

ANCHOR INN

AT LOWER FROYLE

Starters

House Breads, <i>extra virgin rape seed oil, balsamic</i>	4.5
Black Pudding Croquettes, <i>apple sauce, celeriac remoulade</i>	6
Devilled Whitebait, <i>tartare sauce, watercress</i>	6
Pork Scotch Egg with Fennel & Garlic, <i>Bloody Mary ketchup</i>	6.5
Jersey Royal & Leek Soup, <i>chive sour cream, crusty bread</i>	6
Chicken Liver Parfait, <i>onion jam, sourdough toast</i>	7.5
Twice-baked Double Barrell Cheese Souffle, <i>chicory & sweet-pickled celery</i>	8
Scottish Smoked Salmon, <i>warm tattie scones, sour cream,</i>	8
Confit Duck Leg Fricassee, <i>watercress, gem lettuce, peas, bacon, truffle dressing</i>	9.5 18

Pub

Crispy-battered Haddock, <i>chunky chips, minted peas, tartare sauce</i>	14.5
Chicken, Ham Hock & Leek Pie, <i>spring greens, buttery mash</i>	14.5
Bubble & Squeak, <i>field mushroom, poached hen's egg, herb dressing (v)</i>	14
	<i>add pork & fennel sausages</i> 16.5
British Brisket Burger, <i>cheese, bacon, ruby slaw, baby gem, fries, onion relish</i>	14.5
	<i>add fried hen's egg</i> 1
	<i>upgrade to chicken liver pate, truffle cheese, onion jam, Aspen fries</i> 6
Apricot, Squash & Toasted Chickpea Tagine, <i>pomegranate couscous, almond yoghurt, Flat bread (vg)</i>	14
	<i>add grilled spatchcock quail, harissa</i> 18
Roasted River Test Trout Fillet, <i>mussel, white wine & cream sauce, sorrel, sea beets</i>	17.5
Barnsley Lamb Chop, <i>braised lentils, wilted greens, salsa verde</i>	18.5

Dry-aged Walter Rose Steaks

Served with wilted spinach & mushrooms, confit shallot & chunky chips

8oz Rump	18.5
8oz Ribeye	25.5
Chateaubriand (serves two)	58

A bit on the side

Spring Greens	Buttery Mash	Pomegranate Couscous	3.5 ea
Fennel & Watercress Salad	Peas, Bacon & Truffle Dressing	French Fries	
Aspen Fries	Chunky Chips	Braised Puy Lentils & Bacon	
Bubble & Squeak			

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

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Puddings

British Cheese Plate, <i>oat cakes, crackers, grapes, chutney</i>	12
- <i>Today's selection: Lincolnshire Poacher, Barkham Blue, Solstice, Tunworth & Golden Cross</i>	
Rhubarb & Ginger Steamed Pudding, <i>custard</i>	7
Dark Chocolate & Orange Cheesecake, <i>crème fraiche</i>	7
Apple & Cinnamon Pie, <i>clotted cream</i>	7
Pineapple Tart Tatin, <i>coconut sorbet</i>	8
Selection of Dairy Ice Creams & Sorbets – <i>three scoops</i>	6
Add a scoop of ice cream	2
Coffee, Chocolates & Brownie Bites	5

Late Cocktails

Espresso Martini - <i>Belvedere Vodka, FAIR Café Liqueur, cold brew espresso</i>	8.75
Side Car - <i>Hennessy VS Cognac, Giffard Triple Sec, sugar, pressed lemon</i>	9.75
Old Fashioned – <i>vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar</i>	8.75

Stickies

	100ml
Monastrell, Dulce DO Yecia, Spain	8.5
Sauternes, Chateau Delmond, France	9.5
Sandeman, LBV Port, Portugal	6
Sandeman, 10yrs Tawny Port, Portugal	7

Digestifs

	25ml
Cognac, Hennessy XO, 40%	11
Tequila, Casamigos Añejo, 40%	5.75

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