

# THE ANCHOR INN

## STARTERS

### Soy & Ginger King Prawns 9

Sticky soy and ginger shell-off prawns with salad and toast GfO

### Soup of the Day 7.5

Burt's Bakery bread Ve GfO - see specials board

### Smoked Salmon Carpaccio 8.5

Dill and lemon sour cream dressing on crostini - caper berries and rocket

### Flame Charred Goats Cheese 9

Chargrilled aubergine, courgette and Mediterranean medley, red pepper coulis and candied nuts Gf V

### Classic Prawn & Avocado Cocktail 10

Marie-Rose sauce, fresh baker's bread and butter GfO

## MAINS

### Mediterranean Pan-Fried Gnocchi 16.5

Capers, red onion, mixed olives, cherry tomatoes and Tenderstem broccoli cooked in white wine, garlic and parsley, dressed with extra virgin olive oil and toasted pine nuts Ve

### Traditional Beef Ragu Lasagne 15.50

A real Italian classic, garlic ciabatta

### Chickpea, Red Lentil and Coriander Dhal 14.50

Fragrant and fulfilling dhal with all of the spices of India, black bean rice and naan bread Gfo Ve

### Mussel, Prawn and Clam Linguini 19.5

Fresh rope grown mussels, clams and king prawns in simple cherry tomato, onion and herby garlic butter with white wine

### Wholetail Scampi & Chips 14.5

Our classic scampi, chips and a good sized salad with lemon and tartare sauce

### The Anchor Burger 14.5

6oz beef patty, gherkin, Monterey jack cheese, lettuce, red onion, tomato, in brioche style bun with chips GfO

## SHARERS

### Oven Baked Camembert 16.5

Lashings of toasted bread, slow-roasted gooey cheese with chutney V GfO

### Mezze Board 17

Selection of cured meat with pecorino, sundried tomatoes, breads, rocket and olives GfO

## BAR SNACKS & NIBBLES

### Chilli Nachos 7.5

Choose beef or vegan chilli with cheese, salsa, jalapenos, guacamole and sour cream Gf VeO

### Bread, Butter & Oils 6.5

Warm breads and balsamic oil dip VeO GfO

### Toasted Pitta & Hummus 6.5

Warm pitta breads, hummus Ve

### Mixed Olives 4

Chips 4 (With Cheese 4.75)

## SUNDAY ROASTS

All our roasts are served with garlic roasted potatoes, seasonal vegetables, Yorkshire pudding and a rich gravy.  
Gluten free options available for all roasts other than the pork belly.

### Lemon & Herb Chicken 14

### Topside of Beef 16.5

### Stuffed & Rolled Pork Belly 15.5

### Rolled Leg of Lamb 16.5

### Vegetarian Roast of the Week 15