



Valentines

at The Anchor

3 COURSES £41.95

Special Menu Upgrade

For something a little more indulgent...

Upgrade your meal with half a dozen market-fresh oysters to start, served ice-cold with classic accompaniments and paired with a glass of Champagne, £20pp
Pre order only.

Starters

Baked Brie

Honey baked brie served with artisan bread and caramelised pear salsa.

Seafood Chowder + £3pp

Mussels, scallops and prawn chowder with baby potatoes in a thick creamy soup with a parmesan crisp.

Wild Mushroom & Truffle Arancini VEA

Golden risotto arancini infused with wild mushrooms and truffle, on a bed of fresh rocket.

Liver Pate with Iberico Ham

Served on a cucumber salsa with salted butter and sourdough bread.

Scallops and Pancetta

Trio of seared scallops served on a pea purée, topped with a shard of crispy pancetta.

Curried Chicken Skewers

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

Mains

Lobster Tagliatelle

Fresh lobster and prawns folded through tagliatelle with a hint of chilli and lemon, finished in a luxurious white wine cream sauce.

Roast Vegetable Wellington VEA

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

Lemon Sole Meunière

Pan-fried sole with a nutty browned butter, a hint of Champagne, fresh lemon, parsley, with sautéed baby potatoes, tender seasonal greens,

Slow-braised British Beef Short Rib + £6pp

Finished with a rich, glossy red wine and beef glaze, served alongside crisp edged fondant potato and sweet roasted carrots, delicately finished with fresh thyme and butter.

Parmesan Chicken

Panko coated chicken breast served with parmesan sauce, truffle fries and chargrilled broccoli with chilli garlic.

Captains Burger

Beef burger, smoked apple wood cheese, tomato & salad topped with lobster meat & served with truffle fries & coleslaw

Steak Sharing Board for Two + £10pp

Our P&F Signature Steaks are hand selected from rare breed British cattle and matured for at least 21 days.

Our sharing steak board comes with 227g Rib Eye and 200g Fillet served with thick cut chips, onion rings, side salad and two sauces of your choice.

Desserts

Tiramisu

Homemade tiramisu, mascarpone mousse infused with rich espresso and a hint of brandy.

Sicilian Lemon Cheesecake

Homemade with a smooth lemon cream cheese and tangy lemon sauce, finished with white chocolate shavings.

Apple Tarte Tatin VEA

Served with salted caramel ice cream.

Raspberry Creme Brulee

With caramelised crust, served with fresh berries & vanilla shortbread.

Double Chocolate Brownie

A decadent, fudgy chocolate brownie, served warm with a scoop of ice cream.

Taste of Romance Mini Dessert Board

Lemon cheesecake, brownie bites, chocolate covered strawberries & tiramisu slice, with a trio of flavoured ice cream.

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.



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A timeless taste of romance.

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AVAILABLE ON FEBRUARY 12TH, 13TH & 14TH