

THE ANGLESEA ARMS

Saturday 13th April

Kitchen: 12:30 ~ 3 / 6 ~ 10pm

Special

Maldon rock oysters, shallot vinaigrette ~ 3 per oyster

(v) Spiced tomatoes & carrots soup, croutons, crème fraîche & basil 12

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

Chargrilled english asparagus ~ deep fried buford brown egg, hollandaise & paprika 14

Rabbit and pork terrine ~ pistachio, spiced pineapple chutney, gherkins & toast 13

Brandade ~ creamed salted cod, capezzana olive oil, chicory, radish & toscano 14

'Gambas al ajillo' ~ Sauteed king prawns, chilli, garlic, white wine & parsley 16

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

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

Pappardelle beef ragù, parmesan 14/21

(v) Courgette & gnocchi genovese ~ ricotta stuffed zucchini flowers 21

Pan roasted sea trout ~ crushed new potato, leeks, beurre blanc & trout roe 28

Grilled plaice fillet ~ datterini tomatoes, samphire, peas, white wine & capers 26

Spiced chorizo & chargrilled squid risotto, saffron, lemon, chilli, coriander & salsa fresca 25

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

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

Herb crusted rack of lamb ~ sautéed spring vegetables, pancetta & horseradish 32

Chargrilled spatchcock quail ~ polenta croutons, datterini tomatoes & basil 24

Extras ~ 5

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

Desserts ~ 9

Gariguetto strawberry 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 ~ Comte, Binham Blue, Monte Enebro, Fougerus 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

Whitebait, saffron aioli 7

Children's Menu

(v) Pasta, butter, parmesan 6

Fish of the day, mash, greens 10

Chargrilled steak, chips 10

Anglesea's Afters

	Btl	Gls
SWEET WINES, PORT & SHERRY		(125ml)
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 VSOP		6.50
Eau de Vie – ‘Poire William’ G. Miclo		5.5
Eau de Vie – ‘Vielle Mirabelle’, Metté		5.5
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