



# *A la Carte* Menu

FRESH - SEASONAL - LOCAL



# A la Carte Menu



## NIBBLES

£5.95

- Chilli & Garlic Marinated Olives**
- Artisan Bread.** Whipped marmite butter
- Roasted Pepper Hummus.** Tortilla chips

## BAR BITES

£6.95

- Karaage Chicken Bites.** Asian slaw
- Cauliflower Wings.** Hoisin, sesame
- Beef Stroganoff Arancini.** Mushroom, ketchup
- Halloumi Sticks.** Sweet chilli

## STARTERS

<b>Salt &amp; Pepper Squid</b> £10.95 Squid ink alioli, charred citrus	<b>Panfried Scallops</b> £13.95 Sweetcorn salsa, sweetcorn puree, seaweed crisps	<b>Torched Mackerel</b> £11.95 Beetroot emulsion, pickled beetroot & puffed wild rice
<b>Chicken Liver Pate</b> £8.95 Chilli & onion chutney, melba toast, balsamic molasses dressed leaves	<b>Terrine</b> £9.95 Tarragon & wild garlic terrine, grilled asparagus, poached egg	<b>Ham Hock &amp; Pea Mint Soup</b> £8.95 Mint oil, warm crusty baguette

## MAINS

<b>Whole Butterflied Lobster</b> MARKET PRICE. PLEASE, ASK YOUR SERVER Hand cut jenga chips, house salad, thermidor or garlic butter sauce	<b>Bloody Mary Risotto</b> £18.95 Vodka, heirloom tomatoes, peas, celery & tabasco. <b>Add Chicken £4.95</b>
<b>Pork Schnitzel</b> £19.95 Dijon & monterey jack sauce, crushed potatoes, burnt apple puree & fine beans	<b>Chef's Pie of the Day</b> £18.95 Mash, seasoned vegetables, homemade gravy
<b>King Prawn &amp; Crab Linguine</b> £22.95 White wine, chilli, garlic & parsley butter	<b>Pan Fried Halibut</b> £28.95 Celeriac mash, confit fennel, cider & mussel cream sauce, tempura samphire
<b>The Anchor Vegan Welly of the Day</b> £17.95 Please ask your server for our Wellington of the day, served with winter greens, chips or mash & a vegetable jus	<b>Lamb Rump</b> £29.95 New potatoes, peas, baby onions, minted pea puree, lamb shank bon-bon, minted lamb jus
<b>Pan Fried Duck Breast</b> £25.95 Five spice pomme anna, sautéed pak choi, confit duck leg croquette, plum & ginger puree	<b>Parmesan Chicken</b> £18.95 Breaded chicken escalope, truffle fries, tender stem broccoli, creamy parmesan sauce
<b>Oriental Sticky Ribs</b> £22.95 Honey, soy, teriyaki and red chilli glaze, sesame seeds, house slaw, seasoned fries	<b>Fish &amp; Chips</b> £18.95 Beer-battered cod, chunky chips, pea purée, lemon wedge, tartar sauce
	<b>Moules Marinière</b> £21.95 White wine garlic cream, onions, frites, rustic bread

## STEAKS

All steaks are served with thick cut chips, mushroom ketchup, garlic butter & tomato salad

8oz Flat Iron (MR)	£21.95
10oz Ribeye (M)	£28.95
8oz Fillet (R)	£32.95

### SAUCES

£3.95

Peppercorn | Bearnaise

### UPGRADE

£8.95

Half Butter Poached Lobster Tail | Five Garlic Butter King Prawns

PERFECT TO SHARE

Or Not...?

21oz Porterhouse £69.95

## BURGERS

£18.95

All our burgers are served in a brioche bun with fries and house slaw

### Anchor Bacon Cheese

Smoked apple wood cheese, smoked bacon, American style house relish

### The Indian Bird

Tikka buttermilk chicken, spiced Indian slaw, mango mayonnaise, onion bhaji

### Halo Vegan

Beyond Meat plant based patties, beetroot relish, lettuce, tomato, house burger sauce

## SALADS

Starter £9.95 | Main £16.95

### Greek with Couscous Salad

Hummus tzatziki, grilled pitta, crumbled feta, mint dressing

### Crispy Confit Duck & Watermelon Salad

Wakame, pomegranate, spring onion & chilli, sesame dressing

### Panfried King Prawn & Chorizo Salad

Sweetcorn salsa, lemon vinaigrette

## SIDES

£4.95

- Skinny Fries**
- Garlic Bread**
- Chunky Chips**
- Buttered Greens**
- House Salad**

£6.95

- Celeriac Mash with Crispy Onions**
- Mozzarella & Tomato Salad**
- Truffle & Parmesan Fries**
- Chilli & Garlic Pak Choi**

## HOMEMADE CURRY

### Chef's Curry of the Day

£18.95

Ask your server for our chef's curry of the day

### Panang Curry

£17.95

A fiery aromatic coconut sauce with mixed vegetables & kaffir lime leaves, jasmine rice

**V** Vegan Available

Please let us know of any allergies or intolerances you have before ordering. Allergen information by dish is contained in our allergen menu, which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross-contamination, but are very fast environments, so we cannot guarantee the total absence of allergens when preparing dishes. If you need more information, ask one of our team members.