

The Anglesey Arms at Halnaker

Autumn Lunchtime Menu

Starters & Snacks

Marinated olives with freshly baked ciabatta £ 3.50
Oven baked ciabatta with olive oil and balsamic dip £4.50
Seasonal homemade soup £5.50
Sussex rarebit £5.50
Anglesey terrine, chef's homemade chutney £7
Oriental crab and crayfish salad, chilli dressing £6.50
Breaded whitebait, homemade tartare sauce £6.50
Homemade Selsey crab pate with brown toast £7

Starters to share

Camembert baked in a box with crusty dipping bread £9.50
Charcuterie, marinated olives & artichokes, warm ciabatta £13.50

Lunchtime Classics £9.50

Wholetail scampi or beer-battered loin of cod & chips
Homebaked ham, organic eggs, bubble & squeak
O'Hagan's Oxford sausages, mash, onion gravy
Homemade organic burger topped with mozzarella and sun blush tomatoes, frites, salad
Chunky fishcakes, salad, homemade tartare sauce

Other Main Courses

Organic three egg omelette, salad, chips £8.50 - try ham, mushroom, cheese, tomato etc!
Grilled Sussex sirloin steak, roasted flat mushroom, organic homemade chips, garlic butter or pepper sauce £19.50
Warm salad of "label rouge" free range chicken, smoked bacon and Roquefort £13.50

Seasonal Selsey seafood specials

Dressed hand-picked Selsey crab salad with organic new potatoes £13.50
Platter of Selsey crab, Scottish smoked salmon, prawns, crayfish and new potatoes £14.50

Handcut sandwiches

Mature Cheddar cheese Homecooked English ham BLT £5
O'Hagan's sausage & onion Brie de Meaux tomato & basil pesto £5.50
Smoked salmon Rare Scotch beef Prawn & Marie Rose sauce £6
Handpicked Selsey crab £6.50 Hot rare beef in toasted ciabatta £7.50

Ploughman's Lunches £9

Unpasteurised Sussex Cheddar Brie de Meaux Colston Bassett Stilton
Homebaked English ham O'Hagan's Oxford sausages Mixed Cheeses £9.50

Homemade Puddings £5.50 Please see boards or ask serving staff for today's selection

Handmade cheeses with water biscuits & homemade chutney £7.50

See blackboard for daily dishes

Local fish & game - Pasta - Pies & Casseroles - Salads - Vegetarian dishes etc

All our meat is traceable and we try to ensure that it comes from happy animals. Fish is locally caught or from sustainable stocks. Free range chicken is government assured "label rouge". Whenever possible vegetables are local and/or organic.