

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>	7
Roasted Tomato & Red Pepper Soup, <i>crusty bread</i>	6
Chicken Liver Parfait, <i>onion jam, sourdough toast</i>	8
Mozzarella & Heritage Tomato Bruschetta	8.5
Smoked Salmon, <i>pickled beetroot, horseradish cream, rye bread</i>	8.5

Pub

Crispy-battered Haddock, <i>chunky chips, minted peas, tartare sauce</i>	16.5
Duck Leg Confit, <i>truffled greens, buttery mash, red wine sauce</i>	20
Chicken, Ham Hock & Leek Pie, <i>spring greens, buttery mash</i>	15.5
Cobb Salad, <i>avocado, cherry tomato, radish, soft boiled hen's egg, stilton & ranch dressing</i>	9.5
Bubble & Squeak, mushroom, <i>poached hen's egg, herb dressing (v)</i>	14
	<i>add sausages</i> 16.5
British Brisket Burger, cheese, ruby slaw, baby gem, fries, onion relish	15
	<i>add bacon</i> 1
	<i>add fried hen's egg</i> 1
	<i>upgrade to chicken liver pate, truffle cheese, Aspen fries</i> 6
Apricot, Squash & Toasted Chickpea Tagine, <i>pomegranate couscous, soya yoghurt, Flat bread (vg)</i>	14
Grilled Halloumi Burger, <i>roasted pepper, grilled aubergine, guacamole, field mushroom, pesto & fries (vegan)</i>	14

Dry-aged Walter Rose Steaks

<i>Served with tomato, confit shallot & chunky chips</i>	
8oz Rump	21
6oz Bavette (<i>recommended medium rare at most</i>)	17.5
	<i>Add peppercorn sauce</i> 2.5
Chateaubriand (serves two, includes peppercorn sauce)	58

A bit on the side

4 ea

	Spring Greens	
Fennel & Watercress Salad	Peas, Bacon & Truffle Dressing	French Fries
Aspen Fries (£1 supp charge)	Chunky Chips	Buttery Mash

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>	12.5
- <i>Today's selection: Lincolnshire Poacher, Barkham Blue, Tunworth & Rosary Goats</i>	
Rhubarb & Ginger Steamed Pudding, <i>custard</i>	7.5
Pineapple Tart Tatin, <i>coconut sorbet</i>	8.5
Selection of Dairy Ice Creams & Sorbets – <i>three scoops</i>	6.5
Add a scoop of ice cream	2
Coffee of your choice & Brownie Bites (<i>not including liqueur coffee options</i>)	5
Dark Chocolate Truffle Torte, <i>crème fraiche</i>	7.5

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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