

THE ANCHORAGE

STARTERS

Soup of the day, warm sourdough bread	7.50
Burrata, roast beetroot & orange, toasted hazelnuts, salted cracker (v)	10.20
Salmon tartare, wasabi pea & cucumber salad, preserved lemon, Melba toast	10.00
Wild mushroom parfait, onion chutney, smoked garlic & truffle sourdough (vg)	8.50
Honey butter squid, chilli, coriander, charred onion	7.00
Chicken liver pâté, toasted sourdough	9.70

ROASTS

All served with roast potatoes, mixed kale, maple-roasted carrots, mulled red cabbage, Yorkshire pudding (excluding vegan roast), gravy

Roast chicken, pigs in blankets, sage & onion stuffing, roast gravy	19.00
Roast sirloin of beef, horseradish cream, roast gravy	21.00
Roast porchetta, apple & cider purée roast gravy	19.50
Vegan Wellington, wild mushroom gravy (vg)	18.50

MAINS

Fish & chips, pea liquor, tartare sauce, oak matured salt & vinegar chips	18.00
Cuttlefish spaghetti nero, cherry tomato, sesame, chilli, Pangrattato	18.00
Porcini mushroom risotto, parsley pesto, truffled wild mushrooms (vg)	16.00
Roasted cauliflower Thai green curry, coconut rice, charred corn (vg) <i>(add grilled tiger prawns + 4.50)</i>	15.50
Aged flank burger, red Leicester, bread & butter pickles, skin-on fries	17.00
Roast hake, garlic mussels, braised leeks, onion soubise	19.50

SIDES

Green beans, shallots & garlic, toasted hazelnuts, vinaigrette dressing (vg)	5.50
Pigs in blankets, sage & onion stuffing	5.50
Cauliflower cheese (v)	6.20
Goose fat roast potatoes, rosemary salt	4.50



SCAN THE QR
- for allergen
& kcal info,
or ask a member
of the team for
a calorie menu.

Fancy something sweet? Ask a member of staff for our dessert menu

Adults need around 2000 kcals a day.
Full allergen information on the ingredients in the food we serve is available upon request – A discretionary service charge will be applied to your bill. Please speak to a member of the team for more info.