

Sunday Desserts

Sticky Rum & Toffee Pudding

Served with custard

£7.45

White chocolate & Lemon cheesecake

Raspberry coulis & vanilla ice cream

£7.65

Ice Creams & Sorbets

Ask your server for our flavours of the day

£6.25

Cheese Board £11.95

Choose three slices of our seasonal cheese board, served with walnuts, apricots, chutneys & crackers

Chocolate & Salted Caramel Tart

Served with vanilla ice cream

£7.45



COFFEE & TEA

Latte £3.45

Flat White £3.45

Americano £3.25

Cappuccino £3.45

Mocha £3.45

Espresso £2.25

Double Espresso £2.85

Add syrup + 40p

Macchiato £2.85

Hot Chocolate £3.45

Pot of Tea £3.25

SPECIALITY COFFEES

- £4.65 -

Sticky Toffee Latte

Hazelnut, caramel syrup with whipped cream, toffee sauce & crushed nuts

Hot Chocolate Deluxe

Hot chocolate topped with whipped cream, marshmallows, crumbled brownie & chocolate sauce

Ginger & Cinnamon Latte

Ginger & cinnamon syrup topped with whipped cream & crumbled ginger biscuit

DIGESTIFS

25ml | 50ml

Baileys Irish Cream Liqueur	-	5.15	Limoncetta di Sorrento	4.45	7.55	Kahlua	4.25	7.25
Southern Comfort	4.25	7.25	Disaronno Amaretto	4.75	8.10	Chambord	4.95	-
Antica Sambuca Classic	4.45	7.55	Tia Maria	4.35	7.40	Cointreau	4.75	8.10

LIQUEUR COFFEE

- £6.95 -

Irish Coffee

Irish whiskey

Highland Coffee

Scotch whisky

Italian Coffee

Disaronno

Baileys Latte

Luxury Irish cream

French Coffee

Brandy

Calypso Coffee

Tia Maria

⚠ Allergens Notice: Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our allergen menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.

Sunday Menu

NIBBLES

(VE) Marinated Mixed Olives £3.98
Roasted garlic, rosemary

£3.98



(VE) Rustic Bread Board £6.95

£6.95

Marmite butter, olive oil, balsamic

STARTERS

(V) Chef's Soup of the Day £7.25

Served with garlic croutons and rustic bread

Roasted Scallops £10.95

Crispy pancetta & minted pea purée

(V) Warm Goat's Cheese & Fig Tartlet £8.75

Fig jam, rocket salad

£7.25

£10.95

£8.75

(V) Sautéed Garlic Mushrooms £6.95

Cream and thyme, toasted sourdough, rocket, parmesan crumbs

Chicken Liver Pâté £7.95

Clarified butter, caramelised red onion chutney, toasted brioche

£6.95

£7.95

MAINS

Parmesan Chicken £17.95

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

Crispy Pork Belly £17.95

Colcannon mash, buttered greens and apple, cider gravy

Moules Marinière £17.95

Fresh mussels in a white wine, garlic, cream and onions, frites and rustic bread

£17.95

£17.95

£17.95

Chef's Pie of the Day £16.95

Your choice of mash or chips with homemade gravy

Traditional Fish & Chips £15.95

Beer-battered cod, chunky chips, pea purée, lemon wedge, tartar sauce

(V) The Anchor Veggie Welly of the Day £15.95

Please ask your server for our Wellington of the day, served with winter greens, chips or mash & a vegetable jus

£16.95

£15.95

£15.95

SUNDAY ROASTS

Served with roast potatoes, creamed savoy, squash purée, honey glazed carrots & parsnips, buttered greens, gravy, Yorkshire pudding

Roast Rib of Beef £18.95

Norfolk Turkey £16.95

Trio of Meats £23.95

Roast Pork & Crackling £16.95

(VE) Vegan Wellington £15.95

Roast Beef, Turkey & Pork

ROASTING PLATTER

(Serves 2)

- £49.95 -

Selection of Roasted Meats

Served with roast potatoes, cauliflower cheese, homemade pork stuffing, creamed savoy, squash purée, honey glazed carrots & parsnips, buttered greens, gravy, Yorkshire pudding.

BURGERS

All our burgers are served in a pretzel bun with fries and house slaw

Anchor Bacon Cheese £16.95

Smoked apple wood cheese, smoked bacon, American style house relish

(VE) Halo Vegan £16.95



Beyond meat plant based patties, beetroot relish, lettuce, tomato, house burger sauce

STEAK

Served with garlic butter, triple cooked chips, grilled mushroom and confit tomatoes

10oz Sirloin £26.95

SAUCES £3.75

Peppercorn

Mushroom Velouté

Béarnaise

SIDES

(V) Homemade Onion Rings £4.25

(V) Garlic Bread £4.25

(VE) Thick Cut Chips £3.35

(VE) Skinny Fries £3.35

(V) House Salad £4.95

(V) Honeyed Glazed Parsnips £3.65

(V) Cauliflower Cheese £3.65

Pork Stuffing to Share £3.65

(V) Buttered Greens £3.65

(V) Creamed Savoy £3.65

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