



# THE ANCHOR

## SNACKS

Padron peppers, sea salt [gf/vg/d]	5
Lemon, paprika & garlic marinated olives [gf/vg/d]	4

## STARTERS

Chilled pea & watercress soup, pea-shoots, olive oil [vg/gf]	6
Steamed local mussels, brava sauce [gf/d]	8/16
Sardine & tomato escabeche [d]	8
Pork pinchos morunos, green harissa [gf/d]	8
Goats cheese, beetroot & candied hazelnut salad [gf/v]	8

## LUNCH Served daily 12-4

Crab brioche roll, radish, dill, pickles, chips	15
Honey roast ham & Cheddar, mustard mayo, granary baguette, leaves, crisps	8
Grilled aubergine, sundried tomato, basil & tumeric hummus, granary baguette, leaves, crisps [vg/d]	7.5
Ploughman's: honey roast ham, Westcombe Cheddar, pork pie, piccalilli, apple, pickled onion, crusty bread	13

## KIDS Under 12s

Smuggler's cheese burger and chips	8
Fish and chips, pea puree [gf]	8
Tomato macaroni [vg/d]	6

## JOIN THE CREW

Passionate about food and drink, thrive on a bustling work environment or just fancy working by the beach? We're on the look out for new team to join us here at The Anchor. We prioritise a positive attitude over experience so don't be shy- grab a manager for details.

## MAINS

Battered haddock & chips, pea puree, tartare sauce {add wally £1} [gf]	16
Classic cheese burger, Cheddar, bacon, lettuce, pickles, burger sauce, chips	16
Chargrilled whole seabream, tomato, fennel & samphire, salsa verde [gf/d]	19
Poached seatrout salad, saffron new potatoes, cherry tomato, black olive, fine beans, radish [gf/d]	18
Slow cooked short rib, roasted sweet potato, sundried tomato & rosemary chimichurri [gf/d]	19
Peri peri chicken, rice & black bean salad, almonds, pineapple & jalapeno salsa [gf/d]	17
Grilled aubergine, turmeric hummus, pomegranate, flaked almonds, tahini & herbs [gf/vg/d]	16

Burrata, courgette & butternut squash salad, leaves, cherry vinaigrette, pistachios [v]	16
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## SIDES

Chips/cheesy chips [gf/v]	4 / 5
Green salad, radish, cherry tomatoes, mustard dressing [gf/vg/d]	4
Crusty sourdough bread [v]	2.5
Broccoli & fine beans, almonds [gf/v]	5

## DESSERTS

Custard profiteroles, chocolate & salted caramel sauce {dram of Frangelico £3.5}	7
Lemon posset, raspberries, shortbread biscuit	7
Summer fruit salad, strawberry syrup, passionfruit sorbet [gf/vg]	7
Baboo gelato: Strawberry, Chocolate, Vanilla, Salted Caramel, Passionfruit sorbet	<i>per scoop</i> 2

All of our food is prepared in an environment where gluten is present. Please ask your server for allergen information. [gf] - gluten free. [vg] - vegan. [v] - vegetarian. [d] - dairy free.



@ANCHORATSEATOWN

Food for thought. We're delighted to welcome you, why not help us spread the love. A completely optional 50p will be added to your bill in support of our local food bank. If you would like it removed please just ask.

## WHITE

	175ml/Bottle
Pinot Grigio, Italy	5.85/22
Sauv Blanc, France	6.25/24
Chenin Blanc, South Africa	6.65/26
Picpoul de Pinet, France	8/30
Gavi, Italy	35

## RED

	175ml/Bottle
Garnacha, Spain	5.85/22
Merlot, Chile	6.25/24
Gamay, France {try me chilled}	7.70/28
Malbec, Argentina	7.70/28
Rioja, Spain	30

## ROSÉ

	175ml/Bottle
Merlot, France	6/23
Côtes du Rhône, France	30

## FIZZ

	125ml/Bottle
Spumante, Italy	7/28
Prosecco Rosé, Italy	7.5/30
Dorset Brut, England	65

## DRAUGHT

	Pint
Palmer's IPA, 4.2%	4.9
Palmer's Gold, 4.5%	5.0
Palmer's 200, 5%	5.2
Guinness, 4.2%	6.0
Helles Lager, 4.2% [gf/vg]	6.0
Bierra Moretti, 4.6%	6.0
Palmer's Craft Pale Ale, 4%	6.0
Orchard Gold, 4.5%	5.0
Orchard Haze, 4.5%	5.0
First Press, 5.5%	5.0

## HOT DRINKS oat milk +0.30

Americano	3.0
Cappuccino	3.2
Flat white / Latte	3.2
Espresso / Double Espresso	2.4/2.8
Hot Chocolate / Mocha	3.4
Loaded Hot Chocolate	4.4
Teas: Breakfast tea, Decaf tea, Earl Grey, Green tea, Camomile tea, Mixed berry, Peppermint	2.4

## COCKTAILS

Barrel aged Elderflower Negroni: St Germain, Conker gin, Cinzano, lemon	9
Strawberry 'Da-Cow-ri': Black Cow Strawberry, Anchor Strawberry cordial, lime	9
White Port Tonic: Krohn Lagrima, Fevertree tonic, fresh mint, lemon	8
Barrel aged Rum Old Fashioned: Doorlys 3, Mount Gay, Wray & Nephew, Angostura	9
Aperol Spritz: Prosecco, Aperol, soda water, orange	9

## BOTTLES

Sheppys Cider Elderflower 4.0%	6.0
Sheppys Cider Raspberry 4.0%	6.0
Sheppys Cider Low Alcohol 0.5%	4.5
Crabbies ginger beer, 4.0%	5.5
Heineken Zero, 0.0%	3.5
Sol, 4.2%	4

## SPIRITS

	25ml
Conker dry gin	4.2
Lyme Bay dry gin	4.2
Lyme Bay grapefruit gin	4.2
Black Cow vodka	4.2
Black Cow strawberry vodka	4.2
Luggers rum	4.2
Bushmills whiskey	4.2
Talisker whisky	4.5

## SOFTS

Frobishers Juices: Orange, Apple, Cranberry, Tomato 250ml	3
Frobishers, Orange & passionfruit 250ml	3.5
Frobishers, Apple & mango 250ml	3.5
Palmer's Ginger Beer 330ml	3.5
Coco Cola / Diet Cola 330ml	3.5
Appletiser 275ml	3.5
Bottle Green Elderflower Presse 275ml	3.5
Fanta Orange 330ml	3.5
Coastal Spring sparkling 330ml / 750ml	2.2/4.4
Coastal Spring 330ml / 750ml	2.2/4.4

