



Mother's Day

at The Anchor

2 COURSES £37.95 | 3 COURSES £41.95

Enjoy a free glass of Prosecco for your leading lady!

Starters

Chorizo Arancino

Mozzarella & Chorizo Arancino served with rocket & tomato and basil sauce

Scallops and Pancetta

With sweetcorn salsa and smoked pancetta crisp.

Caesar Cocktail

Grilled chicken bites, homemade croutons & romaine lettuce cups in a Caesar sauce. Upgrade to large for a main.

Spiced Parsnip Soup

With a hint of honey, served with rustic bread & salted butter.

Bruschetta Funghi

Chestnut mushrooms in garlic cream on bruschetta, topped with parmesan.

Curried Chicken Skewers

Chargrilled buttermilk chicken skewers, served on a bed of rocket with a mint yoghurt dip.

Mains

Mint Crusted Lamb Rump

Pan-roasted lamb, served with fondant potatoes and seasonal greens.

Roast Vegetable Wellington

Roasted root vegetables in a vegan pastry served with buttery mashed potato and winter greens.

Maple & Mustard Pork Belly

Crispy crackling with buttery mashed potato, roasted carrots and seasonal greens in an apple cider jus.

The Royal Burger

Prime beef patty with grilled flat mushroom with caramelised onions, Monterey Jack cheese and salad, served in a sourdough bun with truffle fries.

King Prawn & Crab Linguini

Cooked with white wine, chilli and garlic served with garlic bread.

Mother's Day Roast

Served with roast potatoes, creamed savoy, parsnip purée, honey glazed carrots, buttered greens, gravy, and Yorkshire pudding. Your choice of:

Roast Beef	Additional Sides + £4.95 pp
Roast Pork	Cauliflower Cheese
Norfolk Turkey	Pigs in Blankets
ve Roast Vegetable Wellington	Creamed Spinach
Trio Of Meats + £3.25 pp	

Salmon Supreme with White Wine Cream

Served with a light white wine, lemon, and parsley cream, paired with seasonal vegetables and herb buttered potatoes.

227g Ribeye Steak

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

Desserts

Homemade Sticky Toffee Pudding

Served with warm custard.

Pineapple Tarte Tatin

Made with butterscotch sauce and vanilla ice cream.

Cheeseboard for One

Trio of fine cheese, apples, grapes, homemade chutneys.

Passionfruit Cheesecake

Served with ice cream.

Chocolate Fondant

Served with salted caramel ice cream and honeycomb shards.

Tiramisu

Homemade classic, vanilla & marscarpone with coffee liqueur.

ALLERGENS. It is important to inform your server of any allergies or intolerances you have 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.