

THE ANCHORAGE

NIBBLES

Gordal olives (vg)	5.00
Truffle & pecorino mixed nuts	5.00
Smoked mackerel arancini, Parmesan, chipotle aioli	7.00
Warm sourdough, romesco dip (vg)	5.00
Black pudding Scotch egg, burnt onion ketchup	5.70

OYSTERS - COLCHESTER ROCK OYSTERS ARE MEATY, FIRM AND CREAMY WITH A FRESH SWEET TASTE

Chilled on ice, dressed with:

Buffalo hot sauce	4.00
Mignonette sauce	4.00
Smoked bacon jam	4.00

STARTERS

Soup of the day, warm sourdough bread	7.50
Salmon tartare, wasabi pea & cucumber salad, preserved lemon, Melba toast	10.00
Burrata, roast beetroot & orange, toasted hazelnuts, salted cracker (v)	10.20
Crispy tiger prawns, cucumber salad, Vietnamese dipping sauce, lime	10.50
Wild mushroom parfait, onion chutney, smoked garlic & truffle sourdough (vg)	8.50
Seared scallop, toasted fregola, broad beans, salsa verde	12.00
Chicken liver pâté, toasted sourdough	9.70
Honey butter squid, chilli, coriander, charred onion	7.00

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 (v)	16.00
Venison haunch, roast heritage beetroot, pomme anna, maple parsnip, bramble jus	19.00
Whole grilled sole, brown shrimp, tomato, samphire, capers, dill butter	23.50
Malt glazed chicken, braised celery, ginger carrot puree, garlic mash	19.00
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
35-day dry aged rib-eye steak, beef dripping chips, roast shallots, truffle butter	32.00

SIDES

Skin-on fries (vg)	5.50
Green beans, shallots & garlic, toasted hazelnuts, vinaigrette dressing (vg)	5.50
Mixed salad, toasted sesame dressing (vg)	5.50
New potatoes, chives, samphire, peas (vg)	5.50
Truffle cauliflower cheese (v)	5.00
Broccoli, chilli, lemon (vg)	5.00
Salt & vinegar chips	5.50



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.