

## Cocktails

Aperol Spritz 12  
Bloody Mary 12  
Bloody Maria 12  
Orange & Ginger Margarita 13  
Honey Espresso Martini 13  
Amaretto Rum Punch 14



## 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

Roast cauliflower soup, toasted seeds, curry oil & crispy kale 9  
Roast artichoke flower, ve du ya chickpeas, crematta, chive oil (vg) 15  
Chalk stream smoked & hot smoked trout, dill potatoes, smokey cucumbers, artichoke crisps 12.5  
Duck & grand marnier rilette, spiced plum jam, pickles, potato & Rosemary sourdough 13  
Seared scallop, toasted fregola, broad beans, salsa verde 15

## SHARERS

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

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## FROM THE GRILL

35-day Dry Aged Cote De Boeuf 80  
35-day 10oz Dry Aged Sirloin Steak 34

35-day 10oz Dry Aged Rib-eye 36  
35-day 10oz Dry Aged Rump Steak 28

## SAUCES

Peppercorn Sauce 3.5

Confit Garlic Butter 3.5

Chmichurri 3.5

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## 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  
Roast cod, butterbean & Nduja stew, lemon, crispy basil 26  
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  
Pan-fried red legged partridge, parsley risotto, miso mushroom, chicken granola 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  
Dauphonise sharer 9

