

This menu is served from 12 noon – 9pm Tuesday – Saturday  
Sunday lunch menu – Sundays from 12 noon

Some dishes can be easily adapted to be gluten-free,  
Our A la Carte specials menu is also available Thursday – Saturday, please ask your server

## Whilst you are waiting...

Garlic toasted ciabatta – topped with melted cheese	v	£5.00 – £6.00	Marinated large green pitted Halkidiki olives	v gf	£4.75
Crunchy pork crackling twigs, apple sauce	gf	£4.75	Hummus with toasted flatbread, pickled red onion	v	£6.00
Bread selection served with olive oil and balsamic vinegar	v	£5.50	Cumin-dusted halloumi bites, sweet chilli jam	v	£6.00

## Starters

Soup of the day served with warm bread and butter	v	£7.00	Prawn cocktail in a Marie Rose sauce, served with warm bread, lemon and dill butter		£9.25
Sautéed wild mushrooms on toasted sourdough, tarragon cream {Add breaded deep-fried egg, non-vegan}	vg	£7.50	Smoked fish duo; smoked salmon and cream cheese mousse, smoked mackerel pâté, horseradish crème fraîche, crostini		£9.00
Duo of whipped goat's cheese; golden beetroot, orange segments, balsamic dressed leaves, crostini	v	£8.75	Sticky chicken; ginger, chilli, garlic, Asian slaw, sweet chilli sauce		£8.75
Sun-blushed tomato and parmesan arancini, basil and tomato aioli	v gf	£8.00	Confit duck spring roll, Asian salad, hoisin sauce		£9.00

## Main Courses

Chicken supreme, fondant potato, peas á la française, chicken jus	gf	£21.00
Duo of lamb; Tandoori marinated lamb rump, lamb samosa, chana saag, charred aubergine, pickled onions, turmeric and lime yoghurt		£25.00
Slow-roasted pork belly, carrot purée, sage mash, black pudding bon bon, baby carrots, Aspath cider au lait jus		£22.00
Pan-fried seabass fillet, herb parmentier potatoes, charred fennel, parsley and caper beurre noisette, celeriac purée	gf	£22.00
Classic fish and chips; haddock fillet fried in an IPA beer batter, seasoned chips, crushed minted peas	small large	£12.00 £19.00
Thai green cod fillet with king prawns, lemongrass and coconut rice, charred courgette, pak choi, pickled chilli	gf	£24.00
Tagliatelle with confit garlic, cherry tomatoes, spring onions, spinach, roasted red pepper, red pepper coulis, flat leaf parsley {gluten-free pasta available on request}	v	£16.50
Add to your pasta:		
Sliced chicken	£5	Cumin-dusted halloumi £6 Goat's cheese £6

Chargrilled flatbread topped with sweet potato and cumin falafel, pickled red onions, baby leaf, coriander yoghurt, tomato relish	vg	£17.00
Butternut and sage risotto, diced butternut squash, sage crisps {vegan risotto available on request}	v gf	£16.00

## Salads

Chicken Caesar salad; baby gem, anchovies, boiled egg, garlic croutons, Caesar dressing		£16.50
Mixed leaf garden salad with honey and mustard house dressing	v gf	£10.00
Add to your salad:	Sliced chicken £6 Goat's cheese £6	Cumin-dusted halloumi £6 Prawn Marie Rose £7

## Steaks from our Chargrill

Sourced from our local butcher, dry-aged for a minimum of 28 days		
8oz Rib-Eye Steak	gf	£27.00
10oz Bone-in Sirloin Steak “the nearer the bone, the sweeter the meat”	gf	£32.00
Our steaks are served with a garlic and thyme-marinated field mushroom, roasted tomato and seasoned chips		
Add to your steak:		
King prawns in garlic and chilli butter	gf	£8.00
Half rack of barbecue ribs	gf	£10.00
Red wine jus, peppercorn sauce or blue cheese sauce	gf	£2.50
Garlic and herb butter	gf	£2.00
Onion rings	v	£4.95

## Gourmet Burgers and Ribs

The Blue Anchor Rack of Ribs; slow-braised and marinated baby back pork ribs, smothered in a hickory barbecue glaze served with house fries, coleslaw	gf half full	£16.00 £25.00
Halloumi burger; toasted focaccia, cumin-dusted halloumi, tomato relish, pickled red onions, baby gem, seasoned fries	v	£17.00
Gourmet beef burger in a toasted sourdough and onion bun, onion ketchup, burger garnish, house fries, chorizo jam	6oz 12oz	£14.00 £18.00
Add to your burger:		
Melted cheese	£2.00	Bacon £2.00 Onion rings £4.95
Gourmet vegan burger in a toasted sourdough and onion bun, house fries, burger garnish, garlic and thyme mushroom, spinach, red onion marmalade	4oz 8oz	£14.00 £18.00

## Sides

House salad	£4.00	Garden peas	£3.50	Seasoned chips	£4.00	House fries	£4.00	Tenderstem	£5.50
Cumin-dusted halloumi	£6.00	Vegetables of the day	£4.50	Honeyed baby carrots	£4.50	Onion rings	£4.95	Coleslaw	£4.00

Not all ingredients in recipes are clearly identified on the menu. We care for your well-being, so guests with severe food allergies or food intolerances are required to discuss their needs with the duty manager who can provide allergy advice or will talk with our chef and advise on appropriate menu options.