

Haggis Scotch Egg 6
Burford Brown, English mustard

Mini Cumberlands 6
Wholegrain mustard mayonnaise



THE ANCHOR

Houmous and Olives 4
Anchor ciabatta

Butternut Arancini 6
Goat's cheese

STARTERS

Today's soup	6	Ham hock, poached egg, peas	8
Crispy squid, chilli jam	6/10	Gravadlax, dill, cucumber, raddish	7
Chargrilled sardines, salsa verde	7/11	Crispy duck salad, soy, sesame	7/10
Heritage tomato bruschetta	7	Devilleed kidneys on toast	8

MEAT / FISH

Flat iron chicken, garlic butter Quarter/Half	11/16
House cheeseburger, fries	14
Lamb rump, couscous, broccoli, aubergine, mint yoghurt	18
Moules, frites	14
Roast Cod, cockles, haricot beans, seaweed, samphire	17

STEAKS

from our Jospur charcoal oven

Rib eye 6oz	15
Rib eye 10oz	24
Dry aged Sirloin 14oz	30
Chateaubriand 16oz (for two)	55

All with fries or chips, watercress, Bearnaise or Café de Paris butter

VEGETARIAN

Warm spiced chickpea salad	7/11
Puy lentils, beetroot and goat's cheese	11
Summer vegetable risotto, seeds, pea shoots, crème fraîche	11
Fregola, rocket, olives, feta	11
Candy beetroot, pistachio, ricotta salad	7/11

SIDES

Courgette fritters, fennel yoghurt	4
Tenderstem broccoli, house dressing	4
Skinny fries / Triple cooked chips	3/4
Baby gem, mustard vinaigrette	3
Buttered new potatoes	3

PUDDINGS

Chocolate delice, salted caramel, banana ice cream	7	House profiteroles, white chocolate, pistachio	6
Baked yoghurt, blueberries, granola	6	Cheese, oat cakes & chutney	8
Ice creams & sorbets <i>per scoop</i>	2	Set lemon custard, raspberries, honeycomb	6

SUNDAY ROAST

Every Sunday from 12pm

WEEKEND BREAKFAST

From 8am - 11am Saturday and Sunday

Please note that our dishes may contain allergens, please notify a member of staff if you have any allergies.