



## The Anglesey Arms at Halnaker Dinner Menu - Autumn 2011

### Starters

- Marinated olives with freshly baked ciabatta £4.75  
Homemade Selsey crab paté with brown toast £7.50  
Breaded whitebait, homemade tartare sauce £6.75  
Thai fishcakes served with oriental salad and chilli dressing £6.50  
Wild mushrooms on toasted ciabatta £6.50  
Deep fried brie and Serrano ham with baby fig salad and chutney £6.50  
Anglesey salad of sunblushed tomatoes, olive, artichokes, brie and croutons £7

### To share

- Camembert baked in the box with crusty dipping bread £11  
Charcuterie of salami, chorizo and Serrano ham, marinated olives, artichokes and warm ciabatta £15

### Main courses

- 8oz 21 day hung Sussex fillet £27    21 day hung Sussex sirloin £21  
Served with a field mushroom, tomato, hand cut chips and pepper, garlic or wild mushroom sauce (£1.50)  
Calves liver and bacon, served with onion gravy and mash £14  
Thai style red king prawn or vegetable curry with basmati rice £15  
Home cooked ham, organic eggs and hand cut chips £13  
Warm salad of "label rouge" smoked chicken and chorizo with homemade chilli dressing £15  
Confit of duck served with plum sauce and bubble and squeak £15  
Fillet of venison in a red wine jus, with parsnip purée and wilted greens £22.50  
Pumpkin and potato pudding served on roast squash with garlic sauce, dressed salad and parmesan crisps £14.50  
Beer-battered loin of cod served with handcut chips and homemade tartare sauce £13.50

Side orders £3.50 - hand cut chips, buttered new potatoes, seasonal vegetables or salad

**See blackboard for daily local fish and meat dishes**

Homemade puddings £6.50 - See boards or ask serving staff

Handmade cheeses with water biscuits & homemade chutney £8.50

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.