The ANGLESEA ARMS

SNACKS & SMALL PLATES

Sichuan sticky mutton ribs, maple ricotta, mint & anchovy verde 12.7

Lobster & Crab croquettes, bisque mayo, pink grapefruit & shaved fennel 13.1

Chalk stream smoked & hot smoked trout, dill potatoes, smoky cucumbers, artichoke crisps 12.5

Heritage tomatoes, charred artichokes, grilled peppers, pickled cremata *(vg)* 13.1

Hummus, charred Padron's, siracha sauce, crispy giant corn *(vg)* 10.1

Baked camembert, apple & cider brandy chutney, roast garlic & seed clusters, warm sourdough *(v)* 20

Scotch egg, mustard mayonnaise 8

Sausage roll, HP sauce 8.5

Crispy buttermilk fried chicken, Korean BBQ sauce 10.7

Warm sourdough, butter *(v)* 5.9

MAINS

Beef Wellington, broccoli puree, burnt onion, maitake mushrooms, grape mustard jus 42.5

Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce 22.5

Black bream and king prawn Malabar curry, toasted coconut black rice, coriander, samphire pakora 23

Sesame grilled sweetheart cabbage, gochujang glaze, coconut yoghurt, crispy onions & herbs (vg) 18.5

Lamb rump, slow roast tomato, black olive, garlic butter crushed potatoes, basil jus 33.5

Crab Mafalde, chilli & lobster glaze, tomato, garlic, lemon, parsley 20

HOME COMFORTS

Double rib & flank burger, potato bun, burger sauce, American cheese 21.5 *(vg available)*

Chicken & Parma ham schnitzel, Kalmbach cheese, loaded wedge salad, seasoned fries 20.5

Smoked chicken Caesar salad, roast garlic croutons, chicken crackling, anchovies 18.5

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Sirloin steak ciabatta, salsa verde, rocket, caramelised mustard onions 16

Heritage tomato open sandwich, avocado, pickled peppers, ve de ya cremate *(vg)* 16

(Monday-Friday 12PM-4PM)

FROM THE GRILL

Scotch 35 day 10oz dry aged Rib-eye steak 36.5

Scotch 35 day 10oz dry aged Sirloin steak 34.5

Scotch 35 day 10oz dry aged rump steak 31.5

Peppercorn Sauce 3.5 | Confit Garlic Butter 3.5 | Chimichurri 3.5

SIDES

Fries *(vg)* 6.3| Chips *(vg)* 6.3

Roast heritage carrots, coconut yoghurt, rose harissa, toasted pistachio (vg) 9.3

Warm new potato salad, smashed Q's, sun-dried toms, asparagus (vg) 9

Sauteed chard, chilli, lemon dressing (vg) 8

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.