

Sunday @ The Anchor

To Start

Soup of the moment ^(gf*) <i>warm ciabatta</i>	7.00
Traditional Prawn Cocktail ^(gf*) <i>marie rose sauce, brown bread & butter</i>	8.50
Garlic & Harrisa pan fried King Prawns <i>warm ciabatta</i>	11.75
Mushroom & tarragon pate ^(v, vg, gf*) <i>crisp leaves & baked crostinis</i>	8.00
Crab Gratin Sharer <i>sourdough crostinis</i>	12.50
Sardines on toast <i>fresh butter grilled whole sardines, rich tomato sauce served on toasted sourdough</i>	10.00

To Follow

Roast sirloin of beef	20.00
Roast Chicken Supreme	19.00
Stuffed rolled pork belly	18.50
DUO—beef & pork	23.00
Cauliflower Cheese (serves 2) <i>(all served with beef dripping roast potatoes, honey glazed parsnips & seasonal veg yorkshire pudding and bottomless red wine gravy & rich red wine gravy)</i>	4.00
Mediterranean vegetable tart ^(v) <i>with a tomato and basil velouté, crushed new pots</i>	16.50
Hot honey halloumi burger ^(v) <i>garlic aioli, crisp lettuce, tomato, triple cooked chips & coleslaw</i>	15.50
Prime burger <i>monteray jack cheese, lettuce, tomato, bourbon bacon jam, all inside a toasted bun triple cooked chips, coleslaw</i>	17.95
Fisherman's pie <i>topped with creamy mash, seasonal veg</i>	18.00
Venison & Mushroom Stew	14.00
Breaded scampi <i>triple cooked chips, garden peas, fresh lemon</i>	14.50

To Finish

Biscoff Sundae <i>honeycomb ice cream, Biscoff sauce, Biscoff crumb</i>	8.50
Cheesecake of the day ^(v) <i>vanilla ice cream</i>	7.50
Mini strawberry pavlova ^(v) <i>fresh cream, fresh strawberries</i>	7.50
Sticky toffee pudding <i>butterscotch sauce & vanilla ice cream</i>	8.00
Triple Chocolate Brownie ^(v/gf) <i>vanilla ice cream, chocolate sauce</i>	8.50
Crumble of the day <i>with custard</i>	8.50
Ice Cream ^(v/vg/gf) 3 scoops vanilla / chocolate / strawberry (Vegan Vanilla available)	5.50

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