

# The Blue Anchor - Sunday Menu

## Starters

Bread selection, olive oil, balsamic vinegar (v)	£5.50	Marinated green Halkidiki olives (vg, gf)	£4.75
Cumin-dusted halloumi bites, sweet chilli jam (v)	£6.00	Garlic toasted focaccia (Add melted cheese £1) (v)	£5.00
Curried cauliflower soup, served with warm bread and butter (v)			£7.00
Smoked fish duo; smoked salmon and cream cheese mousse, smoked mackerel pâté, horseradish crème fraîche, crostini			£9.00
Sun-blushed tomato and parmesan arancini, basil and tomato aioli (v gf)			£8.00
Duo of whipped goat's cheese; golden beetroot, orange segments, balsamic dressed leaves, crostini (v)			£8.75
Sautéed wild mushrooms on toasted sourdough, tarragon cream (vg)			£7.50
Prawn cocktail in a Marie Rose sauce, lemon and dill butter and warm breads			£9.50
Confit duck spring roll, Asian salad, hoisin sauce			£9.00

## Chef's Special

Roast 16oz rump of lamb for two to share, double Yorkshire pudding, pigs in blanket, stuffing, cauliflower cheese, garlic and herb roast potatoes, seasoned vegetables and gravy £21 per person  
(please allow 30 minutes cooking time)

## Roast

Roast turkey, pig in blanket, cranberry, sage and onion stuffing £17.50

Roast sirloin of beef £19.00    Roast ham £17.50    Roast pork belly £18.00

Anchor Platter: Roast beef, turkey, pork belly, ham, pig in blanket, cranberry, sage and onion stuffing £22.50

Root vegetable Wellington served with vegetarian gravy (v) £16.50

All served with Yorkshire pudding, garlic herb roast potatoes and seasoned vegetables

Cauliflower cheese £4.95    Stuffing £4.00    Pigs in blanket £6.00

## Main Courses

10oz Bone-in Sirloin steak; seasoned chips, garlic and thyme field mushroom and roasted tomato £32.00

Add to your steak: Pink peppercorn / Red wine jus / Blue cheese sauce £2.50

Garlic and herb butter gf £2.00    King prawns in garlic and chilli gf £8.00

Pan-fried seabass fillet, herb parmentier potatoes,

tenderstem broccoli, cavolo nero, lemon dill cream sauce (gf) £23.00

Halloumi burger; focaccia, cumin-dusted halloumi, relish, pickled red onion, baby gem, fries (v) £17.00

Gourmet beef burger in a toasted sourdough and onion bun, 6oz £14.00

onion ketchup, garnish, house fires, chorizo jam 12oz £18.00

Add to your burger: Melted cheese £2.00    Bacon £2.00    Onion rings £4.75

Baby back pork ribs in hickory bbq glaze, with house fries & coleslaw ½ / Full rack £16.00 / £25.00

Butternut and sage risotto, diced butternut squash, sage crisps v gf (vegan risotto available on request) £16.00

Grilled flatbread, sweet potato & cumin falafel, pickled red onion, baby leaf, coriander yoghurt, relish £17.00

Tagliatelle, roasted red pepper, red pepper coulis, confit garlic, cherry tomatoes,

spring onions, spinach, flat leaf parsley (vg) [Gluten free pasta available on request] £16.50

Add to your pasta: Chicken £6    Cumin-dusted halloumi £6    Goat's cheese £6

Chicken Caesar salad, garlic and thyme marinated chicken, anchovies, egg, croutons, Caesar dressing £16.50

Mixed leaf garden salad with honey and mustard house dressing (v, gf) £10.00

Add to your salad: Chicken £6    Cumin-dusted halloumi £6    Goat's cheese £6    Prawn Marie Rose £7

## Sides

House fries	£4.00	Seasoned chips	£4.00	Onion rings	£4.75
Garden Peas	£3.50	House salad	£4.00	Coleslaw	£4.00

Not all ingredients in recipes are clearly identified on the menu ('v' vegetarian, 'vg' vegan, 'gf' gluten free, 'df' dairy free)  
Gratuities are at your sole discretion. Any cash gratuities are shared directly with the team who have looked after you today