

ANCHOR INN

AT LOWER FROYLE

SAMPLE A LA CARTE MENU

Nibbles while you wait 3.5

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

Starters

Chilled tomato consommé, crispy ricotta gnocchi, scorched pepper 6

Twice baked goat's cheese soufflé, candied walnut, fig chutney 7

Beetroot-cured salmon, dill crème fraîche, croute 7.5

Crispy lamb, cumin aioli, confit cherry tomatoes, caper relish 8

Soused mackerel, fennel, cucumber, dill oil, lemon 6.5

Ham hock terrine, crispy quail egg, piccalilli, toast 7

Mains

Summer vegetable risotto, tempura courgette flower, olive crumb 13

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

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

Wild sea trout, tomato polenta, sautéed greens, pickled cucumber, pesto 16.5

Corn-fed chicken breast, heritage tomatoes, garlic & thyme rösti, jus 16.5

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

Pan fried stone bass, potato and chorizo terrine, scorched pepper purée, lemon 16.5

Sandwiches 8 (Lunchtime Only)

Served with chips, salad, or soup

Smoked salmon, crème fraîche, watercress

Rare roast beef, pickled cabbage, mustard aioli

Welsh rarebit, poached egg on toast

Sides 3.5

Triple cooked chips | Sautéed greens |

| Secrett's Farm baby leaves |

Almond & chilli runner beans | Orange & parsley carrots

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.