



DINNER MENU

STARTERS

Daily Homemade soup served with homemade bread & butter	£4.50
Fresh haddock goujons shallow fried with tartare sauce & lemon	£6
Pressed ham hock with beetroot & heritage tomato chutney	£6
Garlic button mushrooms with a chive Brie cream sauce & brioche	£5.50
Chicken liver & brandy pate with tomato chutney, fig raisin bread	£6

MAIN COURSE

Bangers & mash, grilled thick cut pork sausage with creamy mash & rich onion gravy	£12
Beer battered fresh haddock with chunky chips, pea puree & tartare sauce	£12
Chicken with creamy Parmesan & smoked pancetta linguini, mushrooms & spinach	£13
Mediterranean vegetables linguini with a tomato, basil & pesto sauce	£13
Dry aged beef burger with onions, lettuce, pickles & tomato, brioche bun & fries	£12
Mums fish pie, haddock, salmon, prawns, spinach thermidor sauce & cheesy chive mash	£14
Beef fillet stroganoff with a creamy mustard sauce, mushrooms & spinach & steamed rice	£16
Anchor mixed grill, rump steak, pork chop, thick cut pork sausage, lamb cutlet, gammon steak, black pudding Fried egg, grilled tomato, mushroom & chunky chips	£15
Braised blade of beef with roast shallot puree, glazed carrots, horseradish mashed potato & red wine jus	£15

GRILL MENU

All served with grilled tomato Mushrooms & chunky chips, All Meat supplied from THE BUTCHERESS outdoor reared, local produce, grass fed

10oz Ribeye steak	£17.50	SIDES
8oz Sirloin steak	£16.50	Hot peppercorn sauce £2 Stilton cream £2
8oz Fillet steak	£21.50	French fries £3.50 House salad £3
8oz Chicken breast	£14.00	Buttered vegetables £3 chunky chips £3.50

CHILDRENS MENU £7

Fresh haddock goujons with peas & fries
Fresh chicken breast with baked beans & fries
Beef burger with brioche & fries
Mediterranean vegetable linguini with tomato sauce

PUDDINGS £5.50

Homemade fruit crumble with proper custard
Warm chocolate brownie, chocolate ice cream, chocolate sauce
Glazed lemon tart with mascarpone & fruit compote
Anchor cheese board with chutney & crackers £7 A glass of Port with your cheese ??
Sticky toffee pudding with butterscotch sauce & vanilla ice cream

Boozy Irish coffees and other flavours available (please ask)
Baileys boozy hot chocolates, Flavoured teas, lattes, cappuccinos, flat whites, hot chocolate

DISCLAIMER

Please let your server know if you have any dietary requirements or food intolerances. All our food is fresh & cooked to order, using local farmers and local produce. All seafood & shellfish is delivered daily on ice. All eggs are free range. Nuts & other allergens are used in the kitchen and bar area so please let us know if you have any allergies.