

The Anchor.

BY CHEF STUART DRAKE

BREAK BREAD

SMALL PLATES

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| Smoked duck breast,
pomegranate molasses,
feta - £4.50 (gf). | Spiced lamb koftas with
mint and cucumber yogurt
- £4.50 (gf). | Fried cod, smoked garlic
aioli - £4.50. |
| Crispy cauliflower cheese croquette,
beetroot ketchup, parmesan - £4.50 (v). | Tempura squid, smoked sea salt and
vinegar powder, nam jim - £4.50. | |

LET'S BEGIN

JUST STARTERS

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| BBQ smoked pigs
cheeks, balsamic and
ginger reduction, pickled
fennel - £6.50 (gf). | Whole grilled mackerel,
pomegranate molasses on
mint and parsley, torched
lemon - £6.00 (gf). | Jacob's ladder shortrib, soy
and maple glaze, pak choi,
crispy kale - £7.50 (gf). |
| Prawn and squid skewers, smoked
almond romesco - £7.00 (gf). | Pea soup, mascarpone, mature cheddar
cheese straw - £5.00 (v). | |

AWAY FROM THE GRILL

A LITTLE PECKISH

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| Balsamic and demerara
marinated red onions,
smoked sea salt tomato's,
mozzarella - £12.50 (gf/v). | Warm Israeli cous cous,
sun blushed tomato's, torn
mint, harissa, feta
- £12.00 (v). | Seafood and chorizo paella,
with rosemary and thyme
focaccia - £16.00/
2 sharing £30.00 (gf). |
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SHARING DISHES

MIDDLE OF THE TABLE

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| A selection of locally
sourced cured meats with
olives and pickled veg.
- 2 sharing £13.00. | Rosemary and thyme
focaccia with Italian olive oil
and balsamic reduction
- 2 sharing £6.00 (v). | Three British cheeses
and fruit chutney with
crackers - 2 sharing
£15.00 (v). |
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THE MAIN EVENT

ALL MAINS ARE COOKED OVER WOOD AND COME WITH SIDE SALADS TO COMPLEMENT EACH DISH

WATER

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| Shetland mussels
steamed over fire in
garlic and parsley cream
- £15.00 (gf). | Salmon fillet, braised
haricot and broad beans,
charred spring onions
- £16.00 (gf). |
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LAND

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| Sirloin steak on the
bone, smoked bone
marrow, pecorino coated
chips - £25.00 (gf). | Maple and thyme glazed
pork tomahawk, garlic and
parsley jersey royals, salsa
verde - £22.00 (gf). |
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EARTH

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| Lamb rump and spice kofta,
mint yogurt, Israeli cous
cous - £18.00. | Fire roasted peperonata,
smoked garlic gastrique,
sprouting broccoli, toasted
pine nuts - £16.00 (gf/vg). | Red bean and carrot
ragout, tomato and
coconut cous cous
- £15.00 (vg). |
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SIDE DISHES

PERFECT COMPANY

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| Smoked garlic gastrique
and pine nut sprouting
broccoli - £3.00 (gf/v). | Triple cooked chips with
grated pecorino - £3.00
(v). | Smoked cheddar and
chorizo cauliflower cheese
- £3.00. | Parsley and garlic butter
jersey royal potato
- £3.00 (gf/v). |
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If any of your party has allergies, please make a member of staff aware before ordering any dishes, as most dishes can be adapted.

Food served Weds to Fri 12:00 to 14:00, then 18:00 to 21:00.
Sat 12:00 to 21:00 and Sun 12:00 to 16:30, then 18:30 to 20:30.

