

The Anchor.

BY CHEF ALEX CORNWELL

A La Carte Menu

SNACKS

Focaccia, Granary Roll, Parmesan Cream & Butter | Serrano Ham, Melon & Gherkins
Mussel Popcorn, Parsley Aoli | Pea & Mint Arancini

£4.50

TO START

Chicken Liver Parfait, Chorizo Jam, Gherkins, Granary Roll

£8.50

Moules Mariniere Served With Focaccia

£7.00

Wood Pigeon, King Oyster Mushroom & Celeriac

£8.00

Crab Tortellini, Wild Garlic & Radish

£9.00

English Asparagus, Paprika Emulsion & Garlic Crumb

£7.00

MAIN EVENT

Lamb Rump, Red Pepper Puree, Potato Terrine, Kale & Jus

£24.00

Pork Loin, Sticky Pig Cheek, Nettle Gnocchi & Hazelnuts

£22.50

Sea Trout With Cockles, White Bean & Pea, Fricasse & Baby Leaks

£22.00

Sumac Aubergine Parsley Sauce, Sauteed New Potatoes & Tenderstem Broccoli

£17.50

8oz Ribeye Steak, Baked Shallot, Triple Cooked Chips, Seasonal Salad & Peppercorn Sauce

£30.00

Dry Aged Sirloin, Truffle & Parmesan Chips, Stilton Sauce, King Roasted Mushroom, Baked Shallot

£75.00 Per Couple

SIDES | £4.00

Purple Sprouting Broccoli | Truffle & Parmesan Chips | Chilli Kale | Caesar Salad

If any of your party has allergies, please make a member of staff aware.

Welcoming You Wednesday 18:00—21:00 & Thursday, Friday, Saturday, 12:00—14:00 & 18:00—21:00