



## Starters

### Scallops

Sweetcorn, chowder, smoked pancetta crisp

## Bruschetta Fungi

Chestnut mushrooms, parmesan, cream garlic on bruschetta

## Karaage Chicken Bites

Served with Asian slaw

## Spiced Parsnip Soup

Served with rustic bread

## Caesar Cocktail

Grilled chicken, croûtons, romaine lettuce (Upgrade to a Caesar Salad for your Main)

## Arancini

Mozzarella & chorizo arancini, bacon jam

## Mains

## Pan-Roasted Mint Crusted Lamb Rump

Served with mustard infused creamy mash & seasonal greens

#### Mushroom Loaf

With a hazelnut & pistachio crumb, wild mushroom & brandy sauce

## Maple & Mustard Pork Belly

Crispy crackling & tenderstem broccoli served with sweet potato fondant & Aspall cider jus

#### Moules Frites

Chorizo cream, served with fries & garlic bread

## MOTHER'S DAY ROASTS

Served with roast potatoes, creamed savoy, parsnip purée, honey glazed carrots, buttered greens, gravy, Yorkshire pudding

- Roast Beef
- Roast Pork
- Norfolk Turkey
- Roast Vegetable Wellington
  - Trio Of Meats +£3.25 pp Roast Beef, Turkey & Pork

#### Additional Sides +£3.95 pp

- © Cauliflower Cheese · Pigs in Blankets
- O Creamed Spinach

## The Royal Burger

Prime beef patty with grilled portobello mushroom, caramelised onions, goat's cheese, crispy bacon & fresh rocket, served with truffle fries.

### 10oz Ribeye Steak +£8.95 pp

Served with garlic prawns, pub chips, grilled tomato & mushroom, with bearnaise sauce

#### Lobster & Lemon Risotto

Lobster meat, lemon cream sauce, sautéed garlic shallots with fresh spinach & crushed pine nuts topped with edible flowers.

# esserts

## Sticky Toffee Pudding

Toffee sauce, clotted cream

## Pineapple Tarte Tatin

Butterscotch sauce, vanilla pod ice cream

## Cheese Board +£3.95 pp

Selection of fine cheeses, apples, grapes, homemade chutneys, served with a Port jelly

#### Passion Fruit Eton Mess

Passion fruit, merinque, chantilly cream

## Chocolate Fondant

Salted caramel ice cream, honey comb



ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamina-•THE •ANCHOR• tion, but we cannot guarantee the total absence of allergens due to the fast-paced environment.