

THE ANGLESEA ARMS

Sunday, 27th May, 2018

Kitchen: 12.30-9pm

Special

Maldon rock oyster, Jalapeño & tomato salsa £2.50

(v) Gazpacho £6

Pork terrine, pineapple chutney, toast £8

Crab & avocado bruschetta, coriander, chilli, lemon £9

Chargrilled king prawns & chorizo skewers, rocket, salsa verde £10

(v) Goat's curd, melon, Italian leaves, honey & mustard dressing £9

(v) Burrata, grilled peaches, pink peppercorn, pine nuts, leaves, focaccia £9

Crispy duck, blood orange, pomegranate, leaves, aged balsamic £8

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

Grilled plaice, asparagus, datterini tomatoes, peas, hollandaise £19

Roast rump of beef, Yorkshire pudding, roasties, carrots, greens, horseradish £19.50

Roasted guinea fowl, wild garlic risotto, baby watercress, red wine £19

(v) Ricotta & asparagus tortelloni, wild rocket pesto, hazelnuts £16

Roast pork loin, roasties, carrots, greens, apple sauce £18

Extras: green salad, pink fir potatoes, greens £3.50

Desserts £7

Cherry & berry filo tart

Apple crumble & custard

Nespole tart, crème fraiche

Sorbets: blackcurrant, blood orange, mango, coconut £2 each

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

Cheese: Blue des Causses, Brinkburn, Pont-l'Évêque, Gubbeen £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

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Bar menu

Crackling £2.50

Ham hock quail Scotch egg £5

Padron peppers £4

Children's Menu

Half roast rump of beef £9

Fish of the day, mash, greens £9

Pasta with butter & 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!

