

ANCHOR INN

— AT LOWER FROYLE —

VALENTINE'S DAY

To start

- Tomato & roasted pepper soup, ricotta dumplings, tarragon 6.5
- Soused mackerel, pomegranate & pear relish, crispy leeks 7
- Goat's cheese mousse, pumpkin seed pesto, red chicory salad 7
- Chicken & ham hock ballotine, foie gras, piccalilli, rye croute 8.5

Oysters on crushed ice, spiced tomato caviar, candied lemon crumb (for two to share) 10

To follow

- Sumac spiced salmon fillet, vegetable broth, roasted garlic new potatoes 16.5
- Corn-fed chicken breast, boulangère potatoes, thyme roasted chicory, greens, bacon jus 17
- Beetroot quinoa, candied beets, wilted spinach, poached egg 14
- Cornish cod fillet, mussel butter sauce, saffron fondants, sea vegetables 19

16oz rib eye steak, mushroom, tomato, truffle butter, Béarnaise sauce, jus, Pont Neuf potatoes (for two to share) 47

To finish

- Egg custard tart, pistachio ice cream 8
- Dark chocolate mousse, macerated strawberries, shortbread 7
- Toffee panna cotta, apple compote, oat crumble 6.5
- Selection of cheeses, crackers, chutney, fruit 10

Dark & white chocolate mousse, champagne & strawberry jelly, Baileys éclair (for two to share) 13

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.

Find us on Instagram @anchor_inn_froyle or Facebook @theanchorinnatlowerfroyle