

THE BLUE ANCHOR

Bread with butter, olive oil, olives 5

small plates

Soup of the day (v) 5

Beetroot falafels, cashew crème fraîche (vg) 7

Toasted sourdough, whipped Bovril butter (v) 4.5

Grilled squash, marinated mozzarella, sundried tomatoes, toasted pumpkin seeds (v) 7.5

Roasted red pepper hummus, crispy pitta (vg) 6

Pork rillettes, pickles, chutney, toasted sourdough 7.5

Crispy squid, smoked chilli, lime 8



roast

Roast rump of British beef, horseradish cream 16.5

Free range roast chicken breast and leg, bread sauce 15

Slow roast pork belly, crackling, apple sauce 14

Vegetarian Wellington, wild mushroom sauce (v) 12.5

All served with seasonal vegetables, giant Yorkshire pudding and red wine gravy

mains

Plant based burger, chipotle relish, avocado salsa, fries (vg) 14

Beer battered fish & chips, pea puree, tartare sauce 14

Cheese burger, shredded lettuce, gherkin, fries 13

Grilled, marinated flat iron chicken, confit tomatoes, spinach salad 16

Butler steak, Hippo house butter, fries, watercress 17

Wild boar meatball ragu, pappardelle, parmesan 15

sides

Sweet potato fries 4 / Garden salad 4 / Creamed mashed potato 4

Fries or triple cooked chips 4 / Buttered greens 4 / Roast vegetables 4

Cauliflower cheese 4 / Roast potatoes 4



3x more fruit
50% less added sugar
100% natural ingredients

desserts

Double chocolate brownie, salted caramel ice cream 6.5

Pear & almond tart, double cream 6.5

Apple & berry crumble, custard 6.5

Cheese selection, crackers, chutney 9

What we like – wherever possible, we use sustainable, seasonal, locally sourced ingredients.
Discretionary gratuity will be added to serviced tables and all our tips go to our fantastic hard working staff.
Please inform us of any allergies you may have and if you require more information about our ingredients.

v= vegetarian

vg= vegan

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