

THE ANGLESEA ARMS

Saturday 6th August
Kitchen: 12:30- 3pm / 6 - 10pm

Ham hock terrine, spiced pineapple chutney, leaves & toast 9
(v) Burrata, figs, pink peppercorns, focaccia, leaves, pine nuts & basil 12
Pulled pork & ham croquettes, apple & red cabbage salad, tomato chili jam 9
(v) Gazpacho Andaluz - spiced chilled tomato & cucumber soup, croutons & herbs 9
'Gambás al ajillo' - Sautéed king prawns, chilli, garlic, white wine, parsley 14
Deep fried soft-shelled crab, chili & avocado salsa, leaves 12
Caesar salad 'Cardini,' pangrattato, anchovies, parmesan 9

Pappardelle beef ragù, parmesan 10/17
(v) Melanzane alla parmigiana- aubergine, tomato, mozzarella, basil 18
Grilled sea bass fillet, sautéed Datterini tomatoes, peas, samphire, white wine 22
Seafood & chorizo Paella - langoustine, king prawns, clams, mussels, squid & saffron 22
Chicken breast Milanese - baby gem, cucumber & fennel salad, lime & mint yoghurt 20
The Anglesea burger - mozzarella, grilled onion, spiced mayonnaise - hand-cut chips 17
Pan-fried calves' liver, roasted carrot purée, grilled endive, pancetta & sage 23
Grilled ribeye steak - hand-cut chips, roasted red onion, béarnaise, rocket 27.5

Extras - 4

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

Desserts - 7

Tiramisu

Vanilla panna cotta, strawberries & mint
Chocolate & amaretto truffle, crème fraiche

Sorbets - blackcurrant, lemon, mango - 2 per scoop
Ice creams - vanilla, chocolate, strawberry, salted caramel, honeycomb- 2 per scoop
Cheese - Comte, Binham Blue, Golden Cross, Fougereus 7.5 /14

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 2.5

Scotch quail egg 5

Padron peppers 5

Children's Menu

Fish of the day, pink fir potatoes, greens 9

(v) Pasta, butter, parmesan 5.5

Chargrilled steak, chips 9

Anglesea's Afters

SWEET WINES, PORT & SHERRY

	Btl	Gls
Rutherglen red Muscat, Chambers Rosewood, Victoria, Australia	22.50	8 (125ml)
Fairview 'La Beryl' Chenin Blanc, Paarl, 2019, South Africa	28	
Fèlsina Berardenga, Vin Santo, 2008, Italy	35	
Mount Horrocks 'Cordon Cut,' Riesling, Clare Valley, 2018, Australia	28	
Quinta do Infantado, 10yr Tawny Port, NV, Portugal	24	8.4 (125ml)
Valdespino Fino 'Inocente' Pago de Macharnudo, Spain	22	6
Valdespino Oloroso 'Don Gonzalo' VOS	32	7.5

DIGESTIFS

	Gls 25ml
Cognac – Francois Voyer Grande Champagne VS	5.20
Cognac – Francois Voyer Grande Champagne VSOP	6.20
Armagnac – Chateau La Baude, Bas Armagnac XO	7
Armagnac – Chateau La Baude, Bas Armagnac VSOP	6.20
Calvados – Château de Breuil, Fine Calvados	5.7
Eau de Vie – 'Poire William' G. Miclo	4.9
Eau de Vie – 'Vielle Mirabelle', Metté	4.9
Eau de Vie – 'Vielle Prune', Metté	4.9
Grappa di Moscato, Marolo	4.9

WHISKY

	Gls 25ml
Ardbeg 10 yr	7
Talisker 10 yr	7
Glenmorangie 10 yr	7
Laphroaig 10 yr	7.20
Cragganmore 12 yr	6.7
Glenfiddich 12 yr	7
Oban 14 yr	6.7