

* Set Price menu*
Available 12 - 5 pm
Monday - Friday
2 course 12.95 3 course 15.95

The Anchor Inn

PRE DINNER - 4

MARINATED OLIVES,
sun kissed tomatoes and feta (v)

CHERRY BELL PEPPERS
stuffed with soft cheese (v)

*GARLIC & ROSEMARY FLATBREAD
with basil pesto and olive oil (v)

*CRISPY WHITEBAIT
with lemon zest mayonnaise

STARTERS

* HOMEMADE CURRIED SWEET POTATO SOUP (v) 4.5
toasted sourdough and butter

OXSPRINGS OF PERSHORE 7
local cured ham by Alex Oxspring, soft poached duck egg,
charred asparagus and grain mustard dressing

* BASIL, MOZZARELLA & PINE NUT ARANCINI (v) 6
arrabiata dipping sauce, parmesan and rocket salad

SMOKED MACKEREL AND SPRING ONION PÂTÉ 7
pickled cucumber carpaccio, fennel shavings and rye bread

SPRING LAMB KOFTA 6.5
mint & parsley bulgar wheat, olive tapenade and harissa yogurt

THE CLASSICS

MAPLE CURED GAMMON STEAK 11
charred pineapple, fried egg, thick cut chips

* THE ANCHOR HOMEMADE BURGER 10
gherkin & gem salad, brioche bun, relish, skinny fries

ADD A TOPPING 1
smoked cheddar, crispy bacon, fried egg, mushroom

* PIGGY BATTERED HADDOCK AND CHIPS 12
homemade tartare sauce, crushed peas, thick cut chips

* CRISPY BUTTERMILK CHICKEN 11.5
served with BBQ sauce, red cabbage slaw, skinny fries

* OLD SPOT SAUSAGES AND MASH 11
maris piper mash, wilted spinach, crispy Oxsprings ham,
red wine jus

STEAK AND PALE PIE 13
chuck steak braised in our own I.P.A served with
seasonal vegetables, choice of potatoes

10oz SIRLOIN STEAK 20
baked flat mushroom, braised onions, thick cut chips
WITH YOUR CHOICE OF SAUCE
peppercorn / blue cheese / bernaise / red wine jus

* BEETROOT, BROWN RICE AND QUINOA BURGER (v) 10
gherkin & gem salad, brioche bun, relish, skinny fries

PIG OUT A BIT - 3.5

DRESSED HOUSE SALAD SEASONAL VEGETABLES

CREAMY PIPER MASH BABY NEW POTATOES

THICK CUT CHIPS SKIN ON FRIES

LIGHT AND LARGE

CRISPY THAI SPICED SQUID 7 / 13
asian slaw, radishes and smoked garlic aioli

SCOTTISH SALMON FISHCAKES 6 / 12
wilted spinach, soft poached egg, seasonal salad

CAPRESE SALAD(v) 6.5 / 12.5
smashed avocado bruschetta, torn mozzarella,
fresh and sunkissed cherry tomatoes,
aged balsamic vinegar

* GRILLED CHICKEN AND OXSPRING SALAD 6 / 12
avocado, cherry tomatoes, red onion,
mixed green leaves and a chimichurri dressing

SOMETHING SPECIAL

GLAZED DUCK BREAST 16
caramelised chicory, potato and shallot terrine,
red wine reduction

CARIBBEAN SPICED LAMB 17
parmentier sweet potato, wilted spinach,
carrot and ginger purée, coconut crumb

OUR TRIBUTE TO THE OLD SPOT 15.5
cider braised pork belly, apple puree,
purple sprouting broccoli, piper and sage rosti,
jus, black pudding crumb

PAN ROASTED WILD SEA BASS 17
warm baby potatoes, fricasse of spring vegetables,
asparagus tips, lemon ailoi