

Sunday @ The Anchor

To Start

Soup of the moment ^(gf*)	7.00
warm ciabatta	
Smoked Haddock tartlet	9.00
dressed leaves, herb oil	
Traditional Prawn Cocktail ^(gf*)	8.50
marie rose sauce, brown bread & butter	
Sliced Smoked Duck	9.50
asian slaw, honey & soy dressing	
Tomato & basil bruschetta	7.50
served upon toasted ciabatta	

To Follow

Roast sirloin of beef	20.00
Roast Supreme of Chicken, stuffing	19.00
Roast loin of pork, crackling	18.00
DUO—beef & pork	22.50
Cauliflower Cheese <i>(serves 2)</i>	4.00
<i>(all served with beef dripping roast potatoes, honey glazed parsnips & carrots, yorkshire pudding and bottomless red wine gravy & rich red wine gravy)</i>	
Mediterranean vegetable tart ^(v)	16.50
with a tomato and basil velouté, crushed new pots	
Signature burger	17.50
triple cooked chips, coleslaw	
Scampi & chips	14.50
garden peas, triple cooked chips	
Hot honey halloumi burger ^(v)	17.50
avocado, crisp lettuce, triple cooked chips, coleslaw	

To Finish

Cheesecake of the moment ^(v)	7.50
vanilla ice cream	
Triple Chocolate Brownie ^(v/gf)	7.50
vanilla ice cream, chocolate sauce	
Sicilian Lemon Tart	8.50
raspberry sorbet	
Mixed berry eton mess ^(v/gf)	8.00
chantilly cream, mixed seasonal berries	
Triple Chocolate Brownie Sundae ^(v/gf)	8.50
vanilla ice cream, chocolate sauce, brownie pieces	
Ice Cream ^(v/vg/gf)	5.50
3 scoops vanilla / chocolate / strawberry (Vegan Vanilla available)	

ALLERGENS

Celery/Gluten/Crustaceans/Eggs/Fish/Lupin/Milk/Molluscs/Mustard/Peanuts/Sesame Seeds/Sulphates

(v) vegetarian (vg) vegan (gf) gluten free (gf*) can be adjusted to gluten free