

THE ANGLESEA ARMS

Friday, 20th October, 2017

Kitchen: 6-10pm

(v) Acquacotta ~ Tuscan vegetable soup, poached egg £6

Caesar 'alla Cardini', pangrattato, anchovies, parmesan £7.50

(v) Burrata, figs, pink peppercorn, leaves, pesto, pine nuts £8

Moules marinières - steamed mussels, shallots, white wine, cream, parsley £8

(v) Slow roast Delica pumpkin, creamed goat's cheese, leaves £8

Crab cake, baby spinach, hollandaise, dill olive oil £8

Pappardelle, beef ragu, parmesan £8/14

Pork terrine, piccalilli, toast £7.50

Roasted halibut fillet, leek, potato, shrimp & caper cream sauce £22

Pan fried hake, sweet potato purée, sprouting broccoli, corn, chilli £19

Roast guinea fowl breast, parsnip puree, rainbow chard, 'nduja & pangrattato £18

Chargrilled ribeye steak, hand-cut chips, rocket, béarnaise £21

Braised Ox cheeks, polenta, chanterelles, truffle oil £19

(v) Dolcelatte risotto, courgettes, almond, parmesan £14

Extras: green salad, greens, hand-cut chips & aioli, pink fir potatoes, £3.50

Desserts £6

Chocolate fondant, coconut sorbet

Sticky toffee pudding, vanilla ice cream

Orange & polenta cake, peaches, pistachio, crème fraiche

Ice-creams: chocolate, strawberry, vanilla £2 each

Sorbets: lemon, blackcurrant, mango £2 each

Cheese: Binham Blue, Sainte-Maure, Fougereus, Comté £7/12

Please inform our staff of any food allergy or dietary requirement

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Bar menu

Crackling £2.50

Deep-fried whitebait, paprika, aioli £5

Anglesea Arms burger, mozzarella, spiced mayonnaise, hand-cut chips £14

Ham hock quail Scotch egg £5

Padron peppers £4

Children's Menu

Chargrilled steak & chips £9

Fish of the day, pink fir potatoes, greens £9

Pasta with butter and parmesan £5.50



BYO Wine & T-Bone Steak Monday nights

Have you got a special bottle of wine that you'd like to drink alongside our fantastic 28 Day aged T-bone steak?

Please feel free to bring your own on a Monday night
(£5/bottle corkage)

P.S. You don't have to have a T-Bone to enjoy BYO!

