



THE ANCHOR INN

SUNDAY LUNCH



STARTERS

CHESIL SMOKERY SMOKED DUCK BREAST

Pink grapefruit, roasted hazelnut and fresh pea salad ~ 8.50

PRAWN COCKTAIL

Bloody Mary sauce, baby gem hearts and warm bread ~ 8.00

WILD MUSHROOM PÂTÉ [V]

Lilliput caper, gherkin, red onion salsa and toast ~ 7.00

PAN SEARED SCALLOPS

Smoked pancetta lardons, garlic butter and samphire with warm bread ~ 9.95 / 21.95

MAINS

BATTERED FISH

Made with Thatchers cider and home cooked chips, crushed buttered peas and tarter sauce ~ 15.95

GRILLED SEA BASS FILLETS

Crushed crab new potatoes, fine beans with sauce vierge ~ 18.00

GRILLED FISH OF THE DAY

Sautéed peas and samphire buttered new potatoes ~ price on the day

ROASTS

LEG OF LAMB

With mint gravy ~ 14.95

TWICE COOKED BELLY PORK

With apple sauce ~ 11.95

ROASTED TOPSIDE OF BEEF

With horseradish sauce ~ 13.95

BONELESS CHICKEN

Stuffed with sage, onion stuffing with cranberry sauce ~ 11.95

NUT ROAST [V]

With vegan gravy ~ 10.95

* All roasts served with roast potatoes, Yorkshire pudding and steamed seasonal vegetables

BAGUETTES

ROAST BEEF

With horseradish sauce, fries and salad ~ 8.00

BELLY PORK

With apple sauce, fries and salad ~ 7.00

[V] = Vegan
[W.A.] = When Available

SWEETS

PEANUT BUTTER CHEESECAKE

Topped with macerated balsamic and cracked black pepper strawberries ~ 6.95

SUMMER FRUIT BREAD PUDDING

Clotted or double cream ~ 6.95

DARK CHOCOLATE BRANDY MOUSSE

Topped with a bramble berry cream ~ 6.95

BANANA & WALNUT BREAD PUDDING

Custard, ice cream or clotted cream ~ 6.95

DORSET CHEESE BOARD

Coastal cheddar, charcoal cheddar, Dorset blue, brie with tomato chutney, strawberries and crackers ~ 8.95