

Menu

Quality, Seasonal Food

Starters

Anchor Organic Bread (V)	1.25
Nocellera Del Belice Olives (V)	3.00
Cauliflower & Cote Hill Soup, Croutons & Chive Oil (V)	5.75
Devilled Lambs Kidneys with Creamed Spinach & Toast	6.25/10.50
Cotswold Chicken & Chorizo Terrine, Caper berries, Quince & Pickled Walnuts	6.75
Goujons of Fish with Lemon & Black Pepper Mayonnaise	6.75
Lightly Cured Duck, Poached Duck Egg, Chicory Salad, Honey & Mustard Dressing	7.25

Mains

Highland Venison Sausages with Beetroot Mash, Mustard Sauce	11.95
Corn Fed Chicken with Grilled Artichokes, Capers & Parsley, Cumin Potatoes & Aioli	12.75
Roast Shallot & Comte Cheese Tart, Winter Salad & Parsnip Crisps (V)	13.25
Spiced, Smoked Haddock Fishcakes, Leaf Salad, Ginger, Lime & Coriander Mayonnaise, Chips	13.25
Steak & Kidney Pudding, Mash & Greens	13.25
Ballottine of Rabbit with Apricots & Bacon, Celeriac Mash, Red Wine Sauce	14.50
Grilled Centre Cut Rump or Bavette Steak, Tomato & Thyme Butter, Creamed Spinach, Chips	15.85/13.50

Sides

Chips	3.25
Anchor House Salad (V)	5.00/9.50

Fresh Fish & Meat Specials see overleaf

Little People's Meals

Kids Sausages, Chicken Fillet or Fish Goujons, Vegetables, Chips or Mash with a Glass of Orange, Apple or Cranberry Juice.	5.00
Little People's Chocolate or Vanilla Ice Cream & Hot Chocolate Sauce	3.00

Please inform us if you have any food allergy or intolerances, prior to ordering your meal.

Bar Snack & Sandwiches

Merguez Sausages with Honey & Yogurt Dip	4.50
Pea & Parmesan Organic 3 Egg Omelet, Chips (V)	7.95
Chicken & Bacon Club Sandwich, Chips	7.95
Steak Sandwich with Rocket & Tomato, Chips	7.95
Smoked Salmon & Scrambled Egg	8.50

Puddings

Organic Ice Cream, Vanilla, Chocolate or Pistachio with Hot Chocolate Sauce	5.50
Raspberry Sorbet (dairy free)	5.50
Treacle Tart with Ginger Cream	5.60
Chocolate Brownie with Vanilla Ice Cream, Hot Chocolate Sauce	5.60
Yorkshire Rhubarb Trifle	5.75

Cheeses

Shropshire Blue	6.50
Ford Farm Dorset Drum Cheddar	7.50
Selection Board (including cheese of the week)	8.00

All cheese boards are served with biscuits,
Chutney & Apple, if you prefer bread please ask

Offers, Promotions & Information

Coffee Morning - Every Friday 0900-1100
Enjoy coffee, croissants & a chat - term time only

Anchor Book Club - Monthly
7.30pm in the Conservatory - All Welcome

We use only local, organic, Freedom Food eggs.
Our fish is from sustainable sources, line caught & from
day boats where possible.
Our organic flour is from Matthews' Mill, Chipping Norton
Our Beef is Scottish, dry aged, on the bone, for a
Minimum of 21 days
We recycle all our Glass, Card Board & Cooking Oil!

Groups and Parties Welcome by Prior Arrangement.
Catering available for any occasion.

*Tables of 8 or more will be charged a discretionary
10% Service charge
All tips are distributed between the staff*

