

THE ANCHOR

By Chelsea Harbour

BRUNCH

Items marked with ** where supplements apply or *** where full price is required

Classic Brunch | 35

Choose any 2 dishes & 2 sides

Flowing Brunch | 65

Free flowing Lanson Brut & Brunch cocktails
For 90 minutes

BRUNCH COCKTAILS

CHAMPAGNE ***

Lanson Brut 125ml | 21

Free flowing Lanson Brut & Brunch cocktails
For 90 minutes | 35

CAVIAR ***

With traditional garnish

Exmoor Oscietra 30g - | 120

HEALTHY & DELICIOUS

Buddha Bowl (VG) | 16

Edamame, avocado, beetroot, spiced pumpkin, baby spinach & quinoa
Add smoked salmon 5 | chicken 5 | boiled egg 3 |

Smashed Avocado, & Sourdough Toast (VG) | 16

With chilli, coriander
Add poached egg | 3

Granola, Greek Yogurt & Honey (V) | 12

Fresh cut fruit & berries

Home Smoked London Cure Salmon | 17

Scottish Blue-chip salmon, capers, red onions & lemon

Chickpea Hummus & Pitta Bread (VG) | 12

Roast red peppers & coriander oil

Porridge Oats (VG) | 12

Blueberry compote

Congee (VG) | 15

Rice porridge, scallions, coriander, ginger & goji berries

ALL ABOUT EGGS

Eggs Benedict | Florentine | Royal | 20

Poached eggs, English muffin, Hollandaise,
Choice of ham, spinach or smoked salmon

Eggs in Purgatory | 24

Spicy tomato sauce, Ricotta, baked eggs & Sourdough

Smoked Salmon & Scrambled Egg | 26

Sourdough & chives

Omelette | 18

Choice of spinach, tomatoes, onions, ham, mushrooms, or Cheddar

Spanish Omelette | 18

Potatoes, onions & red peppers

Two Eggs of Your Choice | 12

Boiled, poached, fried, or scrambled.

CLASSICS

Avocado & Chicken BLT Sandwich | 17.5

Grilled back bacon, chicken, beef tomato, smashed avocado & lettuce

Wagyu Beef Burger | 23

Brioche bun, lettuce, tomato, dill pickle & tomato relish

Steak Sandwich | 25

Sourdough, onion chutney, grain mustard & wild rocket

Anchor Breakfast Sandwich | 18

Cumberland sausage, smoked back bacon, BBQ baked beans, fried egg, brioche bun

Anchor Full English | 25

Cumberland sausage, smoked back bacon, baked beans, fried egg,
Sautéed mushrooms, grill tomatoes & hash brown

Homemade Waffle (V) | 18

Chocolate & hazelnut spread & seasonal berries

Brûléed French Toast (V) | 20

Clotted cream & caramelized banana

Buttermilk Pancake (V) | 18

Seasonal berries, whipped cream & maple syrup

FAVOURITES

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Wild Mushroom & Truffle Toast (VG) | 18

Sautéed wild mushrooms, garlic, black truffle & sourdough

Kedgerree Arancini | 18

Breaded smoked haddock, boiled egg & curry flavoured risotto rice

Steak & Eggs | 25 (15)**

Dry aged sirloin steak, free-range fried eggs, chimichurri & crispy potatoes

Wagyu Beef Toast | 35***

A5 Wagyu beef 100g, wild mushroom, poached egg & caviar

Butter Chicken & Basmati Rice | 25

Naan bread & crispy onions

Chicken Katsu Sandwich | 20

Panko breaded chicken, cabbage & Tonkatsu sauce

Prawn, Lobster & Avocado Roll | 25 (15)**

Lemon & Yuzu mayonnaise

Breakfast Pizza | 20

Stone-baked pizza, sausage, bacon, mushrooms, tomato & mozzarella

ROAST & GRILL

Available between 12pm & 4pm

Roast Half Black leg Chicken | 25

Roast potatoes, tender stem broccoli, glazed carrots & bone marrow jus

35 Day aged grass fed sirloin steak 280g | 35 (15)**

Roast potatoes, tender stem broccoli, glazed carrots & bone marrow jus

Catch of the day 25

Olive crushed potatoes, tomatoes & citrus dressing

Charred Piri Piri Hispi Cabbage (VG) | 23⁹⁵

Roast peppers, chickpeas, potato crumbs & salsa verde

SIDES

Vegetarian sides | 5

Vegetarian Sausage | Crushed Avocado | Mushrooms | Baked Beans | Crispy Potatoes | Roast Plum Tomatoes | Fries

Sides | 7

Cumberland Sausage | Beef Sausage | Halal Chicken Sausage | Smoked Back Bacon | Gammon Ham | Black Pudding

Toast | 4

White | Wholemeal | English muffin | Sourdough

DESSERTS & PUDDINGS

Available between 12pm & 4pm

Valrhona Dark Guanaja Chocolate Delice | 8

Amarena cherry compote

Glazed Lemon Tart | 8

Raspberries & vanilla crème fraiche

Sticky Toffee Pudding | 9.5

Toffee sauce & clotted cream ice cream

Warm Banana, Nutella Tarte Tatin | 12

Salted caramel ice cream

British & Continental Cheeses | 15

Bread & condiments

We are committed to using sustainable and ethical ingredients.

The menu highlights the allergen ingredients within each dish; please note that dishes may still contain traces of allergens.

Please advise a team member before ordering if you have any food allergies or special 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.