

SUNDAY & BANK HOLIDAY MENU

APPETISERS

Homemade Soup of the Day

House Soda Bread **8.00**
1(Wheat),5,7,8(Traces),9,11,12,13

Fishcake

Curry & Sweet Chilli Aioli,
Garden Leaves **12.00**
1(Wheat),3,4,7,12

Baked Brie Cheese

Pickled Walnuts, Cranberries,
Honey, Sourdough Croutes **13.00**
1(Wheat),7,8,12

Anglers Seafood Chowder

Market Fish And Seafood, Pastis
Cream & Crispy Pancetta
with House Soda Bread
Appetiser 13.00 | Main 17.00
1(Wheat),2,4,7,9,11,12,14

Deep Fried King Oyster Mushrooms

Black Garlic Aioli
Appetiser 12.50
Main with Fries &
Garden Leaves **22.00**
1(Wheat),3,7,12

Twice Cooked Chicken Wings

House Hot Sauce or
House BBQ Sauce
Appetiser 12.50
Main with Fries **19.50**
1(Wheat),3,7,9,10,12

Anglers Homemade Black Pudding

Beetroot Ketchup, Granny Smith
Apple Compote **11.00**
1(Wheat),7,10,12

-SALADS-

Warm Chicken Caesar Salad

Garlic Croutons, Parmesan
Shavings & Classic Caesar Dressing
Appetiser 13.00
Main **18.00**
1(Wheat),3,4,7,10,12

Harissa Roasted Carrot & Quinoa Salad

Cashew, Orange Segments,
Shaved Fennel & Yoghurt Dressing
Appetiser 11.00
Main **17.00**
7,8(Cashew),10,12

MAINS

Fitzgeralds, Roasted Striploin of Beef

Creamy Mash & Roasted Potatoes,
Yorkshire Pudding, Buttered
Roasted Vegetables, Green
Cabbage, Gravy **23.00**
1(Wheat),6,7,9,12

Half Roasted Chicken

Creamy Mash Potato, Buttered
Vegetables, Cabbage, Gravy **22.00**
7,9,12

48 Hour Pork Belly

Creamy Potatoes, Confit Carrots,
Pickled Apple & Mustard Rosemary
Jus **23.00**
7,9,10,12

Cream Cheese Rigatoni

Courgettes & Cherry Tomatoes **18.00**
Add Chicken **7 4.00**
Add Prawns **2 6.00**
1(Wheat),3,7,12

Rigatoni Bolognese

Grana Padano Shavings,
Fresh Basil **19.50**
1(Wheat),3,7,9,12

Pan Roast Salmon

Crushed New Potatoes,
Sprouting Broccoli **24.00**
(4,7,12)

Fish & Chips

Traditional Beer Battered Fish,
Mint infused Crushed Peas,
Tartar Sauce & Fries **22.00**
1(Wheat),3,4,7,10,12

Korean Style Vegetarian Burger

Slaw, Gochujang Mayo, Cheese,
Pickled Red Onion & Fries **19.00**
1(Wheat),3,6,7,10,11,12

Thai Style Red Curry

Mixed Vegetables, Basmati
Rice & Poppadom **18.00**
Add Chicken **4.00**
Add Prawns **2 6.00**
1(Wheat),5,9,11

FRIES & SIDES

Black and Blue Fries 7.00

Olive Tapenade, Blue Cheese
3,7,10,12

Truffle and Parmesan

Fries **6.00**
3,7,10,12

Garlic Bread

Roasted Garlic Butter **6.00**
1(Wheat),7

Fries with Siracha Baconnaisse 7.00

3,7,10,12

Sweet Potato Fries 7.00

12

Fries 6.00

12

Add Peppercorn Sauce **3.00** 7,9,12
Add Chimichurri **3.00** 12

Buttered Seasonal Vegetables 6.00

7

House Mash with Gravy 5.00

7,9,12

Leafy Green House Side Salad 6.00

10,12

Crushed Baby Potatoes 6.00

7

ALLERGENS

1: Gluten, 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxides/Sulphites, 13: Lupins, 14: Molluscs
WE KINDLY ASK GUESTS TO INFORM THEIR SERVER OF ANY FOOD ALLERGIES. WE ARE UNABLE TO GUARANTEE THAT CROSS CONTAMINATION WILL NOT OCCUR
WHERE DISHES ARE OR ARE IN PART DEEP FRIED. PLEASE ASK YOUR SERVER FOR FURTHER CLARIFICATION IF UNSURE.

