

ANCHOR INN

— AT LOWER FROYLE —

Nibbles while you wait 3.5 each

Artisan breads, Marmite butter | Apple and grain mustard sausage roll, piccalilli |
Posh pork crackling & apple sauce | Marinated olives | Lemon flat bread, roast garlic
hummus

Starters

Sweet potato & leek soup, red pepper pesto, croquette **6**

Goats cheese panna cotta, shallot tart tatin, honey & truffle, fig **7**

Beetroot cured salmon, dill crème fraîche, croute **7.5**

Crispy lamb, cumin aioli, confit cherry tomatoes, caper relish **7**

Chicken liver parfait, red onion jam, brioche, grape jelly **7.5**

Tiger prawn tortellini, salsa verde, fennel & artichoke salad **8**

Mains

Summer vegetable risotto, tempura courgette flower, lemon, olive crumb **13**

Beer battered haddock, triple cooked chips, minted crushed peas, tartare **15**

Hampshire beef burger, bacon jam, gruyere, ruby slaw, triple cooked chips **15**

Rainbow trout, crushed garlic potato, sautéed greens, pickled cucumber, pesto **16.5**

Corn-fed chicken breast, sweetcorn, runner bean, confit new potato, bacon jus **15.5**

Hampshire sirloin steak, triple cooked chips, roasted plum tomato, café de paris **21**

Pan fried stone bass, tomato Israeli couscous, scorched baby gem, olive, shallot **16**

Sandwiches 8 (Lunchtime Only)

Served with chips, salad, or soup

Smoked salmon, crème fraîche, watercress

BLT, mustard aioli, gherkin

Welsh rarebit, poached egg on toast

Sides 3.5

Triple cooked chips | Sautéed greens |

| Lemon dressed rainbow chard |

| Almond & chilli runner beans |

| Thyme and cumin glazed carrots |

| Heirloom tomato, spring onion, balsamic salt

A *discretionary* 10% service charge will be added to your bill, please do let a member of staff know if you are not happy with this.