

THE ANGLESEA ARMS

Sunday, 9th December 2018

Kitchen: 12:30-9pm

(v) Parsnip soup, wild mushrooms, truffle oil £7

Hot smoked salmon, puy lentil & chicory salad, salsa verde £9

Roast pheasant, ham hock terrine, spiced pineapple chutney, toasted brioche £9

Stuffed Marconi peppers - spiced lamb & bulgar wheat - yoghurt, flat bread £9

Roast pear, confit duck, watercress, black pudding, sweet chilli relish £9

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

(v) Burrata, black fig, pomegranate, leaves, focaccia £9

Roasted fillet of halibut, crushed potatoes, Romanesco, brown shrimp, beurre blanc £23

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

(v) Roast pumpkin risotto, chestnuts, cinnamon & parmesan £17

Roast corn-fed chicken, polenta, wild mushrooms, truffle oil £20

Roast pork belly, roasties, carrots, greens, apple sauce £19

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

Desserts £7

Apple crumble, custard

Profiteroles & dark chocolate sauce

Pear & almond tart, mascarpone cream

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

Sorbets: blackcurrant, mango, blood orange £2 each

Cheese: Binham Blue, Taleggio, Sainte 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

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Bar menu

Crackling £2.50

Ham hock quail Scotch egg £5

Padron peppers £4

Children's Menu

Fish of the day, mash, greens £9

Pasta with butter & parmesan £5.50

Half roast beef £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!

