

# *The* ANGLESEA ARMS

## SNACKS AND SMALL PLATES

Warm sourdough, butter *(v) 5* | Gordal olives *(vg) 5.5*
Butternut squash, coconut & coriander soup *(vg)* 9.2
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
Roast heritage beetroot, chicory, poached pear, pistachio dukkah *(vg)* 9.8
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)* 20.2
Scotch egg, mustard mayonnaise 8.25
Sausage roll, HP sauce 8.25
Crispy buttermilk fried chicken, Korean BBQ sauce 10

## 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 23
Pan fried seabass, sauteed artichokes, peppers and new potatoes, samphire, spinach,
king prawns, garlic butter 22
Roast red legged partridge, butternut squash puree, braised chicory, date & pancetta jus 26.5
Sauteed king oyster mushroom bourguignon, olive oil mash, mushroom crackling *(vg)* 17
Crab Mafaldi, chilli & lobster glaze, tomato, garlic, lemon, parsley 20.5
Double rib & flank burger, potato bun, burger sauce, American cheese 22
Chicken & Parma ham schnitzel, Kalmbach cheese, Caesar salad, seasoned fries 21
Vegan cheeseburger, burger sauce, smoky pickles, potato bun, fries *(vg)* 19.5
Braised beef rib, onion & chestnut mushroom pot pie, mash, charred cabbage, gravy 20.5

## 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 | Chimichurri 3.5 | Confit Garlic Butter 3.5

## SIDES

Fries *(vg)* 6 | Chunky chips *(vg)* 6
Maple & rosemary heritage carrots *(vg)* 6
Little Caesar salad, soft egg, garlic croutons, chicken skin crackling, parmesan, smoked ancovies 7
Grilled purple sprouting broccoli, chilli & ginger 7

*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.*