

# The ANGLESEA ARMS

## SNACKS & SMALL PLATES

Scotch egg, mustard mayonnaise 8  
Somerset charcuterie, apple baritone onions, marinated mini  
figs 14.1  
Whipped smoked cods roe, dill pickle, chives, fried pizza  
bread 9.6  
Lobster & Crab croquettes, bisque mayo, pink grapefruit &  
shaved fennel 12.9  
Sausage roll, HP sauce 8.5  
Crispy buttermilk fried chicken, Korean BBQ sauce 12.5

Hummus, charred Padron's, siracha sauce, crispy giant  
corn (vg) 9.9  
Sticky mutton ribs, maple ricotta, mint & anchovy Verde  
12.5  
Charred mushroom shawarma, coconut yoghurt, pickled  
grindelias, mint & radish salad (vg) 12  
Baked Camembert, roast garlic, Hot honey sauce, warm  
sourdough (v) 20

## MAINS

Battered fish & chips, marrow fat mushy peas, curry sauce,  
tartare sauce 22  
Braised rabbit pot pie, garlic mash, charred cabbage 20  
Wild mushroom risotto, pickled walnuts, mushroom ketchup,  
crispy tarragon (vg) 19  
Beef Wellington, broccoli puree, burnt onion, maitake  
mushrooms, grape mustard jus 42  
Roast cod, chick pea & Nduja stew, lemon, crispy herbs 24.5  
Roast red legged partridge, butternut squash puree, braised  
chicory, date & pancetta jus 26

## HOME COMFORTS

Double rib & flank burger, potato bun, burger sauce, American  
cheese 21 (vg available)  
Chicken & Parma ham schnitzel, Kalmbach cheese, loaded  
wedge salad, seasoned fries 20  
Roasted miso aubergine, whipped coconut feta, maple chilli  
(vg) 19  
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Dry aged rump of roast beef sandwich, Emmental cheese, fried  
onions, horseradish gravy 13.5  
Wood roasted vegetables, rosemary & potato sourdough,  
cremate, lovage pesto (vg) 14  
(Monday-Thursday 12PM-4PM)

## FROM THE GRILL

Working alongside third-generation, family owned Gilmours Butchers, our steaks are sourced from Scottish farmers focusing on small-batch and sustainability. All cuts are 35 day Himalayan dry aged creating outstanding quality.

Scotch 35 day dry aged Cote de boeuf 80  
Scotch 35 day 10oz dry aged Sirloin steak 34  
Scotch 35 day 10oz dry aged Rib-eye steak 36  
Scotch 35 day 10oz dry aged rump steak 31

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  
Roasted squash & chickpea salad, charred onions, superstraccia, pay lentil dressing (vg) 9  
Miso grilled cabbage, ginger cream, apricot harissa (vg) 8.5



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.