



MAIN MENU

SERVED ALL DAY

STARTERS

ROSEMARY & SALT FOCACCIA (GFA)(VG)	8
Mistolivia Olives, Extra Virgin Olive Oil, Balsamic	
SOUP OF THE DAY (V)(GFA)	8
Served with Crusty Bread	
KOREAN FRIED CHICKEN	10
Spiced Gochujang & Yuzu Glaze, Pickled Pink Ginger & Sesame Seeds	
BURATTA SALAD (GF)(V)	10
Heritage Tomatoes, Basil, Pickled Watermelon & Smoked Almond Pesto	
TUNA TATAKI	11
Ponzu Dressing, Compressed Watermelon, Pickled Chillies & Sesame Seeds	
MACKEREL WALDORF SALAD (GF)	8
Celery, Grapes, Apple, Yuzu Mayo & Watercress Salad	
Make it a Main Course with Chips	16

DESSERTS

DARK CHOCOLATE & COFFEE CREMEUX 9	
Raspberry Sorbet & Mixed Berry Gel	
APPLE & MIXED BERRY CRUMBLE	9
Vanilla Ice Cream	
VANILLA PANNACOTTA	9
Fresh Fruit & Crumbled Meringue	
STICKY TOFFEE PUDDING (V)	9
Salted Caramel Sauce & Vanilla Ice Cream	
NOTTINGHAM CHEEESHOP SELECTION	14
Selection of Cheeses, Artisan Crackers, House Chutney, Celery & Grapes	

BOOZY DESSERTS

ESPRESSO MARTINI	9.9
Vanilla Vodka, Kahlua, Espresso, Gomme	
OLD FASHIONED	9.9
Woodford Reserve, Sugar, Bitters	

MAINS

BATTERED HADDOCK (DF)(GF)	19.5
Triple Cooked Chips, Mushy Peas, Tartare Sauce	
RIGATONI ALLA VODKA (V)	17
Aged Parmesan, Crispy Kale & Pangrattato Crumb	
<i>Why not add Burrata or Chicken?</i>	4.5/5
PIE OF THE DAY	20
Whipped Creamy Mash, Tenderstem Broccoli & Gravy	
ROAST BREAST OF CHICKEN	19
Moroccan Style Giant Cous-Cous, Avocado Mayo & Tenderstem Broccoli	
THE ANCHOR BURGER (GFA)	20
Toasted Brioche, Beef Patty, Cheddar Cheese, Shredded Iceberg, Gherkin, Truffle Mayo, Sticky Onion & Triple Cooked Chips	
MOVING MOUNTAIN BURGER (GFA)(V)(VGA)	17
Toasted Bun, Veggie Patty, Shredded Iceberg, Gherkin, Sticky Onions, Truffle Mayo & Triple Cooked Chips	
CRISPY CHICKEN SCHNITZEL SALAD	20
Roast Garlic & Yuzu Dressing. Aged Parmesan, Pickled Chillis & Triple Cooked Chips	
DRESSED BRIDLINGTON CRAB (GF)	25
Heritage Tomato, Cucumber, Pickled Shallot Salad, Triple Cooked Chips & Avocado Mayo	
GOATS CURD & SUMMER VEGETABLES RISOTTO (GFA)(VGA)	18
Pangrattato Crumb & Aged Parmesan	
7OZ FILLET STEAK (GF)	36
Triple Cooked Chips, Grilled Mushroom, Roasted Tomato & Garlic Butter	
Served Medium Rare or Well-Done	
Add Pink Peppercorn/Stilton Sauce	4

SIDES

TRIPLE COOKED CHIPS	5
CHIPS W' TRUFFLE MAYO & PARMESAN	7.5
APPLE, WALNUT & HONEY MUSTARD SALAD	6
ONION RINGS	6

(V) - VEGETARIAN | (VGA) VEGAN AVAILABLE | (GF) - GLUTEN FREE | (GFA) - GLUTEN FREE AVAILABLE | (N) - CONTAINS NUTS | (DF) - DAIRY FREE | (DFA) - DAIRY FREE AVAILABLE

PLEASE MAKE A MEMBER OF STAFF AWARE OF ANY ALLERGIES OR INTOLERANCES WHEN ORDERING.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



LUNCH MENU

SERVED 12-4PM

JACKET POTATOES

BAKED BEANS & MATURED CHEESE (V)(GF)	8
BBQ PULLED PORK & TRUFFLE MAYO (GF)	10
TUNA SWEETCORN MAYO (GF)	10
CHICKEN BREAST & KATSU CURRY SAUCE	12
ADD EXTRA CHEESE	2

SIDES

TRIPLE COOKED CHIPS	5
CHIPS W' TRUFFLE MAYO & PARMESAN	7.5
APPLE , WALNUT & HONEY MUSTARD SALAD	6
ONION RINGS	6

SANDWICHES

FISH FINGERS (GFA)	12
Classic Fish Fingers & Tartare Sauce	
HAM & CHEESE (GFA)	12
Smoked Ham, Rutland Red Cheese & House Chutney	
BRIE & CHUTNEY (GFA)(V)	10
Warm Brie, Chutney & Watercress Salad	
ALL SERVED WITH TRIPLE COOKED CHIPS	

SHARING BOARDS

PLOUGHMANS PLATTER	18
Classic Pork Pie, Smoked Ham, English Cheeses, Chutney & Bread.	
MEAT & CHEESE (GFA)	18
Our House Selection of Cured Meats, Cheeses, Pickles, Chutney & Focaccia.	
ALL SERVED WITH TRIPLE COOKED CHIPS	

MONDAY - FRIDAY

HAPPY HOUR

4-6PM

Pints From	4.5
House Wine Bottles From:	20
Double Gin & Tonic From:	7.5

OFFERS VALID WHILST STOCKS LAST - MANAGEMENT RESERVE THE RIGHT TO ADJUST OR WITHDRAW AT ANY TIME - CANNOT BE COMBINED WITH ANY OTHER OFFER OR DISCOUNT

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