

ANCHOR INN

AT LOWER FROYLE

SAMPLE A LA CARTE MENU

NIBBLES

Homemade bread | Mixed marinated olives | Posh pork crackling & apple sauce 3.5

STARTERS

Roast parsnip soup, spiced vegetable fritter 6
Severn & Wye smoked salmon, capers, gherkin, hen's egg 7.5
Crispy lamb, parmesan croquette, charred baby gem, tomato 8.5
Duck terrine, rhubarb chutney, baby leaves, toast 8
Truffled Jerusalem artichoke tortellini, fennel and parmesan salad 7
Soused mackerel, pomegranate and pear relish, sourdough crout 6.5

MAINS

Beetroot quinoa, baked celeriac, parmesan, ginger apple 14
Roast hake, onion buckwheat, braised chicory, beetroot kohlrabi 16
Hampshire beef burger, bacon jam, cheddar, triple cooked chips, ruby slaw 15
Beer battered haddock, triple cooked chips, minted crushed peas, tartare sauce 15
Corn-fed chicken breast, baked sweet potato, broccoli, jus 16.5
Anchor Inn pie of the day, puff pastry, mashed potatoes, seasonal greens 15
Twice baked blue cheese soufflé, broccoli, almond, parmesan 12
28-day dry aged local sirloin, triple cooked chips, slow roasted plum tomato, jus 21

SANDWICHES (LUNCHTIME ONLY)

Served with chips, salad, or soup

Smoked salmon, crème fraîche, watercress 8
Salt white park beef, pickled cabbage, mustard 8
Mushroom fricassee, poached egg on toast 8

SIDES

Triple cooked chips | Sautéed greens | Secrett's Farm baby leaves | Herb mash potato | Braised red cabbage 3.5

A discretionary 10% service charge will be added to your bill.