

THE ANGLESEA ARMS

February 2010

Thai Coconut & Lentil Soup	£4.45
Oxford Blue, Spinach & Red Onion Tart with Mixed Leaves	£6.25
Haddock & Smoked Salmon Fishcake with Saffron Aioli	£6.25
Sesame Tempura Red Mullet with Mooli, Snow Peas & Lime Dressing	£6.75
Sautéed Duck Liver, Crispy Bacon & Oyster Mushrooms on Toast with Balsamic Reduction	£6.95
Wood Pigeon, Guinea Fowl & Smoked Duck Terrine with Toast & Pear & Date Chutney	£6.45
Crispy Fried Baby Squid with Risotto Nero	£6.45
Beer Battered Haddock with Hand Cut Chips & Mushy Peas	£10.95
Homemade Beef Burger with Smoked Applewood Cheddar & Hand Cut Chips	£10.95
Spinach, Sundried Tomato & Goats Cheese Lasagne with Mixed Leaves	£11.25
Toulouse Sausages with Mashed Potatoes, Braised Red Cabbage & Shallot Gravy	£10.95
Mixed Wild Mushroom Arborio Risotto with Parmesan, Mixed Herbs & Truffle Oil	£12.95
Seabass with Saffron New Potatoes, Curly Kale & Herb Veloute	£13.95
Pan Roasted Cod with Roasted Jerusalem Artichoke & Seafood Chowder	£14.75
Grilled Lemon Sole in Capers & Chervil Butter with Champ Potato & Spinach	£15.25
Steak & Guinness Pie served with Champ & Green Beans	£12.95
Rib- Eye Steak with Peppercorn Sauce, Horseradish Mashed Potatoes & Fine Beans	£16.95
Dark Chocolate Mousse cake with Berry Compote & Chantilly	£5.00
Vanilla & Blackcurrant Cheesecake	£4.95
Double Chocolate Brownie with Vanilla Ice-Cream	£5.00
Panna Cotta with Rhubarb	£4.95
Vanilla or Chocolate Ice-Cream / Lemon, Cranberry or Mango Sorbet	£3.50
British Farmhouse Cheese Selection of Hard, Soft, Smoked & Blue with Quince Jelly (Oxford Blue, Smoked Applewood, Mull of Kintyre Mature Cheddar & Somerset Camembert)	£7.95

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Head Chef: Julian Legge