

# THE ANCHOR INN

RINGMER, LEWES

## STARTERS

### SOUP OF THE DAY 5.5

Served with Burt's Bakery cob Ve GfO

### SMOKED FISHCAKES 8.5/14.5

Home made smoked salmon and haddock fishcakes, dressed leaves, tartare (with chips as main)

All of our breads including loaves, cobs, gluten free and burger buns come from Burt's bakery in Seaford.

### CHILLI & GARLIC PRAWNS 7.5

Garlic and chilli butter prawns with salad and bread GfO

### PORK LIVER PATE 7.5

bakery bread, local chutney and dressed salad GfO

### MUSHROOM FRICASSEE 7

Garlic and herb mushrooms with cream and thyme. bakery toast V GfO

## SHARERS

### ROASTED CAMEMBERT 14

Honey and thyme baked camembert, chargrilled toast, chutney GfO

### BREADS, OLIVES & OILS 6.5

A selection of breads from Burt's bakery with oils to dip and mixed olives Ve GfO

### ANTI PASTI 15

Chorizo, parma ham, salami, mozzarella, sun blush tomatoes, olives, chutney, breads GfO

### NACHOS 7/14

Pulled beef or vegan chilli nachos with cheese, jalapenos and guacamole GfO VeO

## MAINS

### HALLOUMI & AVOCADO SALAD 13.5

Chargrilled halloumi, crispy potatoes, avocado, mixed leaves, red onion, minty lemon dressing V Gf

### 6OZ ANCHOR BURGER 13.5

Beef burger, pulled BBQ brisket, burger relish, Monterey Jack, lettuce, onion and tomato in a brioche bun and chips GfO

### VEGAN FISH & CHIPS 14.50

Scaramanga battered banana blossom with chips, vegan tartare and salad Ve Gf

### RAGU LASAGNE 13.5

Rich beef ragu lasagne, pesto oil and garlic and herb ciabatta

### FISH OF THE DAY

See specials board or ask for details, market prices

### VEGAN CHILLI BURGER 12.5

Mixed bean chilli, vegan cheese, barbecue sauce, jalapenos, lettuce, tomato and onion in a brioche style bun and chips GfO

### 8OZ SIRLOIN 23 / 10OZ RUMP 19

Chips, salad, tomato, mushroom, your choice of Brighton blue cheese sauce, peppercorn sauce or garlic butter GfO

### HARISSA CHICKEN BURGER 13.5

Breaded chicken escalope, rose harissa mayo, lettuce, tomato and red onion in a brioche bun and chips

### SOUTHDOWN'S MARINIERE 13.50

Mussels, cooked in creamy Southdown's Cider sauce, red onion, cob bread GfO

### SCAMPI & CHIPS 12.5

Wholetail breaded scampi, chips, tartare sauce, lemon wedge and dressed salad

### BUTTERNUT & CHICKPEA CURRY 12.5

Mild and fragrant curry with toasted almonds, rice and poppadom Gf Ve

### SEAFOOD LINGUINE 18

Mussels, chorizo, king prawns, sundried tomatoes and spinach in a creamy garlic white wine sauce with garlic bread

DIETARY KEY: V - Vegetarian, Ve - Vegan, Gf - Gluten Free VeO - Vegan Option GfO - Gluten Free Option