

The Anglesey Arms at Halnaker

AUTUMN Dinner Menu

While you choose

Oven baked ciabatta with an olive oil and balsamic dip £3.50

Marinated olives with freshly baked ciabatta £4.50

Starters

Seasonal homemade soup £5.50

Anglesey Game terrine, Anglesey chutney £6.50

Homemade Selsey crab pate with brown toast £7

Crayfish and Selsey crab oriental salad £6.50

Breaded whitebait, homemade tartare sauce £6.50

Scottish smoked salmon, brown bread and butter £7

Organic Roquefort and baby fig salad with truffle dressing £6.00

Starters to share

Camembert baked in the box with crusty dipping bread £9.50

Charcuterie, marinated olives & artichokes with warm ciabatta £13.50

Seasonal salads

Warm salad of free range chicken and smoked bacon, Roquefort £13.50

Brie de Meaux, marinated olives and artichokes £12

Dressed Selsey crab with salad and new pots £13.50

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

From the grill - our renowned British meats (Pepper, garlic or Bordelaise sauce £1.50)

21 day hung Sussex fillet £22 21 day hung Sussex sirloin £19.50

All served with garnish of mushrooms and hand cut chips

Main courses

Fillet of venison, parsnip mash, port wine sauce, winter greens £19.00

Confit of duck, champ, red wine and thyme jus £13.50

Breaded escalope of Limousin rose veal, garlic butter, frites, salad £15

Wild mushroom pasta £10.50

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

Side orders £2.50 - chips, new potatoes, seasonal veg or salad

See blackboard for daily dishes - **Fresh local fish** - Pasta - **Pies** - Casseroles - Vegetarian Options - Chef's 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 traceable and we try to ensure that it comes from happy animals. 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