

# THE ANGLESEA ARMS

Sunday 31<sup>st</sup> July  
Kitchen: 12:30 – 9pm

- 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 10  
Chargrilled octopus, new potatoes, wilted spinach, confit garlic & olive oil 12  
(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

- (v) Melanzane alla parmigiana- aubergine, tomato, mozzarella, basil 18  
Seafood & chorizo Paella - langoustine, king prawns, clams, mussels, squid & saffron 22  
Grilled sea bass fillet, sautéed Datterini tomatoes, peas, asparagus, samphire, white wine 22  
Herb-crusteD rack of lamb, stuffed tomato, cauliflower & quinoa remoulade 27  
Roast rump of beef, Yorkshire pudding, roasties, carrots, greens, horseradish 21  
Roasted cornfed chicken breast, roasties, carrots, greens, white wine sauce 20

## Extras - 4

Pink fir potatoes, greens, mixed leaf salad, carrots

## Desserts - 7

Tiramisu

Apple crumble, vanilla custard

Vanilla panna cotta, strawberries & mint

Sticky toffee pudding, ginger ice cream, caramel sauce

Sorbets – blackcurrant, lemon, mango - 2 per scoop

Ice Creams – vanilla, chocolate, strawberry, salted caramel, pistachio - 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

Half roast beef 10

## 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	