

# MENU

## LOW OR NO DRINKS

VIRGIN MARY 3.00 | PINK GINGER SPRITZ 3.00 | 0.5 MICHELADA 4.00 | CAMPARI & TONIC 5.50

## STARTERS

Anchor soup of the day, homemade bread & butter	8.00
Hummus, toasted pumpkin seeds, crudités & tortilla crisps, olives (v)	7.00
Roberts of Lowestoft hot smoked salmon, horseradish mousse, mixed leaves	9.00
Anchor mixed meat platter, Bresaola, Salami Napoli & Serrano ham	9.00
Vegetable pakora, mango chutney, hot chilli sauce	8.00
Halloumi fries, sweet chilli vinegar	9.00
Pheasant, pork & pistachio terrine & chutney	8.00

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## OYSTERS & SEAFOOD

Six West Mersea Rock oysters, sherry & shallot vinegar	17.50
Tempura oysters, chilli vinegar	17.50

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## MAINS

Blythburgh ham & Keen's mature cheddar Ploughman's	13.50
Goats cheese, wild mushroom, kale tart, mixed leaves & zacusca	17.00
Roasted root vegetable, lentils & paneer curry, rice, popadom & mango chutney	17.50
Beer battered loin of cod, hand-cut chips, mushy peas, jalapeno tartare sauce	18.50
Fish gratin with prawns, cod & salmon, seasonal greens	19.00

## SIDES

Garlic bread (v)	4.50
Pitted Spanish olives ( v)	4.50
Anchor homemade bread & butter (v)	4.50
Mixed leaf salad, Anchor dressing	5.00
Buttered seasonal vegetables	5.00

## CHILDREN'S MENU (SUITABLE FOR UNDER 10YRS)

Macaroni & cheese, cucumber sticks (v)	7.50
Local sausages, chips & baked beans	8.00
Fish & chips, mushy peas	8.00

## DESSERTS

Chocolate fondant, salted caramel ice cream (10 min cooking)	8.50
Apple crumble & custard	8.00
Pear & frangipane tart, double cream	8.00
Sticky toffee pudding, brandy butter or Christmas pudding ice cream	8.00
Chai panna cotta, spiced orange fruit syrup	8.00
Suffolk Meadow ice-creams	2.50 per scoop
Ice cream: vanilla, strawberry, salted caramel or chocolate, brandy butter, Vegan ice cream: vanilla, Christmas pudding, apple & cinnamon, Sorbet: mango, raspberry or mulled wine	

Selection of award-winning English cheeses	10.00
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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.*

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. Awarded best British cheese brand 2022/23 in the Fine Food Digest Awards.

Keen's Cheddar. *The Keen family have been making Keen's Cheddar using traditional methods and raw milk from their own herd of cows on their farm in Wincanton for five generations. Most recently their Mature Cheddar won a gold award in the Taste of the West 2020 & Supreme champion in the Virtual Cheese Awards 2022*

**PLEASE MAKE THE STAFF AWARE OF ANY FOOD ALLERGIES  
BEFORE YOU ORDER – thank you**