

THE ANCHOR

Pub & Restaurant

MOTHER'S DAY

Ponte Prosecco Extra Dry | Italy, Clean and crisp with lemon, green apple and pear flavours 8.50 | 36.50

Chapel Down Brut NV | Great Britain, Delicate and fresh with toasty characters on the palate 50

STARTERS

Soup of the day, Ask our team for today's soup of the day Nga

Josper Grilled Black Tiger Prawns, Five shell on black tiger prawns, red chilli & confit garlic butter Nga

Halloumi Fries, Honey, lemon & thyme drizzle V Nga

Pulled Ham Hock, Traclements beer mustard, spring onion, sourdough toast

Chorizo Picante, Red wine and honey glaze, sourdough toast Nga

Crispy King Oyster Mushrooms, Sweet chilli jam Ve Nga

Crispy Buttermilk Chicken Thighs, Honey glaze, BBQ sauce, crispy beer onions Nga

SIDES

Koffmann's Thick-Cut Chips Ve Nga 5.00

Koffmann's Skin-On Fries Ve Nga 5.00

'Ndjua & Parmesan Fries Nga 7.00

Truffle & Parmesan Fries V Nga 6.50

Cauliflower Cheese V 5.50

Duck Fat Roasted Potatoes Nga 4.50

Yorkshire Pudding V 1.50

Old Spot Pigs in Blankets To Share, Four mini Gloucestershire Old Spot sausages wrapped in smoked bacon 6.50

Sage, Bacon & Sausage Meat Stuffing 4.50

2 COURSES £32PP

3 COURSES £40PP

MAINS

10oz Yorkshire Ribeye, Served with confit garlic butter, Koffmann's thick-cut chips, Mac's beer battered onion rings, rocket, baby leaf & Parmesan salad, maple & balsamic dressing Nga +7.00 supplement

PERFECT WITH

Garlic King Prawns Nga 5.00

Rich Truffle & Malt Jus 3.00

Béarnaise Sauce V Nga 3.00

Creamy Peppercorn Sauce V Nga 3.00

British 6oz Burger, All butter brioche bun, gem lettuce, dill pickle, pink pickled onions, Cheddar cheese, sticky onions, smoky jam, Bloody Mary burger sauce, Koffmann's thick-cut chips Nga

Chalk Stream Trout, Cavolo nero & potato scallop, buttered cavolo nero, lemon butter sauce, caramelised lemon Nga

Fish & Chips, Koffmann's thick-cut chips, smashed minted peas, tartare sauce, lemon

Wood-Fired Chicken Caesar, Wood-fired chicken breast, soft-boiled free-range egg, salted anchovies, crispy smoked pancetta, gem lettuce, Parmesan, rock salt croutons, Caesar dressing Nga

Wood-Fired Roasted Butternut Squash Salad, Radicchio, cavolo nero, Italian Dolcelatte blue cheese, toasted pecans, maple & balsamic dressing V/Vea Nga

SUNDAY ROASTS

Served with duck fat roast potatoes, a selection of seasonal vegetables, Yorkshire pudding and rich gravy

Roast Sirloin of Beef, British beef, creamy horseradish Nga

Half Thyme-Roasted Chicken, Sage, bacon & sausage meat stuffing Nga

Slow-Roasted Lamb Henry Shoulder, Mint sauce Nga

Roast Pork Belly, Slow roasted, Bramley apple sauce Nga

Beetroot Wellington Roast Vea

Turn over for our indulgent desserts & digestifs...

DESSERTS

Frozen Dark Chocolate Mousse, First-pressed olive oil, Maldon sea salt **V Nga**

Sticky Toffee Pudding, Caramelised pecans, honeycomb & caramel gelato **V Nga**

Lemon Meringue Tower, Sweet shortcrust pastry, lemon curd, clotted cream gelato, torched meringue, raspberry coulis **V**

Tiramisu, Coffee soaked sponge fingers, mascarpone, cocoa dusting **V**

Millionaires Brownie, All butter shortbread crumb, Dulce de Leche caramel sauce, brandy snap, clotted cream gelato **V**

Blackcurrant & Pistachio Mess, Toasted pistachios, blackcurrant purée, meringue, vanilla whipped cream, blackcurrant sorbet **V Nga**

Coffee Crème Brûlée, Maple Cinnamon pecans **V Nga**

DIGESTIF

Espresso Martini, Absolut vodka, Kahlúa, espresso, sugar syrup **10.75**

Flat White Martini, Absolut vodka, Baileys, espresso, sugar syrup **10.45**

Pornstar Martini, Absolut Vanilia vodka, Passoã, passion fruit purée, lime, vanilla syrup, served with a shot of prosecco **10.95**

Chambord Royale, Chambord Raspberry Liqueur, Prosecco **8.75**

Bramble, Bombay Sapphire Gin, Chambord, lemon juice, sugar syrup **10.45**

Margarita, Olmeca Reposado Tequila, Cointreau, lime juice, sugar syrup **10.45**

HOT DRINKS

Our coffee is 100% rainforest alliance certified. It's bold in character with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste. Please ask our team about plant-based milk alternatives and de-cafeinated hot drinks

Espresso **Ve 3.00**

Double Espresso **Ve 3.75**

Cappuccino **Ve a 3.75**

Flat White **Ve a 3.75**

Caffé Latte **Ve a 3.75**

Mocha **Ve a 4.25**

Macchiato **Ve a 3.50**

Americano **Ve a 3.75**

Add Syrup **Ve 0.50**

Hot Chocolate **Ve a 4.00**

Add Whipped Cream & Marshmallows **V 1.00**

English Breakfast Tea **Ve a 3.25**

Earl Grey Tea **Ve a 3.25**

Peppermint Tea **Ve 3.25**

Berryfruit Tea **Ve 3.25**

Green Tea **Ve 3.25**

V- Suitable for vegetarians. VE- Suitable for vegans. VEA- Vegan option available upon request. NGA- Non-gluten option available upon request.

Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Please speak to our team for more information. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill