

THE ANCHOR

By Chelsea Harbour

TO START

Vegetables Consommé (VG) | 12

Herb & summer vegetables

Heirloom Beetroot & Rosary Goats Cheese (V) | 14

Roasted fig & truffle honey

Pressed Pork Cheek, Leek & Ham Hock Terrine | 15

Piccalilli & Granny Smith apple

Smoked Duck Salad | 18

Beetroot, endive, hazelnuts & charred orange

Burrata (V) | 16

Heritage tomatoes, peach & basil

London Cure Home Smoked Scottish Salmon | 17

Beetroot, cucumber, & wasabi

Seared Hand Dived Orkney Scallops | 25

Asparagus, capers, lemon & seaweed butter

6 Maldon Oysters | 23

Shallot mignonette

CAVIAR

Served with traditional garnishes

Exmoor Oscietra 30 G | 120

MAIN COURSE

Charred Piri Piri Hispi Cabbage (VG) | 23^{.95}

Roast peppers, chickpeas, potato crumbs & salsa verde

Black Truffle & Ricotta Ravioli | 25^{.95}

Parmigiano Reggiano & truffle butter

Dukkah Spiced Roast Aubergine (VG) | 17

Hazelnuts, pomegranate, tahini & miso dressing

Roast Corn Fed Chicken Supreme | 26^{.95}

Potato gnocchi, morels, black truffle & Lanson Champagne sauce

Spiced Rack of Lamb | 45^{.95}

Exotic spices, Roscoff onion, braised lamb shoulder, young leeks, peas, & mint

DINNER

Anchor Fish & Chips | 24^{.95}

Camden Pale ale batter, tartare sauce, garden peas & triple cooked chips

Line Caught Wild Sea Bass | 30^{.95}

Olive crushed potatoes, tomato & citrus dressing

Halibut & Exmoor Oscietra Caviar | 45^{.95}

Jerusalem artichoke, sea vegetables & butter sauce

Butter Poached Lobster Tail | 49^{.95}

Lobster & crab tortellini, English asparagus & shellfish bisque

35 Day Aged Grass Fed Sirloin Steak 280g | 36^{.95}

30 Day Aged Grass Fed Ribeye Steak 280g | 39^{.95}

Akune Gold Wagyu Rib Eye A5 200 G | 89^{.95}

All steaks are served with hand-cut chips, and a choice of peppercorn, truffle Béarnaise or Rioja Ramon & bone marrow jus

TO SHARE

Please allow up to 45 minutes to prepare.

Cote Du Boeuf 900g | 99^{.95}

Watercress, triple cooked chips, tender stem broccoli, truffle Béarnaise, Rioja Ramon & bone marrow jus

Black Leg Chicken | 59^{.95}

Triple-cooked chips, tender stem broccoli, truffle Béarnaise, Rioja Ramon & bone marrow jus

SIDES

Beef Fat Roast Potatoes | 7

Hand Cut Chips | 7

Skin on French Fries | 7

Tender Stem Broccoli | 7^{.95}

Mix Leaf Salad | 7

Garden Salad | 7

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.

AUGUST 9, 2024