# Anabella's

## **Evening Menu**

**Breads & Olives** 

Mixed Pitted Marinated Olives - 5 Arens Ciabatta Basket - 4.5 Garlic Arens Ciabatta - 5 Garlic Arens Ciabatta & Melted Cheese - 7

### **Starters**

French Onion Soup - 6.95

A deep & delicious soup w/ sweet Caramelised Onion & Beef & White Wine flavours w/ a Melted Cheese Crouton

Breaded Portobello V - 8.95

w/ Wilted Spinach & Ricotta & served w/ Pomodoro Sauce

Lasagna Fritters V - 8.95

w/ Melted Mozzarella, Parmesan, Marinara & Creamy Sauce

Calamari Fritti - 9.95

w/ Marinara & Chorizo Mayonnaise Dip

Tri-Color Bruschetta V - 9.95

Finely Diced Tomatoes, Red Onion, Avocado, Fresh Basil & Pesto Oil on Oregano Toast. **Add Burrata - £4.95** 

Camembert & Caramalized Onion

**Tartlet V - 8.95** 

w/ Rocket, Cherry Tomatoes, Balsamic Reduction & Pesto Oil

Sizzling Pil-Pil Prawns - 11.95

w/ Olive Oil, Paprika, Fresh Garlic, Red Chilli & Parsley w/ Toasted Sourdough Bread

Grilled Halloumi V - 12.50

w/ Charred Vittoria Cherry Tomatoes, Red Pesto Alla Siciliana & Sweet Chilli Jam on Toasted Artisan Bread

Burrata, Mushrooms & Truffle on Toast ♥ - 12.50

Torn Burrata, Portobello, Chestnut Mushrooms, Truffle Oil, Balsamic Vinegar on Toasted Sourdough

Smoked Salmon Gravlax - 13.95

Fresh Dill & Lemon Served w/ Toasted Sourdough, Hot Smoked Salmon Pate & Insigny Butter

Our evolving delicious dinner menu is prepared & cooked by our talented chefs using the best ingredients and local fresh produce where possible.

### Farm

Anabella's Mixed Grill - 23.95

Pan-Fried Sirloin Steak, Pork Loin Steak, Italian Sausage, Mexican Chorizo, Confit Garlic Butter Chicken, Bubble Tomatoes & Nduja w/ Herb Potatoes

Sirloin Steak & Mushroom Stroganoff - 29.95

w/ Bubble Tomatoes and Seasoned Fries

Fillet of Beef Steak from the Centre Cut - 35 w/ a Rich Beaujolais Sauce, Bubble Tomatoes & Herb Potatoes

Dairy Cow Croissant Burger - 18.5
Served w/ Rocket, Bubble Tomatoes, Red Onion, Fig

Chutney, Aioli & Melted Cheese w/ Seasoned Fries

Chicken Margarita - 18.5

Grilled Chicken topped w/ Pesto & Marinara Sauce, Melted Buffalo Mozzarella served w/ Grilled Butter Broccolini & Herb Potatoes

Nduja Chicken Cacciatore - 17

Grilled Half Chicken, Basted w/ Melted Ndjua & then cooked in a Garlic, Onion, Bell Peppers & Tomato Sauce. Served w/ Herb Potatoes & House Salad

Chicken Parmigiana - 14.5

Fried Parmesan-Breaded Chicken Breast w/ our

### **Ocean**

Mediterranean Spicy Baked Hake - 21.95 In a Spicy Tomato Sauce & Honey Roasted Spanish Vegetables & baked in a skillet w/ Herb Potatoes

Pan Roasted Salmon Fillet & Garlic Butter - 19.95

w/ Honey Roasted Spanish Vegetables, New Potatoes & Wilted Baby Spinach

Pan Fried Sea-bass - 19.95

w/ Creamy Dill Sauce, Chive Mash & Charred Buttered Tenderstem Brocollini

### Land

**Cobb Salad - 12.95** 

Roast Chicken, Avocado, Hard-Boiled Egg, Red Onions, Tomatoes, Bacon Lardons, Cucumber, Mixed Crunchy Leaf and a House Vinaigrette. How do you like it? Tossed or Not?

