

# THE ANCHOR

*By Chelsea Harbour*

## LITE BITES

### SMALL PLATES

#### **Nocellara Olives | 7**

Whole Sicilian olives, sea salt cracker & kalamata olive tapenade

#### **Roast Beetroot Hummus & Broad Bean Pesto (VG) | 9**

Selection of seasonal crudities & selection of breads

#### **Smashed Avocado & Tomato Bruschetta (VG) | 10**

Sourdough bread & basil dressing

#### **Ham Hock & Manchego Croquettes | 12**

Grain mustard mayonnaise

#### **Gambas Al Ajillo | 18**

Head on prawns, garlic & chilli

#### **Harissa Octopus & Crispy Potatoes | 18**

Charred fennel & radicchio

#### **Calamari Fritti | 15**

Lightly dusted & freshly fried squid, lemon mayonnaise

#### **Charcuterie Board | 22**

Cured meats, British cheddar, fruit chutney & sourdough bread

#### **Grilled Vegetable Board | 18**

Marinated peppers, courgettes, aubergine & sourdough bread

#### **Caesar Salad (V) | 13**

Baby gem lettuce, Caesar dressing, anchovies, croutons & parmesan

*Add chicken / prawns | 5*

#### **Buddha Bowl (VG) | 13**

Edamame beans, avocado, beetroot, spiced pumpkin, baby spinach & quinoa

*Add smoked salmon / chicken / prawns | 5*

### MAINS

#### **Avocado & Chicken BLT Sandwich | 16**

Back bacon, chicken, beef tomato, smashed avocado, lettuce & fries

#### **Wagyu Beef Burger | 22**

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

#### **Seared Yellow Fin Tuna Burger | 25**

Brioche bun, lettuce, tomato, salsa Verde & fries

#### **Steak Sandwich | 23**

Sirloin steak, sourdough bread, onion chutney, grain mustard, wild rocket & fries

#### **Wagyu Beef Toast | 35**

A5 Wagyu Ribeye beef 100gm, wild mushroom, poached egg & caviar

#### **Butter Chicken & Basmati Rice | 18**

Naan Bread & crispy onions

#### **Prawn, Lobster & Avocado Roll | 20**

Lemon, Yuzu mayonnaise & fries

#### **Fish & Chips | 20**

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

#### **Chicken Katsu Sandwich | 20**

Panko breaded chicken, cabbage, Tonkatsu sauce & fries

#### **Pea & Mint Tortellini (VG) | 22**

Asparagus, peas, rocket pesto & black truffle

#### **Dukkah Spiced Roast Aubergine (VG) | 17**

Hazelnuts, tahini & pomegranate

#### **35 Day Aged Grass Fed Sirloin Steak 280g | 36**

Hand cut chips & peppercorn sauce

### DESSERTS

#### **Valrhona Dark Guanaja Chocolate Delice | 8**

Amarena cherry compote

#### **Sticky Toffee Pudding | 8**

Toffee sauce & clotted cream ice cream

#### **Glazed Lemon Tart | 8**

Raspberries & vanilla crème fraiche

#### **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.

## CURATED WINE LIST

RED	175ml	750ml	WHITE	175ml	750ml
<b>Shiraz 21 Tooma River, Australia</b> Touch of spice, dark berry juice with clean & lovely finish	9	40	<b>Chenin Blanc, Stormy Cape, S. Africa</b> Tropical fruit, a fresh citrus acidity and a dry finish	9	40
<b>Cabernet Sauvignon, Varietal, Chile</b> Ruby red with purple nuances, dark fruit notes, with toasted hints of vanilla & coffee. Rich & well balanced	11	44	<b>Pinot Grigio Venezia, Italy</b> Straw in colour with light golden hues, fruity bouquet and a subtle, fresh flavour	11.5	44
<b>Merlot Reserva, Viña Leyda, Chile</b> Sweet aromas of plums, cherries, and spices followed by dark chocolate and tobacco notes	12	48	<b>Chardonnay, Leduc, France</b> Pale gold colour, aromas of peach, pineapple, citrus, tropical fruit, hints of honey & vanilla	12.5	48
<b>Chianti, Castellani, Italy</b> Fruity aromas with violets and a hint of cherries	14	54	<b>Gavi DOCG, Volpi, Italy</b> Full elegant, delicate nose bringing flowers and fresh fruit, lily of the valley and green apples		56
<b>Pinot Noir, Pete's Pure, Australia</b> Fresh raspberry and rose petal mesh with vanilla bean pod and spicy oak followed by bright cherry notes		50	<b>Sauvignon Blanc, The Acorn, N. Zealand</b> Bright bramble, herb and passionfruit. Lip smacking moreish	14	54
<b>Cabernet Sauvignon Reserva Viña Leyda, Chile</b> Red fruit, plums and cherries upfront well integrated with hints of tobacco and mocha		60	<b>Picpoul de Pinet Organic, France</b> Layering of melon aromas with a soft and playful texture on the palate, with tropical fruit with a lifted finish		60
<b>Malbec Trapiche, Mendoza Argentina</b> Notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish		55	<b>Riesling, Meinert, S. Africa</b> Fresh floral, lime and melon flavours with fresh and intense long finish		62
<b>Valpolicella Classico DOC, Italy</b> Ruby red, with a bouquet of red berries, rose petals and minerality		68	<b>Albarino, Martin Codax, Galicia, Spain</b> Floral aromas of jasmine, orange blossom & hawthorn on the nose, with notes of ripe limes & tangerines		68
<b>Rioja, Ramón Bilbao, Spain</b> Rich Rioja, garnet colour, clear and bright with a complex nose		74	<b>Gruner Veltliner Smaragd, Austria</b> Flavours of chamomile, ripe apple and pear. Rounded and fresh with a long finish		69
<b>Cabernet Sauvignon Cannonball, USA</b> Strawberry, blueberry, and red apple dipped in dark chocolate, all-spice and a layer of toasted oak		76	<b>Pouilly-Fumé Les Duchesses, France</b> Mineral aromas combined with a smoky firestone character		85
<b>Haut-Médoc, Château de Villegeorge, France</b> Tannic and supple wine with red fruits and spicy notes with a long finish		90	<b>Sancerre Les Grandmontains Organic, France</b> Delicate aromas of ripe fruit with a round, velvety and silky structure, ending with a mentholated freshness		78
<b>Amarone della Valpolicella DOCG, Italy</b> Deep red colour with strong hints of dried fruit, spices, cherry, currant & chocolate. Spicy finish with a full velvety body		105	<b>Planeta Organic Chardonnay, Italy</b> Ripe yellow peaches, acacia honey, marzipan with cereal and toasted aromas which precede the powerful finish		95
<b>Barolo DOCG Ascheri, Italy</b> Garnet colour, complex bouquet of sweet spices & dried flowers. Harmonious, well-structured with great balance and complexity		125	<b>Chablis 1er Cru, Montée de Tonnerre, France</b> Classically austere nose of white stone fruit, chalk and minerals		125
<b>Dame Gaffelière Saint-Émilion Grand Cru, France</b> Red & black fruits, well-structured & harmonious	135		<b>Sonoma Chardonnay, USA</b> Orange peel, roasted almond, lemon sugar cookie and green apple, supported by spicy French oak shadings		140
<b>Il Poggione Brunello di Montalcino DOCG, Italy</b> Ruby red in colour, with a very intense, persistent nose and with red fruit notes, with velvet-smooth tannins	155		<b>Puligny Montrachet, France</b> Bursting with ripe tropical fruit characters, balanced by a concentrated limey acidity and lick of spicy oak		180

Wines by the glass served at 175ml & Sparkling served at 125ml  
12.5% discretionary service charge will be added to your bill