

Haggis scotch egg 6  
*English mustard*



House focaccia and ciabatta 3  
*butter or olive oil & balsamic*

THE ANCHOR

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**STARTERS**

Today's soup, freshly baked bread	6	Goat's cheese, caramelised beetroot & red onion, garlic croutes	7
Salt fish croquettes, alioli	5	Roast butternut squash, quinoa, avocado, feta, chilli, coriander & toasted almond salad	7/13
Seared beef rump, balsamic, rocket, caper berries	8	Grilled halloumi Puy lentils, cherry tomatoes, cucumber & dill salad	7/13
Crispy squid, harissa mayo	6		

**MAINS**

Sumac marinated rump of lamb, roasted cauliflower, spiced puree, pomegranate and mint dressing	19
Moules, frites	14
Roasted cod, cannellini & green beans, cherry tomatoes, basil	17
Slow roasted pork belly, braised lentils, roasted fennel	16
Pan fried gnocchi, butternut squash, wild mushrooms, sage, pine nuts, parmesan	14

**CHARCOAL**

Flat iron chicken, garlic butter quarter/half	11/16
House cheeseburger 7oz <i>Served with skinny fries, coleslaw &amp; house burger sauce</i>	14
Bavette 8oz	17
Rib eye 8oz	20
Chateaubriand 16oz (for two)	55

*All steaks are served with skinny fries or triple cooked chips.  
Green peppercorn sauce, bearnaise, chimmichurri or garlic butter*

**SIDES**

Sweet potato & courgette fritter, chilli jam	4
Skinny fries	3
Triple cooked chips	4
Baby gem, radish, fennel, vinaigrette	3
Rocket, parmesan, balsamic	3
Kohlrabi coleslaw	4

**WEEKEND BREAKFAST**

From 9am - 11am Saturday and Sunday

**SUNDAY ROAST**

Every Sunday from 12pm

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

A discretionary 10% service charge will be added to parties of 5 or more