Garden Cobb 🛡 - 14.5

Avocado, Hard-Boiled Egg, Herb Potatoes, Tomatoes, Red Onions, Blue Cheese, Roasted Crushed Almonds, Crunchy Mixed Salad and a Honey Mustard Dressing. How do you like it? Tossed or Not?

Caesar - 11.95

Caesar Dressing, Tomatoes, Shaved Parmesan, Chopped Baby Gem, Lime Squeeze, Bacon Lardons, Hard-Boiled Egg, Anchovies and Herb Croutons. How do you like it? Tossed or Not?

Add Roast Chicken - 4

### **Pasta**

Spinach & Ricotta Cannelloni ♥ - 13.95 w/ Cooked in Marinara Sauce & Topped w/ Melted Cheese & Toasted Garlic Ciabatta

Sauté Chicken, Chorizo & Arrabbiata - 15.95 Sautéed Chicken Breast & Chorizo Sausage in a Spicy, Rich Tomato-based Sauce & mixed w/ Fettuccini

Creamy Smoked Salmon, Lemon & Dill – 15.95 Smoked Salmon Mixed Delicately With Philadelphia Cheese, Cream Cheese, Dill, Fettuccine, and garnished with Finely Chopped Chives

Wild Mushroom & Truffle Oil ♥ - 13.95

A mix of Closed-Cup, Portobello, And Chestnut Mushrooms Sautéed in Butter, Thyme and Garlic, then enriched with Cream, mixed with Fettuccine and Chives, and finished with generous lashings of Black Truffle Oil PLEASE NOTE
WE ARE A CASHLESS VENUE
CARD PAYMENTS ONLY



### Classic Signatures

Chicken Cliquot - 14.95

Pan Roasted Chicken w/ a Creamy Rich Champagne Sauce, Served on Croissant Crouton & Kiwi w/ Herb Potatoes

Boeuf "Steak" Bourguignon - 27.95

Classic recipe but w/ a 10oz Beef Steak, slow cooked in a Red Wine Sauce w/ Chestnut Mushrooms & Bacon Lardons & served w/ a side of Mash Potato

Classic Bangers' Sausage & Mash - 13.95 w/ Caramelised Onion & Rich Red Wine Gravy

Add these extras to any Dish!

Herb Potatoes • - 3.95

Seasoned Fries - 3.95

Mash Potato - 3.95

Tomato, Basil Rocket

& Red Onion Salad - 3.95

Broccolini - 5

**Look Out For..** 

Legendary Arens Roast served from 2pm every Sunday

**Brunch Menu** 

Served from 8am Mon-Sat & 9am on Sun

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee our dishes will be free of traces of these products. Olives may contain stones, fish & meat dishes may contain bones, all dishes may contain items not mentioned in the menu description. All prices include VAT at current rate.

Vegetarian Option 🤫 Vegan Option

### Kids Menu Anabella's NumNum's

Brunch & More - All 7.95 Includes FREE Soft Ice Cream or Fruit Bowl

#### **Choose from:**

Mini Smashed Avocado on Toast Eggs (Poached, Scrambled, or Fried) on Toast Chicken Goujons with Fries Anabella's Buttery Pasta V

### **Divine Desserts**

### Brownie Sundae - 8.95

Soft Vanilla Ice Cream, Warm Chocolate Brownies, Hot Fudge Sauce, Whipped Cream & a Maraschino Cherry

### Knickerbocker Glory - 8.95

Soft Vanilla Ice Cream, Jelly, Fruit, Whipped Cream, Syrup & a Maraschino Cherry

### Waffles - 8.95

Served with Soft Whipped Ice Cream
Hazelnut & Nutella or Oreo & Milk Chocolate Sauce
or Aero Mint Chocolate & Mint Chocolate Sauce

### GF Warm Brownie - 7.5

Served with Soft Whipped Ice Cream & Strawberry Garnish

### **Crepes - 8.95**

Served with Soft Whipped Ice Cream
Hazelnut & Nutella or Oreo & Milk Chocolate Sauce
or Aero Mint Chocolate & Mint Chocolate Sauce

