

THE ANGLESEA ARMS

Wednesday 28th February

Kitchen: 6 ~ 10 pm

Special to share

28 Day aged grass-fed Aberdeen Angus T-Bone steak, hand-cut chips, roast onion, rocket, Béarnaise 80

(v) Burrata, figs, pink peppercorns, focaccia, leaves, pine nuts & basil 13

Slow roasted portobello mushroom soup, truffle oil, focaccia & parmesan 12

Grilled mackerel fillet, pickled cucumber, capezzana olive oil & creme fraiche 13

(v) Goat's cheese bruschetta & 'Caponata' - Sicilian aubergine & peppers relish 12

"Terrine De Pintade" ~ Guinea fowl, gherkins, spicy pineapple chutney & toast 12

Pan fried scallop, Nocellara olives & celery salsa, Nduja crumb ~ 7 per scallop

Ham hock croquettes ~ apple & red cabbage salad, tomato chili jam 12

Caesar salad 'Cardini' ~ anchovies, pangrattato, parmesan 11

Pappardelle beef ragù, parmesan 14/21

Sea bream fillet ~ chargrilled calcots & new potatoes, romesco sauce & almonds 25

Grilled marinated Bavette steak ~ hand-cut chips, puntarelle & spiced salsa verde 25

Veal chop ~ crispy potatoes, purple sprouting broccoli, roast garlic & truffle butter 32

The Anglesea burger ~ mozzarella, grilled onion, spiced mayonnaise ~ hand-cut chips 19

(v) Gnocchi Gorgonzola ~ roasted Delica pumpkin, grilled zucchini, cavolo nero & walnuts 20

Pan roasted guinea fowl breast ~ jerusalem artichoke, polenta croutons & morels 26

Grilled ribeye steak ~ hand-cut chips, roasted red onion, béarnaise, rocket 32.5

Extras ~ 5

Hand-cut chips, pink fir potatoes, greens, mixed leaf salad (4)

Desserts ~ 9

Tiramisu

Rhubarb panna cotta

Sticky toffee pudding, ginger ice cream

Chocolate Mousse ~ almonds & blood orange

Sorbets ~ mango, lemon, blackcurrant ~ 2.5 per scoop

Ice creams ~ vanilla, chocolate, strawberry, honeycomb, salted caramel ~ 2.5 per scoop

Cheese ~ Old Winchester, Bleu d'Auvergne, Monte Enebro, Brie De Meaux A.O.C 9 /15

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

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Bar menu

Crackling 5

Scotch quail egg 5

(v) Padron peppers 5

Children's Menu

(v) Pasta, butter, parmesan 6

Fish of the day, mash, greens 10

Chargrilled steak, chips 10

Anglesea's Afters

	Btl	Gls
		(125ml)
SWEET WINES, PORT & SHERRY		
Mount Horrocks 'Cordon Cut,' Riesling, Clare Valley, 2018, Australia (37.5cl)	35	
Rutherglen red Muscat, Chambers Rosewood, Victoria, Australia(37.5cl)	28	9.5
Quinta do Infantado, 10yr Tawny Port, NV, Portugal (37.5cl)	28	9.5
Valdespino Inocente Fino, dry sherry		6
Valdespino Don Gonzalo Olorosso, 20 year sherry		7.5
DIGESTIFS		
	Gls	25ml
Cognac – Francois Voyer Grande Champagne VSOP	6.50	
Armagnac – Chateau La Baude, Bas Armagnac XO	7.5	
Armagnac – Chateau La Baude, Bas Armagnac VSOP	6.50	
Eau de Vie – 'Poire William' G. Miclo	5.5	
Eau de Vie – 'Vielle Mirabelle', Metté	5.5	
Grappa di Moscato, Marolo	6	
WHISKY		
	Gls	25ml
Ardbeg 10 yr	7.5	
Talisker 10 yr	7.1	
Glenmorangie 10 yr	7	
Laphroaig 10 yr	7.20	
Cragganmore 12 yr	7	
Glenfiddich 12 yr	7	
Oban 14 yr	8.5	

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