

A la Carte Menu



Fresh Oysters



Premium oysters, sourced from local and native waters.

Tempura Oysters 3 for £12.95

Fresh oysters in a light tempura batter with dark soy, honey, chilli & teriyaki sauce

Seasonal Market Fresh Oysters

6 Oysters £19.95 | 12 Oysters £34.95

Garnish Shallot & Caper Dressing | Bloody Mary

STARTERS

VEA Bubble & Squeak

Fresh asparagus, poached egg, béarnaise sauce

Duck Liver Parfait

Orange marmalade chutney, melba toast, foie gras butter

Pork Cheek Croquette

Dijon, mayonnaise, cornichons

Pan-fried Scallops

Sweetcorn salsa, sweetcorn puree, seaweed crisps

£9.95

£9.95

£11.95

£13.95

Salt & Pepper Squid

Squid ink alioli, charred citrus

Ham Hock & Pea Mint Soup

Herb oil, warm crusty baguette

Torched Mackerel

Beetroot emulsion, pickled beetroot, crispy rice noodles

Prawn Cocktail

Olive oil crostini, lobster jelly, Marie Rose sauce

£10.95

£8.95

£11.95

£10.95

MAINS

Lamb Rump

New potatoes, baby onions, minted pea puree, lamb shank bon-bon, minted lamb jus

12oz Pork Chop

12oz bone-in, tender stem broccoli, sweet potato fondant, Aspalls cider jus

King Prawn & Crab Linguine

White wine, chilli, garlic & parsley butter

Teriyaki & Sesame Sticky Ribs

Honey, soy, teriyaki and red chilli glaze, sesame seeds, house slaw, seasoned fries

Moules Frites

White wine garlic cream, onions, frites, rustic bread

VEA Bloody Mary Risotto

Vodka, heirloom tomatoes, peas, celery & Tabasco

£29.95

£24.95

£24.95

£27.95

£21.95

£20.95

VE Butternut Squash Wellington

Curried butternut squash, lentil & almond, served with mash, seasonal veg & curry sauce

Parmesan Chicken

Breaded chicken escalope, truffle fries, tender stem broccoli, creamy parmesan sauce

Pan Fried Halibut

Celeriac mash, confit fennel, cider & mussel cream sauce, tempura samphire

Fish & Chips

Pilsner battered cod, chunky chips, crushed minted peas, lemon wedge, tartar sauce

Pan Fried Duck Breast

Five spice pomme anna, sautéed pak choi, confit duck leg croquette, plum & ginger puree

£19.95

£19.95

£28.95

£19.95

£27.95

Surf

Seafood Platter For Two £99

Freshly sourced seafood from our daily supplier.

Dressed crab, lobster, oysters, mussels, crevette prawns



SHARERS

Turf

21oz Chateaubriand For Two £59.95

Served with garlic butter, thick cut chips, mushroom ketchup, garlic butter, tomato salad. With Peppercorn and Béarnaise sauces

SALADS

Starter £9.95 | Main £16.95

VEA 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

STEAKS

All steaks are served with garlic butter, 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

SIDES

£8.95

Half Butter Poached
Lobster Tail

Five Garlic Butter
King Prawns

SAUCES

£3.95

- Peppercorn
- Béarnaise

BURGERS

£19.95

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

The Anchor Burger

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

The Curried-Buttermilk Burger

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

VE The Halo Burger

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

SIDES

£4.95

VEA Skinny Fries
Garlic Bread
Chunky Chips

Buttered Greens
VEA House
Salad

£6.95

Celeriac Mash with
Crispy Onions
Mozzarella & Tomato Salad

Truffle &
Parmesan Fries
VEA Chilli & Garlic Pak Choi

VEA 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.