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THE BLUE ANCHOR



AUTUMN SET-MENU

Starters

Roasted red pepper & tomato soup, crispy basil leaves & extra virgin olive oil (vg)

Chicken liver parfait, toasted ciabatta, red onion marmalade

Goats cheese mousse, honeycomb, pear, sourdough crisps (v)

Mains

Crispy pork belly, mashed potato, duo of apple, black pudding,
seared baby gem, wholegrain mustard & cider jus

Chalk Stream trout, tartare garnish, crushed new potatoes, chive beurre blanc

Squashed sweet potato, beetroot falafels, roasted red pepper hummus,
avocado, broccoli, rocket (vg)

Puddings

Pear & blackberry crumble, Horlicks custard

Molten chocolate brownie, vanilla ice cream, cocoa soil

3 Scoops Ice Cream

2 Course **£25** | 3 Course **£30**

PRE-ORDER MUST BE RECEIVED NO LATER THAN 7 DAYS PRIOR

Please inform us of any allergies you might have. All our dishes are checked for allergens and presented in our allergens matrix – ask us to see it!

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