

The ANGLESEA ARMS

STARTERS

Tiger prawn cocktail, avocado, brown bread	11.50
Smoked chicken Waldof salad, crackling, blue cheese dressing	9.00
Roast wild mushrooms, poached duck egg, celeriac, truffle, crispy leeks (v)	10.50
Potted beef & bone marrow, yorkshire pudding, pickles, horseradish butter	11.50
Burrata, roast tomatoes, harissa, basil, salted cracker (v)	13.00
Scallop Thermidor, samphire, paprika fleurons	13.50

MAINS

Beef wellington, celeriac puree, wild mushrooms, tendersteam broccoli, truffle jus	35.00
Miso Caesar, grilled asparagus, seaweed burnt leek crumb (vg)	16.50
Herb roast chicken breast, gnocchi, peas, smoked pancetta broth	18.00
Marmalade glazed ham, fried duck egg, beef dripping chips, pineapple piccilli	16.00
Rib & flank burger, smoked cheese, bacon jam, gem, rosemary fries	17.50
Roast pork chop, malt glazed Jerusalem artichoke, apple sauce	21.00
Cauliflower steak, curry sauce, burnt onions, crispy leaves (vg)	16.50
Cider-battered fish & chips, pea puree, tartare sauce	17.50
Grilled sea bass, roast baby potatoes, chorizo, spinach, lemon dressing	19.00

SIDES

New potatoes, mint & caper butter (v)	6.00
Harissa broccoli, lemon oil (vg)	6.50
Triple cooked chips (vg)	6.00
Skin on fries, rosemary salt (vg)	6.00
Truffle & Parmesan fries	6.50
Mixed salad, toasted sesame dressing (vg)	6.00



SCAN THE QR
- for allergen
& kcal info,
or ask a member
of the team for
a calorie menu.

Adults need around 2000 kcal a day.
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 for more info.