

## LUNCH & SUPPER

### SNACKS & BITES

Mixed Olives & roasted Piquillo red peppers £5  
GF, VG

Pickled Anaheim sweet green Chillis £5  
GF, VG

Freshly baked bread rolls & first pressed virgin  
Olive oil & balsamic £7  
GFO, VGO, V

Cured meats, Milano salami, Serrano ham, Chorizo,  
pickled Cornichons & silver skin Onions £8 GF

Homemade Soup of the day  
charred sourdough £7 V, VGO, DF, GFO

### SMALL PLATES

#### VEGETARIAN

Baked figs, pear harissa, soft "cheese",  
pomegranate molasses £8 VG (contains nuts)

Ardleigh strawberry bruschetta, balsamic  
marinated strawberries, lemon feta, mint,  
wasabi crumb £8.<sup>50</sup> V, GFO, VGO

#### FISH & CRUSTACEA

Kiln smoked haddock scotch egg, spring  
onion, rocket & tahini verde £10

Prawn Marie Rose tartlet, baby gem,  
pickled cucumber, confit tomatoes £10

#### MEAT

Pulled Duck croquette, Asian salad, hoi sin £9

Chicken & Serrano ham terrine, Almond & rocket  
pesto, pickled fennel salad £8 GFO

Honey & five spice chicken wings, rice  
cracker, coriander mayo, garlic & chilli oil  
£9 DF, GFO

## MAINS

### MEAT

Chargrilled Steak Frites *Small* £14; *Large* £21.<sup>50</sup>

30-day aged Longhorn Sirloin, (Served medium) garlic &  
rosemary roasted shiitake mushrooms and tomato, red onion  
& basil vierge, skin on fries GFO, DFO

**Peppercorn sauce or roasted Garlic & tarragon butter**

Anchor Burger £17

Chargrilled Brioche bun, lamb & beef kofta burger, tahini garlic  
sauce, pickled red cabbage, sumac onions, cheese, skin on fries GFO,  
DFO

Suffolk chicken £18

Suffolk chicken, chicken fat potatoes, favas, Ardleigh asparagus,  
black garlic sauce GF

Braised pork shoulder £17

Pappardelle pasta, milk braised pork, roasted butternut squash,  
lemon & sage GFO

### FISH & CRUSTACEA

***Fish is supplied locally by the Felixstowe day boats***

Local ale battered Fish of the Day & Chips *Small* £13; *Large* £16.<sup>50</sup> GFO  
Homemade tartare sauce, add...crushed or Garden peas £2.<sup>50</sup>

Wivenhoe Landed plaice (On the bone) £22

Ardleigh beetroots, masala sauce, fennel salad, pickled roe GFO

The day boast catch – please see specials menu

### VEGETARIAN & VEGAN

Tempura tofu "fish" burger £16

Nori sauce tartare, pickled cucumber, spring leaves, crispy samphire,  
skin on fries VG, GFO

Tahini roasted cauliflower £17

Lemon gnocchi, spiced butterbean purée, pickled cauliflower VG, GFO

### SIDES

Market Day vegetables £5 • House Salad £4 •

Roasted garlic new potatoes £5 • Skin on fries £4 •

Thick Cut Chips £4 • The Anchor Mac 'n' truffle cheese herb crumb  
£7 • Shitake mushrooms, rosemary & garlic £5



### The Anchor Sessions

The Anchor, our handsome Inn, within the  
equally aesthetically pleasing ancient village  
of Nayland, is the very proud base for live  
music events with elite international artists.  
Anchor Sessions, a music club for fellow  
music lovers, launched this exciting  
development in June 2023

### BYO - Bring-your-own bottle for £5

Wednesday night is Wine Club night! Often  
referred to as 'corkage' every Wednesday  
evening for only £5. No examination to join  
the club, just come armed with a bottle (or  
more) of great wine from your cellar (or  
something cheap and cheerful from the local  
corner shop) and you have passed the  
initiation test House rules apply firstly you  
must on your own, with your loved one,  
friends, family or altogether you have two  
courses each, including a main course.

GF- Gluten Free | GFO – Gluten free on  
request | V - Vegetarian | VG - Vegan | VGO –  
Vegan on request | DF – Dairy Free

Please let a team member know of ALL allergies or dietary  
requirements when ordering, as some dishes may need to be  
adapted for your requirements. We cannot guarantee that  
dishes do not contain bones, nuts or shot.