

# THE ANCHOR

*By Chelsea Harbour*

## Small plates

**Ham Hock & Manchego Croquettes | 12**  
Grain mustard mayonnaise

**Gambas Al Ajillo | 18**  
Head on prawns, garlic & chilli

**Harissa Octopus & Crispy Potatoes | 18**  
Charred fennel & radicchio

**Calamari Fritti | 15**  
Lightly dusted & freshly fried squid, lemon mayonnaise

**Smoked Duck Salad | 18**  
Beetroot, endive, hazelnuts & charred orange

**Seared hand dived Orkney Scallops | 25**  
Asparagus, Capers, lemon & seaweed butter

## Mains

**Dukkah Spiced Roast Aubergine (VG) | 17**  
Hazelnuts, tahini & pomegranate

**Pea & Mint Tortellini (VG) | 22**  
Asparagus, peas, rocket pesto & black truffle

**Roast Corn Fed Chicken Supreme | 28**  
Potato gnocchi, morels, wild mushrooms & Champagne sauce

**35 Day Aged Grass Fed Sirloin Steak 280g | 36**  
Hand cut chips & peppercorn sauce

**Catch of the day | Market price**

**Line caught wild Sea bass | 30**  
Crushed Olive potatoes, Tomato & citrus dressing

**Butter Poached Lobster Tail | 50**  
Lobster & crab tortellini, English asparagus & shellfish bisque

## Sides

**Hand Cut Chips | 7**

**Tender Stem Broccoli | 7**

**Mix Leaf Salad | 7**

**Garden Salad | 7**

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## Desserts

### **Glazed Lemon Tart | 8**

*Raspberries & vanilla crème fraiche*

### **Valrhona Dark Guanaja Chocolate Delice | 8**

*Amarena cherry compote*

### **Sticky Toffee Pudding | 8**

*Toffee sauce & clotted cream ice cream*

### **Profiteroles | 8**

*Chocolate sauce & Pistachio ice cream*