

# THE ANGLESEA ARMS

Monday, 19<sup>th</sup> March, 2018

Kitchen: 6-10 pm

## Special (to share)

28 Day aged Limousin Cross T-bone steak, hand-cut chips, rocket, béarnaise £45

(v) Watercress & pea soup, parmesan crostini, crème fraiche £6

Grilled octopus, artichoke, salty fingers, mediterranean salsa £9

Lamb sweetbreads, feta, tardivo treviso, chick peas, fennel, green harissa £9

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

(v) Burrata, blood orange, land cress, hazelnut pesto £9

Pork & pistachio terrine, piccalilli, toast £8

Pappardelle, beef ragu, parmesan £9/16

Pan fried red snapper, cime de rappa, butter beans, squid ink aioli £21

Roasted lemon sole, clams, samphire, garlic, chilli, white wine, parsley £23

Pork fillet, creamed pearl barley, romanesco cauliflower, sour apple puree £20

Calves liver, celeriac dauphinoise croquettes, grilled mushrooms, wild garlic £21

(v) Gnocchi potato, gorgonzola, spinach, pistacchio crumble £16

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

Extras: green salad, greens, hand-cut chips & aioli, pink firs, carrots, mash £3.50

## Desserts £7

Clementine cake & clotted cream

Sticky toffee pudding, ginger ice cream

Chocolate truffle torte, honeycomb, crème fraiche

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

Sorbets: lemon, blackcurrant, mango £2 each

Cheese: Stichelton, Monte Enebro, Baron Bigod, Westcombe cheddar £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

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

Deep-fried whitebait, paprika, aioli £5

Padron peppers £4

## Children's Menu

Chargrilled steak & chips £9

Fish of the day, pink fir potatoes, 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!

