

The ANGLESEA ARMS

PUDDINGS

Apple & blueberry crumble, almond & coconut topping,
plant-based vanilla bean custard *(vg)* 8
Sticky toffee pudding, butterscotch, maple pecans,
clotted cream ice cream *(v)* 9
Baked white chocolate ginger cheesecake, vanilla poached pear *(v)* 8
Cheeseboard for two:
Corninsh kern, Barkham blue, Rutland red, Sharphan brie, quince jelly, fig relish, cranberry raisin crackers 13.5

DESSERT WINES

Monbazillac, Domaine de l'Ancienne Cure 26 100ml 6
Domaine de Valcros Banyuls Rimage 32.5 100ml - 7.95
Sauternes, Château Filhot 2eme cru Classé 46 100ml - 13.95

AFTER DINNER DRINKS

Black Forest Martini 13.5
Hunni Espresso Martini 14
Makers Mark Old Fashioned £13
Sloe Monkey Negroni £13.5

Courvoisier XO 19.1
Glenmorangie 18 YO 11.05
Taylor's Ruby Port 7.2
Selection of Tea & Coffee

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.