



• THE • ANCHOR •



2 Course £32.95 | 3 Course £41.95





Easter Menu



Friday 18TH to Monday 21ST April

2 Course £32.95 | 3 Course £41.95

STARTERS

King Prawn Cocktail
Marie Rose sauce, avocado, lettuce, rustic bread.
(Option to Upgrade to a King Prawn Cocktail Main)

Ham Hock & Pea Terrine
Rustic bread, spiced apple chutney
Chorizo Croquettes
Served with tzatziki dip & harissa oil
Satay Chicken Skewers
Grilled, tender chicken satay skewers with cucumber garnish

Homemade Golden Scotch Egg +£2
Crispy fried free range egg wrapped in sausage meat, covered in breadcrumbs
✔ **Roast Parsnip & Honey Soup**
Parsnip crisp, rustic bread

MAINS

Slow Roasted Lamb Shank
Creamed mash, roasted root vegetables, red wine gravy
Maple Bacon Cheese Burger
Beef patty, maple bacon, house burger sauce, lettuce, sliced tomato, toasted brioche bun, fries
Bay-crumbed Roasted Salmon
Creamed spinach, wild mushrooms & hasselback potatoes

EASTER ROASTS

Roast potatoes, creamed savoy, parsnip purée, honey glazed carrots, buttered greens, gravy, Yorkshire pudding

- Roast Sirloin of Beef
- Roast Leg of Lamb
- Norfolk Turkey
- Roast Pork & Crackling
- ✔ Vegetarian Wellington
- Roast Trio +£3.95
Beef, Turkey & Pork

BEEF WELLINGTON SHARING BOARD +£10 PP

18 oz Prime fillet beef Wellington, dauphinoise potatoes, honey glazed carrots, parsnip purée, buttered greens, jus

Spicy Chorizo & Prawn Linguine
Prawns & Chorizo linguine, tossed in a rich tomato, white wine & chilli sauce, with a hint of lemon
✔ **Asparagus & Pea Risotto**
Fresh asparagus & sweet peas, cooked in a light spring vegetable broth, finished with a hint of lemon, topped with parsnip crisp.

DESSERTS

Banoffee Waffles
Toffee sauce, hazelnut banana vanilla ice cream
Mini Egg Brownie
Double chocolate brownie, mini eggs, hot chocolate sauce, vanilla ice cream

Cheese Board +£3
Selection of British cheeses, crackers, chutney, sliced apple & grapes.
WHY NOT ADD A GLASS OF PORT?
50 ML £3.55

✔ **Vegan Pineapple Tarte Tatin**
Vegan ice cream
Sticky Toffee Pudding
Toffee sauce, clotted cream
Passionfruit Eton Mess
Vanilla ice cream layered with passionfruit, smashed meringues & chantilly cream

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-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.

