

ANCHOR INN

— AT LOWER FROYLE —

SAMPLE A LA CARTE MENU

NIBBLES

Sourdough and milk bread Mixed marinated olives Posh pork crackling, apple sauce	3.5
Secrett's farm sweetcorn chowder	6.5
Severn and Wye smoked salmon, capers, gherkin, hen's egg	7.5
Wild mushroom and pine nut tortellini, fennel, rocket and parmesan salad	7
Pressed ham hock and goose liver, sultana chutney, toast	9
Dorset rose veal, tuna dressing, parmesan, lemon and capers	8
Sardinian smoked ricotta, peach, pickled radish, honey and truffle	8
Smoked haddock fritter, saffron aioli	8
English courgette risotto, crispy courgette flower, lemon, parmesan	13.5
Locally shot partridge, leg sausage roll, baked celeriac, warm apple and green bean salad	18
Beer battered haddock, triple cooked chips, minted crushed peas, tartar sauce	14
Chicken breast, mushroom & Arborio rice croquette, Isle of Wight tomatoes, basil	16.5
Grilled Cornish plaice, lemon and garlic butter, green beans, new potatoes	13.5
Hampshire Lamb burger, cucumber and mint, brioche bap, chips	15
Aberdeen Angus 6oz fillet steak, triple cooked chips, tomato, flat mushroom, jus	25.5

ON THE SIDE

Triple cooked chips Lemon dressed rainbow chard Buttered new potatoes Secrett's Farm leaves Grilled aubergine, slow roasted tomato and watercress	3.5
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A discretionary 10% service charge will be added to your bill.