

The ANGLESEA ARMS

STARTERS

Tiger prawn cocktail, avocado, brown bread	11.50
Smoked chicken Waldof salad, crackling, blue cheese dressing	9.00
Roast wild mushrooms, poached duck egg, celeriac, truffle, crispy leeks (v)	10.50
Potted beef & bone marrow, yorkshire pudding, pickles, horseradish butter	11.50
Burrata, roast tomatoes, harissa, basil, salted cracker (v)	13.00
Scallop Thermidor, samphire, paprika fleurons	13.50

ROASTS

All served with roast potatoes, mixed kale, mulled red cabbage, maple-roasted carrots, Yorkshire pudding (excluding vegan roast), gravy

Roast beef, horseradish cream	20.50
Roast chicken, bread sauce	19.00
Roast Porchetta, cider apple sauce	18.50
Vegan Wellington (vg)	17.50

MAINS

Cider-battered fish & chips, pea puree, tartare sauce	17.50
Miso Caesar, grilled asparagus, seaweed burnt leek crumb (vg)	16.50
Grilled sea bass, roast baby potatoes, chorizo, spinach, lemon dressing	19.00
Cauliflower steak, curry sauce, burnt onions, crispy leaves (vg)	16.50
Rib & flank burger, smoked cheese, bacon jam, gem, rosemary fries	17.50

SIDES

New potatoes, mint & caper butter (v)	6.00
Harissa broccoli, lemon oil (vg)	6.50
Cauliflower cheese	6.00
Triple cooked chips (vg)	6.00
Roast potatoes	6.00
Truffle & Parmesan fries	6.50
Mixed salad, toasted sesame dressing (vg)	6.00



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

Adults need around 2000 kcal a day.

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 for more info.