

• THE • ANCHOR •
At Aspley Guise

Lunch

Menu

Welcome to Your Table

Monday to Friday 12pm - 4pm

(v) Vegetarian | (ve) Vegan | (ve*) Vegan on Request | (gf) Gluten Free
(gf*) Gluten Free on Request/Subject to Preparation

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

ARTISAN SANDWICHES

Choose between **ciabatta** or **baguette**, served with seasoned fries & salad

BLT	£14.95
Bacon, lettuce & tomato	
Steak Sandwich	£14.95
Rump steak, caramelised onions & horseradish sauce	
Halloumi & Tomato	£12.95
Grilled halloumi & fresh sliced tomato	
California	£14.95
Chicken, avocado & halloumi	
Fishwich	£14.95
Pilsner battered cod & tartar	



Set Menu

2 Courses £23.95 | 3 Courses £29.95

Any of the main courses are also available on our main menu

STARTERS

Lemon Whitebait

Crispy deep-fried whitebait served with a zesty lemon & dill mayonnaise.

Gressingham Duck Bon Bons

Confit of duck leg Bon Bons, orange marmalade, pickled horseradish & beetroot purée.

Chicken Liver Pâté

Smooth chicken liver pâté served with toasted brioche, red onion jam & salted butter.



Chicken Teriyaki Skewers

Tender chicken skewers in a sweet & sticky glaze, served with teriyaki mayonnaise, spring onion & sesame seeds.

Medley of Mushroom Bruschetta (re*)

Mushrooms sautéed in garlic & cream, piled onto toasted rustic bread, finished with Parmesan & salad garnish.

French Onion Soup (r)

Slow-roasted onions in a rich, savoury broth, served with a toasted Welsh rarebit croûton.

MAINS

Parmesan Chicken

Crisp-coated chicken escalope in a rich Parmesan sauce, served with tenderstem broccoli, truffle & sea salt fries & rocket.

Steak & Ale Pie

Our homemade pie made with Charles Wells Tribute ale, served with seasonal vegetables & thick-cut chips or creamed mashed potato.

Fusilli Con Funghi (r, re*)

Fusilli in a white wine sauce with porcini mushrooms & a drizzle of truffle oil, finished with Parmesan shavings & rocket. **Add chicken breast for £2.**

The Anchor Burger (gf*)

A beef patty topped with smoked applewood cheese & smoked bacon, finished with our American-style house relish.

Moules Frites (gf*)

Rope-grown mussels in your choice of **white wine** or **chorizo sauce**, served with skinny fries & toasted rustic bread.

Fish & Chips

Crisp, golden-battered line-caught haddock served with pub chips, minted pea purée, tartare sauce & charred lemon.

Caesar Salad (re*)

Crisp cos lettuce tossed in Caesar dressing with anchovies, boiled egg, croutons & Parmesan shavings, topped with your choice of **chicken breast** or **vegan falafel**.

Pulled Lamb Shepherd's Pie

Slow-braised pulled lamb with root vegetables in a rich ale gravy, topped with garlic-infused mash & a West Country Cheddar & herb crumb, served alongside honey-roasted carrots, broccoli & kale.

DESSERTS

Winter Berry Eaton Mess

Crushed Meringue, Chantilly cream & vanilla pod ice cream with a tangy winter berry compote.

Burnt Basque Cheesecake

Caramelised crustless cheesecake served with a rich sea salt & muscovado salted caramel sauce with vanilla pod ice cream.

Trio of Artisanal Ice Cream

Vanilla pod, Chocolate, Strawberry, Salted Caramel, Rum & Rasin or Gingerbread.

Homemade Bramley Apple Pie & Blackberry Crumble

Slow-stewed Bramley apples & wild hedgerow blackberries, baked under a golden biscuit & brown sugar crust, served with crème anglaise.

Chocolate & Sea Salt Brownie

A rich homemade chocolate brownie finished with a sprinkle of sea salt, served warm with hot chocolate sauce & honeycomb ice cream.

