

ANCHOR INN

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY

Please ask your server for today's soup (V, VG, GF opt)

BAKED CAMEMBERT

Oven baked camembert served with chefs' homemade plum marmalade and warm crusty bread and celery
Perfect to share (V, GF opt)

WARM CHICKEN AND BACON SALAD

Tender strips of sautéed chicken and crispy bacon tossed in honey and dill dressing finished with crispy garlic croutons on mixed salad leaf (GF opt)

FIG, WALNUT AND FETA BRUSCHETTA

Bruschetta topped with warm fig, walnut and feta mix finished with a sweet balsamic glaze (V, GF opt)

CREAMY GARLIC MUSHROOMS

A combination of mushrooms in a creamy garlic sauce topped with smoked cheese

AVOCADO, SALMON AND PRAWN

TERRINE

A combination of delicate flavours served on crisp salad with lemon and garlic mayonnaise

FOR LUNCH

Served 12-5pm

Monday - Friday

*All served with salad and slaw for just £11 each
Why not add chunky chips or a bowl of homemade soup
for just £4*

BEEF AND BLUE CHEESE BAGUETTE (GF opt)

CHICKEN, MUSHROOM AND BRIE BAGUETTE (GF opt)

HAM, MATURE CHEDDAR CHEESE AND CHUNKY PICKLE BAGUETTE (GF opt)

MUSHROOM AND VEGAN PESTO BAGUETTE (VG, V, GF opt)

SWEET CHILLI CHICKEN WRAP with peppers, onions and salad

TUNA MELT (GF opt)

**CHECK OUT OUR
SPECIALS BOARDS
FOR OUR SPECIALS OF THE DAY**

CLASSIC MAINS

CHEF'S HOMEMADE SOUP OF THE DAY	£8.50	LAMB SHANK	£22.50
Please ask your server for today's soup (V, VG, GF opt)		Slow cooked lamb shank cooked with rosemary, garlic, aromatic herbs and red wine. Served with creamy mash, garden peas and carrots	
BAKED CAMEMBERT	£13	FISH AND CHIPS	£17
Oven baked camembert served with chefs' homemade plum marmalade and warm crusty bread and celery Perfect to share (V, GF opt)		Catch of the Day cooked in a crispy batter. Served with a choice of peas and homemade tartare sauce. Please ask a member of staff for what fish is available	
WARM CHICKEN AND BACON SALAD	£8.50	STEAK AND UNICORN ALE PIE	£18
Tender strips of sautéed chicken and crispy bacon tossed in honey and dill dressing finished with crispy garlic croutons on mixed salad leaf (GF opt)		Chunks of beef slow cooked in Unicorn ale. Served with chips and peas with a rich gravy	
FIG, WALNUT AND FETA BRUSCHETTA	£8	WARM CHICKEN AND BACON SALAD	£15.50
Bruschetta topped with warm fig, walnut and feta mix finished with a sweet balsamic glaze (V, GF opt)		Tender strips of sautéed chicken and crispy bacon, tossed in a honey and dill dressing. Served on a bed of mixed leaves and finished with crispy croutons. (GF opt)	
CREAMY GARLIC MUSHROOMS	£8.50	BLACK AND BLUE BURGER	£17.50
A combination of mushrooms in a creamy garlic sauce topped with smoked cheese		Beef burger topped with black pudding and stilton served in a bun with lettuce, tomato and chips (GF)	
AVOCADO, SALMON AND PRAWN	£8.50	COURTNEY'S CURRY OF THE WEEK	£16.50
TERRINE		Served with rice and naan	
A combination of delicate flavours served on crisp salad with lemon and garlic mayonnaise		SAUSAGE AND MASH	£16.50
		3 locally sourced sausages served on a bed of mash, served with garden peas and a red wine and onion jus (GF)	
		PORK AND BLACK PUDDING STACK	£17
		Grilled pork loin steak with black pudding, crushed new potatoes with a honey and mustard sauce, topped with a poached egg (GF)	
		BEETROOT WELLINGTON	£14
		Served with a crispy salad (VG)	
		SIDES AND SHARERS	
		CHUNKY CHIPS (GF, V, VG)	£4
		CHEESY CHIPS (GF, V, VG)	£5.50
		ONION RINGS (V, VG)	£4.50
		ADD CAJUN FOR 50P	
		SALT & PEPPER CHIPS (GF, V, VG)	£5.50
		SALT & PEPPER CHICKEN	£10
		HALLOUMI FRIES (V, GF) with sweet chilli sauce	£5.50
		GARLIC BREAD (V, VG)	£4
		ADD CHEESE FOR £1	

GF - GLUTEN FREE GF opt - GLUTEN FREE OPTION VG - VEGAN V - VEGETARIAN

Please note, we use nuts, fish, egg, shellfish, milk and gluten products within our kitchens and it is impossible to fully guarantee separation of these items in storage, preparation or cooking. Please inform our staff of any food allergies prior to placing your order.