### Cookie Dough - 8.95

Served with Soft Whipped Ice Cream
Milk Chocolate & White Chocolate Sauce

#### Cheesecakes - 7.5

Vanilla Baked Cheesecake with Berries or Oreo Cheesecake

### Milkshakes - 8.95

Nutella - Biscoff - Oreo

### Ice Cream - 5.95

Vanilla, Strawberry Cheesecake, Oreo or Honeycomb

### Cakes & Puddings

Coffee & Walnut Cake - 7.5
Bogtrotters Four Layer
Chocolate Cake - 7.5
Tres Leches Cake - 7.5
Croissant & Butter Pudding & Custard - 5.95

### Drinks

Juices & Smoothies	
Freshly Squeezed Orange Juice	4.95
Freshly Apple Juice	4.95
Berry - Blackberries, Strawberries and Raspberries	6.95
Super Green - Kale, Spinach and Mango	6.95
Detox - Ginger, Courgette, Banana, Carrot & Blueberry	6.95

### Water & Sodas

Bottled Water 330ml - Still or Sparkling	3.5
Rose Lemonade	5.75
Sprite Glass Bottle	3.5
Fanta Glass Bottle	3.5
Pepsi Cola Glass Bottle	3.5
Pepsi Max Cola Glass Bottle	3.5
Apple & Raspberry J2O	4
Ginger Beer	5.75
Appletiser	4.9
Red Bull	4.85
NEW Trip CBD Infused 250ml	5
Elderflower Mint or Peach & Ginger	

### House Coffee - Regular or Decaf

	Medium	Large
Caffè Latte	3.8	4.15
Cappuccino	3.8	4.15
Flat White	3.55	
Americano	3.25	3.6
Mocha	4	4.35
Caramel Macchiato	4.8	5.25
Espresso	2.3	
Cortado	3.15	
Irish Coffee	7.5	

### Fabulous Hot or Iced Lattes

Matcha, Spanish or Novus Spiced Chai

### Frappuccino

Oreo, Nutella or Biscoff	7.5
Iced Tea Peach, Jasmine & Lime or Watermelon & Green Tea	4.5

### Bubble Teas

### Matcha Brown Sugar Tea Syrup, Matcha, Vanilla Milk & Tapioca Pearls

Nutella Brown Tea Sugar Syrup, Vanilla Milk, Nutella & Tapioca Pearls

### Spanish Latte

House Espresso, Brown Tea Sugar Syrup, Milk, Condensed Milk & Tapioca Pearls

### Hot Chocolate & Warm Milk

	Medium	Large
Milk Hot Chocolate	3.9	4.25
Marshmallows, Cream & Popping Choco	late Candy	
Chocomel Hot Chocolate	4.25	4.6
Vanilla or Maple Warm Milk	3.9	4.25

