

# MOTHER'S DAY

31st March 2019

AT THE ANCHOR INN

*The Anchor Bloody Mary* **5.00**  
*Warm ciabatta and Olive Oil, Balsamic Vinegar* **2.50**  
*Marinated Olives* **3.70**

## **STARTERS**

### ***Soup of The Day***

*Warm ciabatta and butter* **6.00**

### ***Garlic and Rosemary Baked Camembert***

*Red onion marmalade, melba toast (v)* **7.50**

### ***Chicken Liver Pate***

*Madeira jelly, red onion marmalade, sourdough toast* **7.50**

### ***Anchor Salmon Gravlax***

*Pickled cucumber, mustard dressing* **8.00**

## **SUNDAY ROASTS**

*Served with roast potatoes, yorkshire puddings, stuffing balls, cauliflower cheese,  
seasonal vegetables*

<b><i>ROAST RIBEYE OF BEEF (cooked rare)</i></b>	<b>16.00</b>	<b>Child 7.00</b>
<b><i>LEG OF LAMB</i></b>	<b>15.00</b>	<b>Child 7.00</b>
<b><i>ROAST BELLY OF PORK</i></b>	<b>15.00</b>	<b>Child 7.00</b>
<b><i>ROOT VEGETABLE GRATIN (v)</i></b>	<b>13.00</b>	<b>Child 7.00</b>

## **MAINS**

### ***Confit Leg of Duck***

*Dauphinoise potatoes, fine beans, black olive jus* **16.50**

### ***Chicken Supreme***

*Sun blushed tomato and basil stuffed, creamed potatoes, spinach, mustard cream* **15.50**

### ***Pan Fried Fillet Of Seabass***

*Crushed new potatoes, samphire, salsa verde* **16.50**

### ***Butternut Squash Arancini***

*Tomato and basil coulis, rocket, pine nut, balsamic (v)* **14.00**

## ***Wine Magnums***

*Good Ordinary Claret 2016* £55  
*Campuguet Syrah Costieres de Nimes 2013* £60  
*Ondarre Reserva Rioja 2014* £60

## **LIGHT BITES**

**Bucket Of Whitebait**, Lemon, tartare sauce **4.50**

**Bucket Of Scampi**, Lemon, tartare sauce **7.50**

**Chunky Chips** **£4.50** Add cheese **5.00**

**Fries** **£3.50** Add cheese **4.00**

**Garlic Bread** **£3.00** Add cheese **£3.50**

## **DESSERTS All 6.50**

*Chocolate Tart*

*Sticky Toffee Pudding*

*Raspberry & white chocolate  
Cheesecake*

### **Selection Of Ice Creams and Sorbet £1.75 per scoop**

Vanilla, Chocolate, White chocolate & Honeycomb, Pistachio, Rum and Raisin, Clotted Cream, Mango and Raspberry Ripple, Japanese Green Matcha Tea, Bailey's Irish cream, Salted Caramel

### **Sorbet**

Mango, Lemon, passion fruit, blood orange

### **Coffee and Tea Available**

## **Head Chef Johnnie Forbes**

Where possible all of our meat, poultry and game is sourced from local farmers and suppliers, all of our ingredients are of the highest quality and prepared on site to order. We very much appreciate your patience at times when we are very busy.

Please speak with a member of our team if you wish any of our dishes to be adapted to meet any dietary requirements such as gluten or dairy free, our Chef is happy to help.

Service not included 100% goes to the staff that have prepared and served your meal.

Follow us on [Facebook](#) for news, offers and events....

Or find us at [www.anchorhartfield.com](http://www.anchorhartfield.com)

Email [info@anchorhartfield.com](mailto:info@anchorhartfield.com)

Tel 01892 770424