

Menu

STARTERS

Anchor soup of the day	£5.95
Grilled scallops, coriander & hazelnut butter	£9.50
Chicken liver parfait, chutney & toast	£7.75
Gravadlax, horseradish cream	£7.75
Anchor antipasti platter (for 2)	£15.00
Vegetable Sharing Platter (2 people): falafel, onion bhaji, hummus & crudite, halloumi, garlic bread, olives, house pickles	£15.00

OYSTERS

Six West Mersea Rock Oysters, sherry & shallot vinegar	£12.00
Tempura oysters, chilli dipping sauce	£12.00



MAINS

Chickpea & coconut curry	£15.75
Beer battered loin of cod, hand-cut chips, mushy peas, jalapeno tartare sauce	£15.25
Smoked haddock, salmon & cod fishcake, new potatoes, creamed spinach	£15.75
Lamb & feta burger, kimchi salad, potato wedges	£15.75
Cromer crab linguini, chilli & garlic	£17.75
Duck breast, wood-roasted chicory, chilli & pomegranate	£18.75
Red Poll Sirloin steak, hand-cut chips, grilled tomato, peppercorn sauce	£21.00

Note: please ask a member of our team if you require any allergen information

LIGHT BITES

Garlic bread	£3.00
Pitted Spanish bar mix olives	£3.50
Anchor freshly made bread	£3.50
Mother's Garden Extra Virgin Olive Oil from Catalonia, sherry vinegar	£2.50
Halloumi fries, chilli vinegar	£7.75
Hummus & crudités	£4.00
Bacon & cheese, potato wedges	£5.25
Ploughman's with Blythburgh ham and Keen's mature cheddar (lunch only)	£10.50

DESSERTS

Chocolate fondant with salted caramel ice-cream (10 min cooking time)	£7.00
Vanilla & rosemary panacotta, poached rhubarb	£6.50
Coffee semifredo with gluten-free white chocolate blondie	£6.50
Lime cheesecake, red fruit compote	£6.50
Sticky toffee pudding, salted caramel sauce, vanilla ice-cream	£6.50
Suffolk Meadow ice cream	£1.50
<i>Strawberry, vanilla, chocolate, salted caramel, orange sorbet, raspberry sorbet, coconut sorbet</i>	per scoop
Selection of award-winning English cheeses	£8.50
<i>Colston Bassett Blue Stilton. The Dairy developed from the vision of local doctor, Dr William Windley continues to make cheese in the traditional way using milk from local farms, all within 1.5 miles of the dairy in the Vale of Belvoir.</i>	
<i>Baron Bigod is a creamy, white bloomy-rind cheese and UK's only raw milk farmhouse Brie made by Jonathan and Dulcie Crickmore in Bungay, Suffolk</i>	
<i>Keen's Cheddar. The Keen family have been making Keen's Cheddar on their farm in Wincanton for five generations. At the global cheese awards in 2013 they won Best Regional Cheese and UK supreme champion</i>	

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