SUNDAY MENU 🚃

THE GLERS 00. DRINK. MUS'

- 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 12.00 Main with Fries 19.00 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 12.00 Main 17.00 1(Wheat), 3, 4, 7, 10, 12

Harissa Roasted Carrot & Quinoa Salad Cashew, Orange Segments, Shaved Fennel & Yoghurt Dressing Appetiser 9.50 Main 15.00 7,8(Cashew),10,12

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

Fitzgeralds, Roasted Striploin of Beef Creamy Mash & Roasted Potatoes. Courgettes & Cherry Tomatoes 18.00 Yorkshire Pudding, Buttered Roasted Vegetables, Green Cabbage, Gravy 24.00 1(Wheat),6,7,9,12

Corinn Hill Roasted Leg of Lamb Creamy Mash & Roasted Potatoes, Buttered Roasted Vegetables, Mint Gravy 25.00 1(Wheat),7,9,10,12

48 Hour Pork Belly Creamy Potatoes, Confit Carrots, Pickled Apple & Mustard Rosemary Jus 23.00 7,9,10,12

> 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 5.00 1(Wheat),7

6

Cream Cheese Rigatoni Add Chicken 7 4.00 Add Prawns 2 6.00 1(Wheat),3,7,12

— MAINS —

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

Pan Roast Salmon Crushed New Potatoes, Sprouting Broccoli 22.00 (4, 7, 12)

FRIES & SIDES =

Fries with Siracha Baconnaise 7.00 Buttered Seasonal Vegetables 5.00 3.7.10.12

Sweet Potato Fries 6.00 12

> **Fries** 5.00 12

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

House Mash with Gravy 5.00 7.9.12

Leafy Green House Side Salad 4.00 10,12

Crushed Baby Potatoes 5.00

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- A L L E R G E N S --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: Mollusos 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.

