THE ANGLESEA ARMS

Sunday 8th November

Kitchen: 12:30 ~ 9pm

Chargrilled octopus ~ Crispy potatoes, spiced red pepper sauce 18
'Moules Marinieres' ~ steamed mussels, shallot, chilli, white wine & cream 15
(v) Delicia pumpkin with Gorgonzola soup ~ Thyme & Parmesan crostini, hazelnut 12
Terrine de pintade ~ Guinea fowl, green peppercorn, pickled cucumber & quince jam 13
(v) Burrata, figs, focaccia, pink peppercorns, mixed leaf, pine nuts & basil 14
Ham hock croquettes ~ Apple & red cabbage salad, tomato chilli jam 12
Caesar salad 'Cardini' ~ Anchovies, pangrattato, parmesan 12
Chargrilled squid ~ Rocket & chilli vinaigrette 15

Risotto Bianco ~ Burford brown poached egg and parmesan 22
Confit duck leg cassoulet ~ fennel pork sausage, white bean stew 28
Baked Halibut ~ New potatoes, leeks, brown shrimp, sea purslane & beurre blanc 38
Roast rump of beef, Yorkshire pudding, roasties, carrots, greens, horseradish 28
Confit pork belly, roasties, carrots, greens, apple sauce 25

Extras

greens 5, mixed leaf salad 5, carrots 6, tenderstem broccoli 6, pink fir potatoes 6

Desserts ~ 10

Apple Crumble ~ Custard
Sticky toffee pudding ~ Ginger ice cream
Creme Brûlée
Tiramisu

Ice creams & sorbets ~ 3 per scoop

Sorbets ~ lemon, mango, coconut, blackcurrant
Ice creams ~ chocolate, vanilla, strawberry, honeycomb, salted caramel

Cheese ~ 10 /15

Roquefort, Taleggio, Manchego, Sainte Maure de Touraine

Wi-fi password: angleseaarmsguest2021

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

35, Wingate Road, London, W6 0UR
Tel. 020 8749 1291 e: theangleseaarmsw6@gmail.com

THE ANGLESEA ARMS

Bar menu

Crackling 5

(v) Padron peppers 5

Whitebait, saffron aioli 7

Scotch quail egg 5

Olives 4

Children's Menu

(v) Pasta, butter, parmesan 8

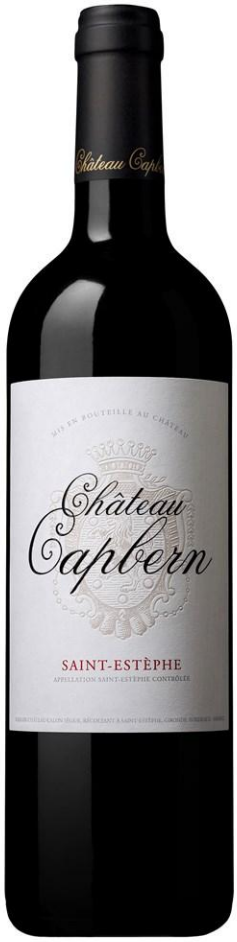
Fish of the day, pink fir potatoes, greens 12

Half roast beef 14

Vin du mois

Saint Estèphe, Château Capbern, Cab Sauvignon & Merlot, Bordeaux, 2020

Château Capbern is one of Saint-Estèphe's best-kept secrets. The 41-hectare Saint-Estèphe property is located east of Calon-Ségur and overlooks the Gironde River. The vineyards are planted on a mix of gravel, limestone, and clay soils, ideally suited to the hot summers that Bordeaux is known for.



Château Capbern comprises a blend of
55% Cabernet Sauvignon,
39% Merlot,
3% Cabernet Franc
3% Petit Verdot
Aged for 18 months in oak barriques of which 40% is new.
The final wine consistently displays charming cassis fruit and structured, yet supple tannins.

BTL: £60

abv:%14

Château Capbern

35, Wingate Road, London, W6 0UR
Tel. 020 8749 1291 e: theangleseaarmsw6@gmail.com