmon, blinis, horseradish crème fraiche, pickled fennel 11  
Chicken liver pate, toasted sourdough, butter 10.5  
Roasted cauliflower soup, dukkha, sourdough (vg) 8  
Venison shin, dripping toast, grape mustard 11.5  
Seared scallops, Jerusalem artichokes pure, baby leeks, 13.5  
Delicia Pumpkin, hazelnut, labneh, salted cracker (v) 11/18.5

## *Sharers*

Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough 19.5  
British cured meat board, bresaola, Copa, Suffolk salami, mixed pickles, cracker bread 18

## *Roasts*

All served with roast potatoes, mixed kale and mulled red cabbage, maple-roasted carrots, Yorkshire pudding (excluding vegan roast), gravy  
Roast beef, horseradish cream 23.5  
Roast chicken, bread sauce 22  
Roast Porchetta, cider apple sauce 21  
Vegan Wellington (vg) 18.5

## *Mains*

Rib & flank burger, applewood cheese, burnt shallots, crumble, relish, skin on fries 18.5  
Cider-battered fish & chips, mushy peas, tartare sauce 21  
Black rice risotto, mushrooms, tarragon, truffle aioli (vg) 18.5  
Pan fried hake, braised fennel, chive velouté, samphire, mussels 26

## *Sides*

Roast Potatoes 6  
Cauliflower cheese 6  
Harissa broccoli, preserved lemon 7  
Thick cut chips / Skin of fries 6  
Little gem, rocket, peas, lemon oil 7



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