

THE ANCHOR INN

RINGMER, LEWES

STARTERS

CARAMELISED GOATS CHEESE 7.5

Apple and celeriac remoulade, baby leaves, crouton

CHILLI & GARLIC PRAWNS 7.5

Garlic and chilli butter prawns with salad and bread GfO

SOUTHDOWN'S SHELLFISH 8.5/14.5

Mussels, clams and whole tiger prawns steamed with Southdown's cider and tarragon, finished with cream, bakery bread

SUSSEX SMOKIE 8.5/14.5

House smoked haddock in a creamy sauce, village bakery toast

SPICED PORK RILLETTES 7.5

House chutney, leaves and chargrilled bakery toast

CLASSIC CAESAR SALAD 7/13.5

Chargrilled chicken, gem lettuce, anchovies, bacon, croutons, Caesar dressing

SOUP OF THE DAY 5.5

Served with artisan bread Ve GfO

SHARERS

BREADS, OLIVES & OILS 6.5

PULLED PORK NACHOS 7/14

Refried beans, sour cream, salsa, guacamole, jalapenos and cheddar Gf

VEGETARIAN ANTI PASTI 15.5

Feta-stuffed baby peppers, sunblush tomatoes, mixed olives, falafel, chutney, pitta bread VeO GfO

ROASTED CAMEMBERT 14

Truffle, honey and garlic baked camembert, chargrilled bread, chutney

ANTI PASTI 15

Chorizo, parma ham, salami, pecorino, smoked mozzarella, sunblush tomatoes, olives, chutney, breads GfO

CHILDREN

All served with your choice of peas, salad or beans 6.5

BEEF RAGU LASAGNE, GARLIC BREAD

CHICKEN GOUJONS, CHIPS

VEGGIE BURGER, CHIPS

WHOLETAIL SCAMPI, CHIPS

VEGAN NUGGETS, CHIPS

SAUSAGES, CHIPS OR MASH

PRIME BEEF BURGER, CHIPS, ADD CHEDDAR +.5

SIDES

CHUNKY CHIPS 3.5

SKINNY FRIES 3.5

SWEET POTATO FRIES 3.5

GARLIC BREAD 3.5

Add Cheese for .75

COLESLAW 2.5

ONION RINGS 3

SALAD BOWL 2.5

CORN ON THE COB 2.5

SEASONAL VEGETABLES 2.5

MIXED BREADS 4.5

DIETARY KEY:

V - Vegetarian, Ve - Vegan, Gf - Gluten Free

VeO - Vegan Option GfO - Gluten Free Option, DfO - Dairy Free Option

THE ANCHOR INN

RINGMER, LEWES

BURGERS

6OZ ANCHOR BURGER 13.5

Beef burger, pulled BBQ brisket, bacon jam, Monterey Jack, brioche bun, chips and salad GfO

Add to your burger:

Swap to Fries .5

Blue Cheese 1

Jalapenos 1

American Cheese 1

Bacon 1.25

Swap to Sweet Potato Fries 1.25

Spoon of Pulled Brisket 1.5

Extra Patty 2.5

KATSU CHICKEN 13.5

Breaded chicken escalope, katsu curry slaw, gem lettuce in a brioche bun, chips, salad

CRISPY CAULIFLOWER 12.5

Lightly battered cauliflower, mustard mayonnaise, onion chutney, Applewood smoked cheddar, brioche style bun, chips, salad GfO Ve

BBQ PORK 14

Sticky and sweet pork belly, mexicana cheese, jalapenos, coleslaw, brioche bun, chips and salad GfO

CHARGRILL

CELERIAC STEAK 12.5

Garlic and herb confit celeriac steak, roasted vine tomatoes, garlic mushroom, fries, mixed salad, your choice of vegan peppercorn or cheesy garlic sauce Ve Gf

LIVER & BACON 13

Chargrilled lambs liver, bacon, bubble & squeak, seasonal vegetables, gravy Gf

8OZ SIRLOIN 23 / 10OZ RUMP 19

Fries, mixed salad, roasted vine tomatoes, garlic mushroom, your choice of Brighton blue cheese sauce, peppercorn sauce or garlic butter GfO + Tiger Prawn Skewer 3.5

HALLOUMI & AVOCADO SALAD 13.5

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

MAINS

HAM HOCK 16.5

Pressed ham hock, bubble & squeak, fried duck egg, braised red cabbage, gravy Gf

RAGU LASAGNE 13.5

Rich beef ragu lasagne, garlic ciabatta and dressed house salad

CHICKEN, HAM & LEEK PIE 13.5

Roasted chicken, ham hock and leek with a creamy sauce in shortcrust pastry, seasonal vegetables and mash or chips

BEEF SHORT RIB 21.5

Pancetta, mushroom and baby onion sauce, horseradish mash, red cabbage, pea shoots GfO

BUTTERNUT & CHICKPEA CURRY 12.5

Fragrant butternut squash, chickpea and spinach curry, toasted almonds, coriander, rice Gf Ve

FISH

CLASSIC FISH PIE 15

Smoked haddock, cod, prawn, and salmon, cheesy potato crust, samphire, roasted fennel, garlic bread

SCAMPI & CHIPS 12.5

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

FISH & CHIPS 12.5

Beer battered cod, chips, tartare sauce, lemon wedge and mushy peas Gf

FISH OF THE DAY

See specials board or ask for details, market prices

THAI RED FISH CURRY 16.5

Mussels, clams, whole tiger prawns, squid, salmon, cod, smoked haddock and samphire, steamed rice, prawn crackers Gf

Please ask for wine pairings and recommendations, we have a varied and interesting wine selection.

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