Cocktails

Salted Caramel Espresso Martini 14.95 Old Fashioned 12 Bloody Mary 12 Negroni 11



Bar Snacks

Jalepeno pitted olives 6
Toasted sourdough, butter 6
Duck scotch egg, curry ketchup 7
Pork, apple & sage sausage roll, English
mustard 7

The ANGLESEA ARMS

STARTERS

Crayfish and crab tian, avocado, rye toast 12

Duck pistachio terrine, dates and prune jam, toasted sourdough 11.5

Red curry soup, peppers, chickpeas, sourdough (ve) 8.5

Beef shin, dripping toast, grape mustard 11.5

Seared scallops, Jerusalem artichokes pure, baby leeks 13.5

Burrata, heirloom tomatoes, basil oil, cracker bread (vg) 12

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

FROM THE GRILL

Dry Aged rack of Lamb, watercress 32 35-day Dry Aged Rib Eye steak 10oz, watercress 34 Pavé Rump Steak 10oz, watercress 24 35-day Dry Aged Sirlion 10oz, watercress 28

SAUCES

Peppercorn Sauce 4

Truffle butter 4

Red Wine Sauce 4

MAINS

Beef Wellington, celeriac pure, wild mushrooms, broccoli, jus 39
Rib & flank burger, Applewood cheese, burnt shallots, bone marrow crumble, relish, skin on fries 18.5
Cider-battered fish & chips, mushy peas, tartare sauce 21
Gnocchi, pesto, cherry tomatoes, parmesan (ve) 18.5
Heritage beetroot, Granny smith & Driftwood goats cheese salad (vg) 19
Pan fried cod, braised fennel, chive velouté, samphire, mussels 26

SIDES

Harissa broccoli, preserved lemon (ve) 7

Macaroni and cheese 6.5

Thick cut chips 6

Heritage tomatoes, feta, red onion, basil oil (ve) 6.5

Truffle Skin on fries, parmesan 6.5

