

BLUE ANCHDR INN

TD START

Chefs Homemade Soup of the Day (V)*	£4.75
Organic crusty bread	
Serrano Ham & Peach Salad (GF)	£5.75
With home-dried tomatoes, rocket & parmesan	
Salmon & Citrus Terrine	£5.95
Served with home-cured salmon, beetroot syrup & toasted croutes	
Sardine (GF)	£5.95
Home-cured with thai spices & ginger, with Asian style salad	
Deep Fried Arrancini (V)	£5.75
Stuffed with mozzarella, with a roasted pepper salsa	
Feta Cheese Baked in Filo Pastry (V)	£5.50
Served with a cranberry, mandarin & walnut salad	
Homemade Game Terrine *	£5.75
Served with apple & grape chutney, & toasted croutes	
Marinated Olives served with Organic Crusty Bread & Balsamic Oil (V)	£4.50
Organic Crusty Bread	95P
Ciabatta Garlic Bread	£2.50
Ciabatta Garlic Bread with Cheese	£2.95

(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 DRDERS AT THE BAR, THANK YDU

TD FDLLDW

Grilled Prime British Beef Steak

8oz Rib eye * £18.75

10oz Rib eye * £20.75

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

Available with stilton glaze or peppercorn sauce £2.50

Deep Fried Fillet of Line Caught Cod £10.95

Mushy peas, homemade tartar sauce & home cut chips

Fragrant Thai Green Chicken Curry (GF) £10.95

Made with fresh herbs & spices, served with basmati rice

10oz Grilled Gammon Steak * £12.95

Fried egg, fresh pineapple & home cut chips

Chefs Homemade Steak & Ale Pie £13.25

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

Roasted Haunch of Venison (GF) £14.95

Wrapped in serrano ham, with dauphinoise potatoes, braised red cabbage & red wine jus

Pan-Fried Rump Steak £14.50

On horseradish mash, with chantenay carrots & a red wine, bacon & button onion gravy

Slow Braised Belly Pork (GF) £13.50

Served on parsnip mash, cabbage, red wine jus & crackling

Pan-Fried Fillet of Seabass (GF) £13.50

With herb mash, curly kale, roasted cherry tomatoes & salsa verdi

Monkfish & King Prawn Curry * £12.95

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

Pan-Fried Hake Supreme (GF) £13.25

With creamed leeks, bacon & mussels, served with buttered new potatoes

Spinach & Ricotta Ravioli (V) £11.50

Tomato coulis, topped with fresh parmesan shavings & garlic bread

Potato Gnocchi (V) £11.50

Tossed in a creamy sauce, with ceps, chestnut mushrooms & spinach

LUNCHTIME SNACKS

BAGUETTES £5.75

Roast Pork & Sage Stuffing Mayo

Tuna, Red Onion & Cucumber

Perl Wen Cheese & Grape Chutney (v)

JACKET POTATDES £6.50

Green Thai Curry

Tuna & Sweetcorn

Bean & Cheese (v)

Cheese & Red Onion (v)

CHILDREN'S CHOICE (£5.95)

Chicken Nuggets

Beef Burger

Fish Fingers

Served with chips & beans