



THE ANCHOR

• LUNCH MENU •

TO START

HOUSE-MADE SCOTCH EGG mustard mayonnaise	8.5	SLICED SMOKED DUCK asian slaw & honey soy dressing (gf)	9.5
TRADITIONAL PRAWN COCKTAIL buttered granary bread (gf)	8.5	CRISPY SALT & PEPPER SQUID garlic aioli & lemon	8.5
SOUP OF THE MOMENT warm ciabatta & salted butter (v, gf)	7	TOMATO & BASIL BRUSCHETTA served upon toasted ciabatta (v, vg, gf)	7.5

MAINS

BEER BATTERED CATCH OF THE DAY triple cooked chips, garden or mushy peas & fresh lemon (gf) (please ask your server which fish)	18	BREADED SCAMPI triple cooked chips, garden or mushy peas & fresh lemon	14.5
THE ANCHOR PLOUGH-MANS cheddar cheese, honey glazed ham, red onion chutney, piccalilli, dressed salad, pickles, warm ciabatta & salted butter (gf)	16.5	HONEY GLAZED HAM, fried free-range eggs & triple cooked chips (gf)	14.5
CHARGRILLED CHICKEN CAESER crisp dressed romaine lettuce, parmesan, confit garlic & rosemary croutons	16.5	THE ANCHOR SIGNATURE BURGER Seasoned beef patty, monterey jack cheese, baby gem lettuce, tomato, pickles, caramelised red onion mayonnaise all inside a toasted bun with triple cooked chips & coleslaw	17.5
HALLOUMI & MEDITERRANEAN VEGETABLE SALAD crisp dressed leaves & herb dressing (v, gf)	14.5	HOT HONEY HALLOUMI BURGER avocado, crisp lettuce, triple cooked chips & coleslaw (v)	15.5
KING PRAWNS GLAZED IN CHILLI, GINGER & SOY crisp dressed leaves, pickled cucumber & avocado (gf)	17	HOMELY LASAGNA dressed side salad & garlic bread	15.5

ALLERGENS - PLEASE MAKE YOUR SERVER AWARE

Celery, Crustaceans, Eggs, Fish, Gluten, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphates

SELECTION OF SANDWICHES AND CIABATTAS

served on bakers bread, white or granary available, alongside sea-salted crisps

CHEDDAR CHEESE, sandwich 8
red onion chutney (v, gf*) ciabatta 9.5

SMOKED BACON, sandwich 8.5
lettuce & tomato (gf*) ciabatta 10

PRAWN & MARIE-ROSE, sandwich 9
lettuce & tomato (gf*) ciabatta 10.5

CUMBERLAND SAUSAGE, sandwich 9
mustard mayonnaise ciabatta 10.5

SELECTION OF JACKET POTATOES

served with dressed salad & coleslaw

CHEDDAR CHEESE (v, gf)
12

TUNA MAYONNAISE (gf)
13.5

CHEDDAR CHEESE &
BAKED BEANS (v, gf)
13.5

PRAWN & MARIE-ROSE (gf*)
14

SIDES

TRIPLE COOKED CHIPS (v, vg, gf) 5

CHEESY GARLIC BREAD (v, gf*) 5.5

CHEESY TRIPLE COOKED CHIPS (v, gf) 5.5

DRESSED SIDE SALAD (v, gf) 4.75

GARLIC BREAD (v, gf*) 5

BUTTERED NEW POTATOES (v, gf) 4.95

DESSERT MENU

TRADITIONAL ETON MESS 8
with seasonal fruit & chantilly cream

HOUSE MADE TRIPLE CHOCOLATE 7.5
BROWNIE
served with vanilla ice-cream (v, gf)

TRIPLE CHOCOLATE BROWNIE SUNDAE 8.5
with vanilla ice-cream, chocolate sauce
& brownie pieces (gf, v)

CHEESECAKE OF THE MOMENT 7.5
served with a scoop of vanilla ice-cream (v)

MIXED ICE-CREAM 5.5
x3 scoops, vanilla/strawberry/chocolate (v, vg*, gf)
(VEGAN VANILLA AVAILABLE)

SICILIAN LEMON TART 8.5
alongside a fresh raspberry sorbet

v - vegetarian vg - vegan gf - gluten free gf* gluten free available at request

FOR ALL PARTIES OVER 8, A 10% SERVICE CHARGE WILL BE APPLIED