### Red Wine

4

4.5

4.5

6.6

6.75

5.25

**5.25** 

**5.25** 

5.25

5.25

5.25

5.25

5.25

5.25

12

12

12

12

10

11.95

8.95

8.95

8.95

8.95

8.95

Tea - Novus Award Winning Tea

Birra Moretti 'Sale Di Mare' Draught - Pint

Alcohol Free Peroni Libera 330ml Bottle

Sol Original Lager Beer 330ml Bottle

Old Mout Kiwi & Lime 500ml Bottle

Havana Club Cuban Spiced Rum 25ml

Cocktails & Frozen Mocktails

Doom Bar Ale 500ml Bottle

Magners Cider 568ml Bottle

Birra Moretti 'Sale Di Mare' Draught - Half Pint

English Breakfast Dragonwell Green

Citrus Chamomile

Organic Jasmine

Egyptian Mint

Decaf Tea

**Spirits** 

Baileys 50ml

Grey Goose 25ml

Courvoisier 25ml

Glenfiddich 25ml

Bacardi 25ml

Amaretto 25ml

Tia Maria 25ml

Nutella Martini

Espresso Martini

Aperol Spritz

Gin

Mimosa

Tequila Rose Cream 25ml

Pornstar Bubble Martini

Frozen Don Julio Margarita

Mocktail Frozen Pina Colada

Mocktail Frozen Strawberry Symbio

Tanqueray No. Ten Gin & Fever-Tree

Tanqueray London Dry Gin & Fever-Tree

Tanqueray Flor de Sevilla & Fever-Tree

Tanqueray Blackcurrant Royale & Fever-Tree

Tanqueray Rangpur & Fever-Tree Indian Tonic

Refreshingly Light Tonic Water

Refreshingly Light Tonic Water

Tanqueray 0.0% & Tonic

Mediterranean Tonic

Refreshingly Light Tonic

Sparkling Wine

Champagne

Bottle - **100** 

By Glass - 9 • Bottle - 37

Anabella's House Prosecco - Italy

Arens House Champagne · Bottle - 55

Laurent-Perrier Champagne Cuvée Rosé Brut

Freshness and unique aromas of fresh-picked red berries

Sapphire Earl Grey

**Beers & Ciders** 

Anabella's Ho	use Red			
125ml - <b>6.7</b> •	175ml - <b>7.4</b> •	250ml - <b>9.6</b>	•	Bottle - <b>24.8</b>

### Gufetto Montepulciano - Italy

Scents of red and black berries with a peppercorn spicy aroma 125ml - **8.8** • 175ml - **9.7** • 250ml - **12.5** • Bottle - **32.4** 

### Crescendo Merlot - Italy

Notes of red berries, extraordinarily round and complete 125ml - **8.9** • 175ml - **9.7** • 250ml - **12.6** • Bottle - **32.6** 

### Camino Acero Malbec - Argentina

Juicy Malbec with lots of pure blackcurrant fruit character 125ml - 9.8 • 175ml - 10.8 • 250ml - 13.9 • Bottle - 36.2

### Five Ravens Pinot Noir - Romania • Bottle - 35.2

Classic bright red fruit flavours and spicy note you would expect

### Conde De Castile Reserva, Rioja - Spain • Bottle - 38.1 Harmonious blend of dried, stewed fruits and nuances of leather.

vanilla and tobacco

Esprit de Lussac, St-Emilion - Bordeaux • Bottle - 43.6

Juicy black fruit on the nose and cranberry on the palate

Rosé Wine

Crescendo White Zinfandel - Italy
Balance between soft tannins, acidity and residual sugar
125ml - 9.8 • 175ml - 10.7 • 250ml - 13.9 • Bottle - 36

### Bel Canto Pinot Grigio - Italy

Delicate, fresh, with a good structure

125ml - **10.1** • 175ml - **11.1** • 250ml - **14.3** • Bottle - **37.1** 

### Whispering Angel Rosé 2019 - France • Bottle - 60

Elegant hints of peach, rose water and summer berries

### White Wine

### Anabella's House White

125ml -  $6.7 \cdot 175$ ml -  $7.4 \cdot 250$ ml -  $9.6 \cdot Bottle$  - 24.8

### Bel Canto Pinot Grigio Catarratto - Italy

Nectarine, apricot and peach are in perfect balance 125ml -  $8.7 \cdot 175$ ml -  $9.6 \cdot 250$ ml -  $12.4 \cdot 80$ ttle - 32.1

### Languore Trebbiano Chardonnay Rubicone - Italy

Intense, with tropical fruit and flowers

125ml - **9.1** • 175ml - **10** • 250ml - **12.9** • Bottle - **33.5** 

### Bantry Bay Chenin Blanc - South Africa

Delicate floral notes and subtle pineapple fruit

125ml - **9.7** • 175ml - **10.7** • 250ml - **13.8** • Bottle - **35.9** 

### Fernlands Sauvignon Blanc - New Zealand

125ml - 10.3 • 175ml - 11.4 • 250ml - 14.7 • Bottle - 38.1 Gooseberry and green pepper mingle with mango and guava

### Valle Berta Gavi - Italy • Bottle - 37.7

Characteristic aromas of lime zest and minerality

### El Cante Albariño - Spain • Bottle - 37.7

Nectarine, apricot and peach are in perfect balance

### Le Cape de St Martin Chablis • Bottle - 60

Refreshing and clean, with subtle mineral complexity