

# The Anglesey Arms at Halnaker

## Dinner Menu - April 2010

### While you choose

Ovenbaked ciabatta with an olive oil and balsamic dip £3.50

Marinated olives with freshly baked ciabatta £4.50

### Starters

Seasonal homemade soup £5.50

Homemade Selsey crab pate with brown toast £7

Crab and crayfish oriental salad with homemade sweet chilli sauce £7

Breaded whitebait, homemade tartare sauce £6.50

Scottish smoked salmon, brown bread and butter £7

St Agur and onion tart with roquette and baby fig salad £6

### To share

Camembert baked in the box with crusty dipping bread £9.50

Charcuterie of salami, chorizo and Serrano ham, marinated olives and warm ciabatta £13.50

### Seasonal salads

Warm salad of free range smoked chicken, mango and red pepper £13.50

Rare scotch beef, Colston Basset stilton and Charlotte potatoes £13.50

Seafood platter of smoked salmon, prawns, crab and crayfish, served with new potatoes £15

### Main courses

21 day hung Sussex fillet £22    21 day hung Sussex sirloin £19.50    Pepper/garlic sauce £1.50

Served with garnish of field mushroom, tomato concasse and hand cut chips

Confit of duck, dauphinoise potatoes, wilted greens, red wine and thyme jus £13.50

Sauteed escalope of Limousin rose veal, tomato and mushroom ragout, frites and salad £15

Slow cooked shoulder of lamb, Moroccan style, served with cous cous £15.50

Thai style red curry and basmati rice - vegetable or tiger prawn £13.50

Home cooked ham, organic eggs and hand cut chips £11.50

Side orders £2.50 - hand cut chips, buttered new potatoes, seasonal vegetables or salad

See blackboard for daily dishes - Fresh local fish, pasta, pies, vegetarian options and the chefs' whims & experiments.

Homemade puddings £5.50 - See boards or ask serving staff

Handmade cheeses with water biscuits & homemade chutney £7.50

### Our "slow food" philosophy

All our meat is local or traceable. Free range chicken is government assured "label rouge". Fish is locally caught or from sustainable stocks. Whenever possible vegetables are local and/or organic. Eggs are organic.

*If not taking a starter please allow about 30 minutes for your freshly cooked Main Course*

Head Chef Ashley Abady