

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

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
Hot smoked chalk stream trout, confit baby potatoes, golden beetroot, elderflower & buttermilk sauce 16
Poached duck egg, pastrami, smoked cucumber, duck fat potatoes 13
Pork belly & scallop char sui, toasted fregola, asian pickles 15.5

SHARERS

Baked Camembert, roast garlic, hot honey sauce, toasted sourdough (v) 19.5
Burrella, smokey tomatoes, lovage pesto, toasted pinenuts, sourdough crispbread (vg) 20
Pastrami board, kaltbach, bread & butter pickles, mustard, charred focaccia 21.5

FROM THE GRILL

35-day Dry Aged Cote De Boeuf 80

35-day 10oz Dry Aged Rump Steak 28
35-day 10oz Dry Aged Sirloin Steak 34

35-day 10oz Dry Aged Rib-eye 36
35-day 8oz Dry Aged Fillet Steak 49

SAUCES

Peppercorn Sauce 3.5 Confit Garlic Butter 3.5 Chmichurri 3.5

MAINS

Beef Wellington, celeriac pure, wild mushrooms, broccoli, truffle jus 42
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
Corn fed chicken kiev, butter, creamy mash, charred spring onions, chicken jus 24.5
Roasted squash & chickpea salad, charred onions, stracciatella, lentil dressing (vg) 17
Roast Lamb Rump & braised belly, heritage tomato, charred artichokes, labneh, black olive crumb, cherry harissa jus 30

SIDES

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