WINE MENU

WHITE WINES

ITALY

**(123) BOLLA,
PINOT GRIGIO**

Well-balanced and dry, fruity, with hints of almonds and toast. *GL 8 BTL 29*

**(126) MONCHIERO
CARBONE GAVI DI GAVI**

Sunny, fruity and fresh character. Light in body and dry, with the taste of white fruit, a touch of nectarine and a hint of lime. Long, concentrated and dry finish. *BTL 50*

SPAIN

(115) ALALBA, ALBARIÑO

Brilliant pale lemon colour. Intense aromas of peaches, white flowers, minerals and a hint of fresh sea breeze. On the palate, well-balanced prominent acidity with light minerality. *GL 9.5 BTL 36*

NEW ZEALAND

**(122) KAPUKA
SAUVIGNON BLANC,
MARLBOROUGH**

A lovely crisp & refreshing wine with notes of citrus & gooseberry. Fresh lemon/lime and tropical fruit flavours on the palate. *GL 9.5 BTL 35*

FRANCE

**(117) MOMMESSIN,
CHARDONNAY**

Well-balanced with a combination of citrus, light oak and white flowers. A little touch of minerality on the finish. *GL 8 BTL 29*

**(118) ROLAND
BOUCHACOURT,
SAUVIGNON BLANC**

Very fresh on the palate with a good acidity and a natural hint of gooseberry, passion fruit and lemon. *GL 7.5 BTL 28*

**(119) DOMAINE
BIZET, SANCERRE**

Pale gold with brilliant highlights. Refined nose dominated by hallmark Sauvignon aromas of blackcurrant bud with lemony and pink grapefruit undertones. *BTL 56*

PORTUGAL

**(105) PORRAIS
DOURO, RABIGATO**

Medium-bodied, fresh citrus wine with floral aromas and hints of tropical fruits. *BTL 32.5*

GERMANY

**(125) VILLA HUESGEN 'BY
THE GLASS', RIESLING**

Well-balanced with a fresh acidity, elegant fruit and a discreet minerality. Aromas of juicy apple and apricot with a hint of lemon. *BTL 40*

SOUTH AFRICA

**(112) MAILING MAY,
SAUVIGNON BLANC**

A refreshing and crisp wine with aromas of pineapple, green fig, citrus and gooseberry. *BTL 36*

**(127) SPRINGFIELD
ESTATE, WILD YEAST
CHARDONNAY**

Intense and very complex, plentiful fruit with toasty spice, with a touch of dried orange peel. Mouth filling and supple with oily richness. *BTL 55*

ROSE

**(302) LES PETITES
JAMELLES, ROSÉ**

Very fruity, aromatic wine with nice scents of strawberry, cherry and grenadine. Very fresh, easy-drinking, peach and redcurrant on the finish. *GL 8.5 BTL 32*

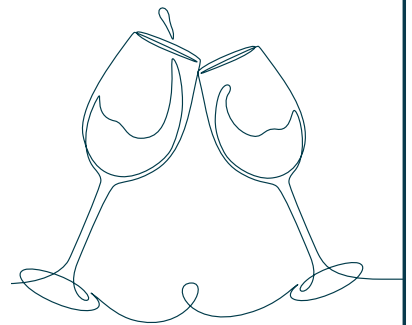
NON-ALCOHOLIC

**(500) NATURA
DE-ALCOHOLISED
WHITE, SOUTH AFRICA**

Crisp and refreshing with tropical fruit flavours and an integrated palate. *GL 6 BTL 22*

**(502) TORLEY NON
ALCOHOLIC WHITE
SPARKLING**

Lovely, bright hue and intense fizz. Its aroma and taste are both dominated by fresh grapes, humbly accompanied by a hint of spiciness. *GL 6 BTL 23*



