

ANCHOR INN

AT LOWER FROYLE

SAMPLE A LA CARTE MENU

Nibbles while you wait 3.5 each

Artisan breads, butter | Apple and grain mustard sausage roll, aioli | Marinated olives
| Posh pork crackling, apple gel

Starters

Roast pumpkin & sage soup, parmesan gnocchi, apple 6

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

Beetroot cured salmon, dill crème fraîche, croute 7.5

Crispy pork shoulder, cumin aioli, cherry tomatoes, blue cheese, frozen pear 7

Chicken liver parfait, red onion jam, brioche, watercress 7.5

Spiced crab tortellini, curried aioli, remoulade, toasted cashews, lemon 8

Mains

Sea bream, crushed garlic potatoes, samphire, lemon & chive velouté 16.5

Grain mustard rösti, lemon & almond courgetti, mushroom, rarebit, poached egg 13

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

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

Cornish cod fillet, tomato & chorizo cassoulet, scorched baby gem, fennel, shallot 16

Anchor inn pie, chive & roasted garlic mash, sautéed greens 15

Haunch of venison, wild mushroom pithivier, chestnuts, smoked celeriac, jus 18.5

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

Pork & leek sausages, smoked mash potatoes, confit onion jus, crispy bacon 13

Sandwiches 8 (Lunchtime Only)

Served with chips, salad, or soup

Smoked salmon, crème fraîche, watercress

Pulled pork, mustard aioli, gherkin

Welsh rarebit, poached egg on toast

Sides 3.5

Triple cooked chips | Sautéed greens |
| Almond & chilli green beans |
| Thyme and cumin glazed carrots |
| Roast butternut squash |

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.