

THE ANGLESEA ARMS

Friday, 18th January 2019

Kitchen: 12.30-3/6-10pm

Special (to share)

Chargrilled 35 Day Aged Sirloin steak, hand-cut chips, Italian leaves, salsa verde £50

(v) Lentil & carrot soup, parmesan crostini £7

Pork terrine, spiced pineapple chutney, toasted brioche £9

Hot smoked salmon, beetroot, salty fingers, horseradish £9

Pigeon breast, crushed new potatoes, apple boudin noir, truffled egg £10

(v) Burrata, figs, leaves, pine nuts, pink peppercorns, focaccia £9

Caesar 'alla Cardini', pangrattato, anchovies, parmesan £8

Pappardelle, beef ragu, parmesan £9/17

Roasted whole seabream, sautéed potatoes, spinach, chermoula £23

Pan fried hake, Delica pumpkin, chanterelles, mussels, chilli, white wine, cream £21

Roasted pork loin, celeriac & fennel dauphinoise, cavolo nero, salsa verde £20

Roasted duck breast, caramelized chicory, kalettes, spiced cranberry jam £21

(v) Dolcelatte risotto, courgettes, hazelnuts, wild rocket pesto £17

Chargrilled ribeye steak, hand-cut chips, rocket, béarnaise £23

Extras: green salad, pink fir potatoes, mash, spinach, greens, hand-cut chips £3.50

Desserts £7

Profiteroles, dark chocolate sauce

Chocolate fondant, coconut sorbet

Clementine & almond cake, crème fraîche

Sorbets: blackcurrant, coconut, lemon, mango £2 each

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

Cheese: Binham Blue, Fougeros, Saint Maure, Comte £7/12

Please inform our staff of any food allergy or dietary requirements & that game may contain shot
12.5% discretionary service will be added to your bill

THE ANGLESEA ARMS

Bar menu

Crackling £2.50

Ham hock quail Scotch egg £5

Anglesea Arms burger, mozzarella, spiced mayonnaise, hand-cut chips £14.50

Deep-fried whitebait, paprika, aioli £5

Padron peppers £4

Children's Menu

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

Pasta with butter & parmesan £5.50

Chargrilled steak & chips £9



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!

