

BLUE ANCHOR INN

TO START

Chefs Homemade Soup of the Day (V)*	£4.25
Organic crusty bread	
Spiced Salt Beef (GF)	£5.75
With Dijon mustard, pickled onions, rocket & parmesan	
Home-Cured Whiskey & Treacle Salmon (GF)	£5.75
Served with a pepper chutney & fresh watercress	
Deep Fried Breaded Mozzarella (V)	£5.75
With a tomato salad, guacamole & micro basil	
Feta Cheese Baked in Filo Pastry (V)	£5.50
Served on a walnut & pear salad, drizzled with honey	
Homemade Game Pie	£5.75
Served with piccalilli & fresh watercress	
Thai Spiced Fishcakes with Prawns	£5.50
With an Asian style salad & sweet chilli sauce	
Marinated Olives served with Organic Crusty Bread & Balsamic Oil (V)	£4.50
Organic Crusty Bread	95P
Ciabatta Garlic Bread	£1.95
Ciabatta Garlic Bread with Cheese	£2.50

(GF) Indicates this dish is gluten free

* Indicates this dish can be adapted to be gluten free

(v) Indicates this dish is suitable for vegetarians

Although we make every effort to ensure these dishes are free from gluten & other allergens, all our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, upon request.

PLEASE PLACE ALL ORDERS AT THE BAR, THANK YOU

TO FOLLOW

Grilled Prime British Beef Steak

8oz Rib eye * £16.95

10oz Rib eye * £18.95

Home cut chips, mushroom, home dried tomato & mixed salad, topped with a parsley butter

Available with stilton glaze or peppercorn sauce £1.95

Deep Fried Fillet of Line Caught Cod £10.75

Mushy peas, homemade tartar sauce & home cut chips

Fragrant Thai Green Chicken Curry (GF) £10.50

Made with fresh herbs & spices, served with basmati rice

10oz Grilled Gammon Steak * £10.95

Fried egg, fresh pineapple & home cut chips

Chefs Homemade Steak & Ale Pie £12.25

Made with Theakstons Old Peculiar, Served with buttery mash & mixed vegetables

Roasted Venison Haunch * £14.50

With a beetroot tarte tatin, roasted garlic mash & balsamic jus

Braised Beef (GF) £14.50

Served on horseradish mash, with a pancetta, chestnut mushroom & button onion sauce

Honey Glazed Slow Cooked Belly Pork (GF) £12.95

With steamed pak choi & baked spiced rice

Grilled Fillets of Plaice £12.50

With a tomato & tarragon white wine cream sauce, served with new potatoes

Monkfish & King Prawn Curry * £12.50

Cooked in aromatic spices, tomato & coconut, with basmati rice & pappadums

Pan-Fried Hake Supreme (GF) £12.50

With chorizo mash, red pepper pesto & samphire

Spinach & Ricotta Ravioli (V) £10.95

Tomato coulis, topped with fresh parmesan shavings & garlic bread

Roasted Butternut Squash Gnocchi (V) £10.95

Tossed in a creamy sauce, with sage & toasted pine nuts, finished with rocket & parmesan

LUNCHTIME SNACKS

BAGUETTES £5.50

Herb Poached Chicken, Chorizo & Red Pepper Pesto

Tuna, Red Onion & Cucumber

Perl Wen Cheese & Grape Chutney (v)

JACKET POTATOES £5.95

Green Thai Curry

Tuna & Sweetcorn

Bean & Cheese (v)

Cheese & Red Onion (v)

CHILDREN'S CHOICE (£4.95)

Chicken Nuggets

Beef Burger

Fish Fingers

Served with chips & beans