

ANCHOR INN

— AT LOWER FROYLE —

Nibbles

Artisan breads, butter	3.5
Marinated olives	3.5
Devilleed calamari, dill aioli	4.5
Sweet pea fritters, wasabi crème fraîche	5

To Start

Chorizo & pork scotch egg, bacon crisp, mustard aioli	5
Wild mushroom soup, truffle gnocchi, parsley cream	6
Tea-smoked wood pigeon, spring onion & radish salad, raspberry vinaigrette	7.5
Peppered mackerel fishcake, horseradish granita, cucumber	7
Trio of melon terrine, Parma ham, heritage carrot & endive salad	7
Artichoke tarte Tatin, goat's cheese mousse, basil, pickled orange	8
Dressed Cornish crab, avocado mousse, beetroot, lemon flatbread	8.5

Roasts

Served with roasted potatoes, traditional trimmings, Yorkshire pudding, gravy

Roasted sirloin of Hampshire beef	18
Rolled belly of Hampshire pork	14.5
Lemon & thyme roasted chicken	14

Mains

Cod in Parma ham, squid ink linguine, scampi, caper salsa, hazelnut	21
Beer-battered haddock, triple cooked chips, minted crushed peas, tartare	15
Green courgette & lemon orzo, seared halloumi, tempura courgette flower	14.5
Pumpkin potato cake, teriyaki cauliflower, fried hen's egg, sage oil	15
Pan-fried sea trout, brown shrimp tortelloni, charred pak choi, chicken broth	18
Hampshire beef burger, bacon jam, gruyère, scorched corn, skinny fries	15

Sides

Triple-cooked chips Seasonal mixed leaf salad Skinny fries Braised red cabbage Cauliflower cheese	3.5
Cashew nut & chilli mangetout Parmesan & truffle fries	4.5

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

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.