

THE ANGLESEA ARMS

Monday, 15th October, 2018

Kitchen: 6-10pm

Special (to share)

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

Smoked haddock & potato soup, poached duck egg £8

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

Chargrilled octopus, coco de Paimpol, roasted pink fir potatoes, green harissa £9

'Moules marinières'-steamed mussels, chilli, garlic, white wine, cream, coriander £9

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

'Terrine de pintade', boudin noir, celeriac remoulade, brioche £9

Pappardelle, beef ragu, parmesan £9/17

Roasted halibut, crushed new potatoes, leeks, samphire, clams £23

Pan fried sea bream, chorizo & potato croquettes, pickled fennel, parsley aioli £20

Confit duck leg, parsnip & potato puree, cavolo nero, blackberries £18

Braised beef short ribs, borlotti beans & pancetta, rainbow chard £21

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

(v) Wild mushroom risotto, sage, parmesan, truffle oil £17

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

Desserts £7

Muscovado tart, crème fraiche

Polenta & orange cake, clotted cream

Bread & butter pudding, honeycomb ice-cream

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

Sorbets: blackcurrant, mango, blood orange £2 each

Cheese: Perl Las Blue, Pouligny Saint-Pierre, Taleggio, Tomme Chèvre £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 £14.50

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!

