

THE ANCHOR

By Chelsea Harbour

4 COURSE TABLE D'HOTE MENU | 49^{.50}

Amuse Bouche

Pressed Pork Cheek, Leek & Ham Hock Terrine

Piccalilli & Granny Smith apple

Or

London Cure House Scottish Blue Chip Atlantic Smoked Salmon

Beetroot, cucumber, & wasabi

Or

Burrata (V)

Heritage tomato, peach & basil

Roast Corn Fed Chicken Supreme

Potato gnocchi, morels, black truffle & Lanson Champagne sauce

Or

Line Caught Wild Sea Bass

Olive crushed potato, tomato & citrus dressing

Or

Black Truffle & Ricotta Ravioli

Parmigiano Reggiano & truffle butter

Valrhona Dark Guanaja Chocolate Delice (V)

Amarena cherry compote

Or

Sticky Toffee Pudding (V)

Toffee sauce & clotted cream ice cream

Or

Glazed Lemon Tart (V)

Raspberries & vanilla crème fraiche

We are committed to using sustainable and ethical ingredients.

Please advise a team member before ordering if you have any food allergies or dietary requirements or require further information on ingredients used in our dishes.

All prices are in £ sterling and include VAT at the standard rate. A discretionary service charge of 12.5% will be added to your final bill.