

### Cocktails

Aperol Spritz 12  
Bloody Mary 12  
Bloody Maria 12  
Strawberry Margarita 13  
Strawberry Spritz 13  
Hendricks Grand Fizz 14



### Bar Snacks

Warm sourdough, butter (v) 5.9  
Beetroot hummus, crematta, crispy chickpeas,  
sourdough flatbread (vg) 9.5  
Gordal olives (vg) 5.7  
Sausage roll, HP sauce 8.5  
Venison and duck scotch egg, curry ketchup 9.5

# *The* ANGLESEA ARMS

## STARTERS

Lobster thermidor sourdough crumpet, pink grapefruit & herb salad 14.1  
Roast artichoke flower, ve du ya chickpeas, crematta, chive oil (vg) 15  
Chalk stream smoked trout, avocado, mango, salted giant corn, wasabi peas 12.7  
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  
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 31

## SAUCES

Peppercorn Sauce 3.5      Confit Garlic Butter 3.5      Chmichurri 3.5

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## MAINS

Beef Wellington, asparagus, burned onion, maitake mushrooms, whole grain mustard & thyme jus 42  
Double Rib & flank burger, potato bun, burger sauce, American cheese 21  
Battered fish & chips, marrow fat mushy peas, curry sauce, tartare sauce 22  
Crab linguini, chilli, tomato, garlic, lemon, parsley 24  
Harissa folded Halloumi, wood roasted ezme vegetables, hummus, buckwheat crumble (v) 21  
Coronation butter Chicken Kiev, loaded wedge salad, pickled sultans, almonds, fries 25  
Burella & heritage tomato panzanella, rose harissa, charred orange, roast garlic croutons (vg) 19  
Roast Venison haunch, confit celeriac, radicchio, poached pear, cumberland sauce 26

## SIDES

Fries (vg) 6.3  
Chunky chips (vg) 6.3  
Baron Bigod cauliflower cheese, parsley crumbs 9.6  
Loaded wedge salad, roast garlic ranch, chives, crispy onions (vg) 9.3  
Smash fries, roasted shallot, mushroom crackling, crepe pesto (vg) 9.3  
Roasted beetroot & goats curd, toasted kasha, cured lemon & dill dressing (v) 9  
Charred tenderstem broccoli & jerusalem artichokes, radicchio & burrata, burnt orange, smoked almonds (v) 10.5



SCAN THE QR – for allergen & kcal info, or ask a member of the team for a calorie menu. The daily requirement of calories needed by an adult are 2000 kcal. A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team