



Easter at The Anchor

2 COURSE £35.95PP | 3 COURSE £41.95PP



Starters

Chorizo Arancini

Crispy risotto balls with smoky chorizo and melted cheese, finished with a golden breadcrumb coating.

Parma Ham, Poached Egg & English Asparagus

Soft poached egg finished with golden hollandaise

Satay Chicken Skewer

Chargrilled chicken skewer glazed with Satay sauce, finished with peanuts.

Roasted Tomato Soup

A rich tomato soup with chunks of vine tomatoes and herbs, served with warm rustic bread.

Crispy Tempura King Prawns

Served with cucumber ribbons, a fragrant lime, and a sweet chilli dip.

Chicken Liver Pate

With caramelised red onion chutney & rustic bread.

Mains

Pan Roasted Duck Breast

Cherry infused duck breast, pan fried in mint oil accompanied by a cherry jus, served with dauphinoise & tender stem broccoli topped with pine nuts.

Grilled Salmon Fillet

Served with baby potatoes, chilli garlic butter sauce and tenderstem broccoli

Mushroom Double Swiss Burger

Butchers Beef Burger with grilled flat mushroom topped with cheddar cheese and fresh salad. Served with fries and coleslaw.

227g Ribeye Steak + £6

P&F Signature Steaks served to your liking, with thick-cut chips, garlic butter, grilled mushroom & tomato.

Parmesan Chicken

Breaded chicken escalope, truffle fries, tender stem broccoli, with a creamy parmesan sauce

Seafood Linguine

Linguine with prawns, mussels and white fish in a light white wine and tomato sauce.

Our Famous Sunday Roast

Available Easter Sunday Only

Roast potatoes, creamed savoy, parsnip purée, honey-glazed carrots, buttered greens, gravy, and Yorkshire pudding:

Roast Beef, Roast Pork

Norfolk Turkey, Roast Lamb

ve Roast Vegetable Wellington

Trio Of Meats + £3.25 pp

Additional Sides

+ £4.95 pp

Cauliflower Cheese

Pigs in Blankets

Creamed Spinach

Desserts

Sticky Toffee Pudding

Served with warm custard.

Mini Egg Brownie

A decadent, fudgy chocolate brownie, served warm with a scoop of ice cream and crushed chocolate Easter eggs.

Tiramisu

Homemade classic, vanilla & marscaopone with coffee liquer.

Passionfruit Cheesecake

Served with ice cream and raspberry coulis.

Lemon Posset

Served with homemade shortbread, fresh summer berries and creme freiche.

Please ask for our vegan desserts.

It is important to inform your server of any allergies or intolerances before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.