

# The ANGLESEA ARMS

## SNACKS & SMALL PLATES

Mortadella crumpet, poached egg, charred artichoke,  
Calabrian chilli hot honey 12.6  
Lobster & Crab croquettes, bisque mayo, pink grapefruit  
& shaved fennel 13.1  
Chicken liver parfait, toasted milk bread, balsamic onions,  
mandarin marmalade 10.7  
Heritage tomatoes, charred artichokes, grilled peppers,  
pickled cremata (vg) 12.2

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  
Crispy buttermilk fried chicken, Korean BBQ sauce 10.7  
Scotch egg, mustard mayonnaise 8  
Sausage roll, HP sauce 8.5  
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  
Wild mushroom risotto, pickled walnuts, mushroom  
ketchup, crispy tarragon (vg) 19.5  
Pan-fried venison steak, kofta, dhal puree, coconut  
yoghurt, sour cherry harissa 26.5  
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 haddock & salmon fish pie, Burford brown egg,  
toasted lemon & chive crumb, seasonal greens 20.5  
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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  
Panko breaded haddock, milk bread, tartare sauce, black  
bean & chilli crunch 14  
(Monday-Friday 12PM-4PM)

## FROM THE GRILL

Scotch 35 day 10oz dry aged rump steak 31.5  
Scotch 35 day 10oz dry aged Sirloin steak 34.5  
Scotch 35 day 10oz dry aged Rib-eye steak 36.5

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  
Sautéed chard, chilli, lemon dressing (vg) 9



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.