



THE ANGLERS ARMS

Inn Keeping With Tradition

Valentines

CRISPY GRILLED BLACK PUDDING

Grilled Northumbrian black pudding set on lyonnaise potatoes with black pepper sauce.

CRASTER KIPPER PATE

With malted toast, pickled gherkins, dressed leaves and beetroot chutney

CARROT AND GINGER SOUP

With coriander pesto and roast pine nuts

BANG BANG CHICKEN SALAD

Tossed in a honey, peanut butter, lime and chilli dressing

PAN FRIED BREAST OF CHICKEN

With potato pancakes, thyme roast carrots and chestnut mushroom sauce

SLOW-COOKED SHOULDER OF LAMB

Provençal vegetables and garlic and rosemary parmentier potatoes

CRISPY DUCK CONFIT

With sauté potatoes, bacon & Savoy cabbage and black cherry sauce

WILD SEABASS

Pan fried with mussels, mushrooms, carrot puree-Madeira sauce and new potatoes

RIB EYE STEAK

Hand cut chips, roast tomato and red wine shallot-sauce au poivre (£2.95 supplement)

BUTTERNUT SQUASH AND GOATS CHEESE PITHIVIER

With straw potatoes and puy lentil & white bean casserole

PLUM AND ALMOND TART

With fruit compote and crème anglaise

PEANUT CARAMEL BRULEE

Homemade langue's de chat biscuits

ST CLEMENTS CHEESCAKE

Citrus sorbet and bitter chocolate and chilli sauce

MINI CHEESE PLATE

Biscuits, bouquet of celery and grapes

Freshly brewed Coffee and Homemade Tray Bake

£24.95