

The Anglesey Arms at Halnaker

Sunday Lunchtime Menu

Starters & Snacks

Homemade soup of the Day £5.50

Marinated olives, freshly baked ciabatta £4.50

Homemade pork and duck rillettes, apple chutney, toast £6.50

Breaded whitebait, homemade tartare sauce £6.50

Garlic wild mushrooms on warm ciabatta £7

Freshwater crayfish and mango salad £7

Scottish rope grown mussels with white beer and bacon £6.50/11.00

Starters to share

Camembert baked in a box with crusty dipping bread £9.50

Charcuterie, marinated olives & artichokes, warm ciabatta £15.50

Traditional Sunday Roast £12.50

Roast topside of Scotch beef (21 day hung)

Roast leg of Southdown lamb

Served with Sussex batter pudding, Rob's Mum's secret recipe onion bread and organic local vegetables.

Main Courses

Poached fillet of organic sea trout with warm salad Nicoise £14.50

Pan roasted breast of free range chicken, Chidham leek and cheddar sauce £12.50

Warm salad of free range chicken smoked bacon, organic Roquefort £12.50

Fish pie, spring greens, crushed new potatoes £12.50

Penne with roasted Tangmere peppers, tomato and chilli or wild mushrooms £10.50

Ploughman's Lunches £9

Unpasteurised Sussex Cheddar or Brie de Meaux - Colston Bassett Stilton

Homebaked ham - O'Hagan's sausages - Mixed cheese £9

Homemade Puddings £5.50

Orange bread and butter pudding

Panna cotta with stewed rhubarb

Meadow Cottage Jersey ice cream

Rice pudding with Ashley's tutti frutti jam

Winter fruit crumble

Chocolate mousse with poppy seed biscuits

Handmade cheeses & water biscuits £6.50

All our meat is traceable and we try to ensure that it comes from happy animals

All fish is locally caught or from sustainable sources

All today's vegetables are local and organic