

# *The Blue Anchor*

## *Valentine's Menu*

### *To Start*

*Beetroot and orange cured salmon, chive crème fraîche, watercress, rye cracker (gfa)*

*Chicken liver parfait, bacon crumb, red onion marmelade, apple batons, crostini*

*Prawn and crayfish cocktail with artisan bread and butter (gfa)*

*Beetroot tart with goat's cheese mousse and candied pistachios (vga)*

*Pork belly with a crispy sage crumb, apple purée, apple batons,  
baby onions and black pudding crumb*

*Crispy gnocchi, spinach, sun-blushed tomatoes and red pepper coulis (v)*

### *Intermediate*

*Refreshing sorbet palate cleanser*

### *To Follow*

*Pan-fried salmon supreme, smoked paprika parmentier potatoes,  
pan-fried chorizo, sautéed leeks, sun-blushed tomatoes*

*Barnsley chop, minted pea purée, spring onion duchesse potato,  
tenderstem broccoli and red wine jus (gf)*

*Chicken Kiev, green beans wrapped in streaky bacon, fondant potato,  
chicken and tarragon au lait sauce*

*Herb-crusted cod supreme, bouillabaisse sauce with mussels and shoestring potatoes*

*Katsu butternut squash, udon noodles, Asian slaw, peanut dressing and coriander oil (vg)*

*7oz Fillet steak served with truffle dauphinoise potato,  
tenderstem broccoli, wild mushrooms, roasted vine tomatoes (gf)*

*(£8 Supplement, by pre-order)*

*Add: King garlic prawns £8; Peppercorn sauce / Red wine jus / Garlic butter £2.50*

### *To Finish*

*Lemon and raspberry meringue tart, raspberry coulis (v)*

*Pear frangipane tart with clotted cream (v)*

*Choux bun filled with salted caramel crème pâtissière (v)*

*Chocolate marquise, strawberry and raspberry compôte (v, gf)*

*Passionfruit and white chocolate cheesecake, served with mango sorbet*

**£55**

*Menu subject to change, Feb 26*