

Cocktails

Salted Caramel Espresso Martini 15.25
Passionfruit Martini 12
Orange & Ginger Margarita 13
Manhattan 13
Honey Espresso Martini 13
Amaretto Rum Punch 14



Digestif

Courvoisier XO 18.60
Johnnie Walker Blue 15.05
Remy VSOP 6.80
Taylor's Ruby Port 6.80
Amaretto Disaronno 6.40

The ANGLESEA ARMS

DESSERT MENU

Black forest pavlova, sour cherry molassas (vg) 9.1

Plant based Peanut butter & chocolate biscoff cheesecake, caramel sauce (v) 9.1

Rhubarb & custard trifle with sticky ginger parkin (v) 9.5

Selection of ice creams & sorbets 3.5

Sticky banana pudding, cinnamon caramel, banana split ice cream (v) 9.1

Tangy lemon curd & poppy seed polenta cake with clotted cream (v) 9.1

HOT BEVERAGES

Tea 2.75

(Ginger lemon, Green tea, Fresh mint, Earl grey)

Americano 2.90

Cappuccino 3.15

Espresso single 2.50

Espresso double 3

Latte 3.15

Macchiato 2.9

DESSERT WINE

Domaine de Valcros Banyuls Rimage 27

125ml - 7.25

Monbazillac, Domaine de l'Ancienne Cure 25.5

Sauternes, Château Filhot 2eme cru Classé 45.5



SCAN THE QR – for allergen & kcal info, or ask a member of the team for a caloric 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