

Cocktails

Salted Caramel Espresso Martini 15.55
Passionfruit Martini 12
Strawberry Margarita 13
Limoncello Spritz 12
Honey Espresso Martini 13
Hendrick's Grand Fizz 14



Digestif

Courvoisier XO 18.75
Johnnie Walker Blue 15.20
Glenmorangie 18 YO 10.70
Hennessy Vs 7.45
Taylor's Ruby Port 6.95
Amaretto Disaronno 6.55

The ANGLESEA ARMS

DESSERT MENU

Vanilla & strawberry cheesecake, basil, white balsamic condimento (vg) 8
Sticky apricot pudding, honey caramel, cornflake ice cream (v) 8.5
Peaches & cream, vanilla panna cotta, thyme poached peaches, yoghurt crisps 9.1
Selection of ice creams & sorbets 3.5
Poached orange polenta cake, clotted cream, candied pistachio (v) 9.1
Dulce de leche & dark chocolate mousse bombe(v) 9.4

HOT BEVERAGES

Tea 2.75
(Ginger & lemon, Green, Camomile, Fresh Mint, Earl Grey, English breakfast)
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 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