

VALENTINES at the Anchor



NIBBLES / SMALL PLATES

Our small plates make delicious starters, or choose 2/3 plus a side for a main meal

HONEY ROAST NUTS, rosemary salt £3½

PARMESAN & OREGANO
POLENTA FRIES, TRUFFLE OIL £5½
aoli (GF) (VG)

COD WRAPPED IN PANCETTA £8½
parmesan potato puree,
roast tomato fondue, crispy shallots (GF)

CRISPY SKIN, ASIAN GLAZED CHICKEN THIGH £8
steamed pak choi, (GF)

SMOKY MEATBALL FONDUE BAKE £7
Homemade beef & pork meatballs, smoky tomato,
grilled mature cheddar & mozzarella (GF)

STICKY SOY, GINGER & CHILLI
CAULIFLOWER WING, BAO BUN £7
cucumber, spring onion, toasted sesame seeds (VG)

DIRTY NACHOS £6
Tortilla chips, caramelised onion, salsa,
sour cream, cheddar & mozzarella (V)

MAINS

ITALIAN POT ROAST, BEEF STRACOTTO (GF) £16
Somerset farmed beef slow braised in tomato & red wine. Oven baked gorgonzola polenta

BEECH RIDGE FARM, WELLINGTON, PAN-FRIED DUCK BREAST (GF) £18½
dauphinoise potatoes, garlicky green beans with roasted crushed nuts, red wine jus

CREEDY CARVER, DEVON, CHICKEN SUPREME (GF) £15½
parmentier potatoes, sage & thyme white wine cream sauce, buttered fresh vegetables

BROWNEED BUTTER HONEY & GARLIC SALMON FILLET (GF) £16
hassel-back potatoes, garlic green beans,

WINTER ROASTED VEGETABLE TAGINE (VG) £15
apricots, fluffy cous cous, harissa rippled yogurt and toasted almonds, homemade flatbread

DESSERTS £6.95

INDIVIDUAL PASSIONFRUIT
MERINGUE PIE (GF)
Homemade shortcrust pastry, passionfruit curd,
homemade meringue top

STICKY TOFFEE PUDDING
Styles vanilla bean ice cream

CHOCOLATE HAZELNUT BUNDT CAKE
warm chocolate sauce, chopped hazelnuts.
Styles vanilla bean ice cream

ESPRESSO CREME BRULEE (GF*)
homemade biscuit

PROSECCO FIZZ (GF) (VG) £8.95
Styles sorbet and prosecco!