RED WINES

FRANCE

**(417) RÉSERVE SAINT
JACQUES, MERLOT**

Rich, complex, and long with aromas of crushed black fruit and spices. *GL 8 BTL 29*

**(405) OLIVIER RAVOIRE,
CÔTES DU RHÔNE**

Generous spicy nose, balanced with aromas of red fruits. Ample and silky mouthfeel, with pleasant melted tannins. *BTL 40*

**(431) PIERRE
CHAINIER, PINOT NOIR**

Smooth well balanced flavours with a hint of warm spice and a soft fresh finish. *GL 8.5 BTL 32*

**(404) BARON DE
BOUTISSE ST.EMILION
GRAND CRU**

Medium-bodied palate with black cherries and cassis. Aromas of violets, currant and cedar. *BTL 53*

CHILE

**(425) CAMINO DEL REY,
CABERNET SAUVIGNON**

Fresh and fruity with matured tannins that provide a harmonious and pleasant finish. Intense aromas of red fruits and berries. *GL 7.5 BTL 28*

ITALY

**(428) FIAMME
MONTEPULCIANO
D'ABRUZZO RISERVA**

Deep purple colour with pungent aromas of black plums and jasmine. Full rich palate embraced by firm tannins and fresh acidity. Long and elegant finish. *GL 8.5 BTL 32*

**(411) VILLA BELVEDERE
VALPOLICELLA RIPASSO**

A Pronounced nose of warm autumn fruits, blackcurrants and cherries with hints of chocolate and spice. Dry, full bodied with a firm tannin structure. *BTL 54*

**(401) TENUTA
SANT'ANTONIO AMARONE
DELLA VALPOLICELLA
DOCG VENETO**

Well-balanced, soft, fine and elegant, with aromas of ripe red fruit, spices, liquorice, black pepper and chocolate. *BTL 95*

AUSTRALIA

**(418) RHYTHM &
RHYME, SHIRAZ**

Fruity aroma with hints of blackberries, blueberries, sweet licorice and vanilla. The taste is fruity, medium-bodied with soft tannins and sweet spicy notes. *GL 8.5 BTL 32*

BUBBLES

**(203) MASSOTTINA
PROSECCO DOC
TREVISO, ITALY**

Its bouquet exudes hints of white fruit, green apple and lemon. On the palate it is simple, lively, fruity, harmonious and refreshing. *GL 10.5 BTL 50*

**(204) PANNIER
SELECTION BRUT
CHAMPAGNE, FRANCE**

Supple with a round body. Mature aromas of fully ripened fruit and notes of honey, vanilla. *BTL 90*

**(208) MOËT & CHANDON
CHAMPAGNE, FRANCE**

The delicious sumptuousness of white-fleshed fruits (pear, peach, apple) with the alluring caress of fine bubbles. *BTL 120*

ARGENTINA

**(406) DON DAVID
RESERVE, MALBEC**

Very well balanced together with sweet and soft tannins. Fruity, full of plums and chocolate notes. Pleasant finish. *GL 9.5 BTL 36 (ORGANIC)*

SPAIN

**(414) VINA EGUIA,
CRIANZA, RIOJA**

Medium-bodied and dry, the palate shows black berries, plums and hints of tannin. *GL 9 BTL 34*

**(427) BODEGAS MURIEL
RESERVA, RIOJA**

Finely balanced wine, with a polished and elegant body, long and pleasant aftertaste. *BTL 39*

**(430) BODEGAS MURIEL
GRAN RESERVA, RIOJA**

Silky and smooth, perfectly assembled taste is emphasized. Aromas of roasted coffee, spices and ripe fruits. *BTL 58*

SOUTH AFRICA

**(413) MOOPLAAS, OLD
VINE PINOTAGE**

Full-bodied and rich with a long finish and notes of plums. *BTL 44 (ORGANIC)*

PORTUGAL

(407) ESCAPADA, LISBOA

A juicy mouth-watering wine with lots of red and dark berries. Light in body but with plenty of flavours, finishing with a hint of spice. *BTL 28*