



THE ANCHOR BAR & GRILL

Welcome to The Anchor Bar & Grill, St Aubin.

We're all about great food, fresh flavours, and a relaxed, welcoming atmosphere.

Our kitchen is fired up with the Jospier Grill, bringing you the best flame grilled steaks, fresh local seafood, and bold, delicious dishes made with the finest Jersey ingredients. Pair your meal with one of our signature cocktails, a crisp glass of wine, or a cold beer,

and stick around - the good times don't stop when dinner's over!

STARTERS

Josper Grilled Calamari <i>Lemon aioli, crispy capers, smoked paprika oil, fresh herbs</i>	13.50	Jersey Crab <i>Picked Jersey crab, cucumber carpaccio, smoked salmon mousse, crème fraîche, caviar & lemon herbs</i>	15.95
Seared Scallops <i>Pea purée, Champagne beurre blanc, asparagus, chives</i>	15.50	Josper Grilled Asparagus <i>Poached egg, wilted spinach, tempura broccoli, crispy onion & truffle beurre blanc</i>	13.95
Pan Fried King Prawns <i>Chilli butter, confit garlic, parsley & charred lemon</i>	14.95	Seared Beef & Bone Marrow <i>Beef fillet, roasted bone marrow, watercress, chimichurri, grilled sourdough</i>	16.95
Sesame Seared Tuna <i>Soy & ginger dressing, pickled cucumber, chilli & coriander</i>	15.50	Burrata <i>Grilled peach, basil oil, toasted almonds, summer cress, balsamic pearls</i>	14.95



MAINS

Monkfish & King Prawn Penang Curry <i>Penang coconut curry sauce, kaffir lime, chillies, Thai basil & Jasmine rice</i>	32.50	Crab & King Prawn Tagliatelle <i>Rich crab & lobster bisque, chilli & garlic, cherry tomatoes, baby spinach, Parmesan</i>	31.95
Josper Grilled Seabass Fillet <i>Burnt leek purée, braised fennel, green apple, caviar, beurre blanc</i>	32.50	Josper Charred Aubergine <i>Smoked tomatoes, chickpea purée, crispy shallots and chimichurri</i>	24.95
Pan Fried Halibut <i>Jerusalem artichoke purée, chargrilled asparagus, potato bon bons, brown butter, caper sauce</i>	36.95	Jerusalem Artichoke Ravioli <i>Truffle beurre noisette, crispy sage, toasted hazelnuts, rocket leaves, aged Parmesan</i>	24.95
Thermidor Style Lobster – <i>Brandy mustard cream, Parmesan gratin, Jersey Royals & herbs</i>	half 36.95 whole 54.95		

FROM THE JOSPER CHARCOAL GRILL

Fillet Steak 250g <i>Truffle pomme purée, roasted asparagus, confit shallots, red wine jus</i>	39.95	Ribeye Steak 300g <i>Smoked bone marrow, roasted asparagus, confit shallots, red wine jus</i>	37.95
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SIDES & SAUCES

Peppercorn Sauce	3.50	Truffle & Parmesan Fries	6.50
Garlic Butter Sauce	3.50	Buttered Jersey Royals	5.50
Bearnaise Sauce	3.50	Tenderstem Broccoli <i>Lemon & Olive Oil</i>	5.50
Josper Smoked Bone Marrow <i>Sourdough & chimichurri</i>	8.50	Mixed Leaf Salad, house dressing	4.95

DESSERTS

Lemon & White Chocolate Tart <i>Sharp lemon curd and white chocolate ganache in a crisp pastry shell, raspberries, raspberry coulis</i>	9.50	Salted Caramel Panna Cotta <i>Panna cotta infused with sea salted caramel, honeycomb shards</i>	9.50
Chocolate & Hazelnut Délice <i>Praline crunch, salted caramel, hazelnut ice cream</i>	10.50	British Cheese Board <i>Selection of three artisan British cheeses, seasonal chutney, grapes, crackers</i>	13.50
Pistachio Tiramisu <i>Mascarpone cream with espresso soaked sponge, pistachio, dark cocoa dust</i>	11.50		

"We do hope that you have enjoyed your meal with us, please note that a
10% discretionary service charge is added to your bill, the entire of which is shared with the team"

Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print. We cannot guarantee the total absence of allergens in our dishes.
All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products. Raw oysters may pose a health risk - all shellfish may contain shell fragments



HOT DRINKS

COFFEE

Espresso	3.50	Macchiato	3.75
Americano	3.75	Dcaff Coffee	3.75
Flat White	3.75	Double Espresso	3.85
Cappuccino	3.75	Latte	3.95

TEA

English Breakfast Tea	3.75	Chamomile Tea	3.75
Earl Grey	3.75	Green Tea	3.75
Fresh Mint Tea	3.75	Dcaff Tea	3.75

HOT CHOCOLATE 4.25

Add marshmallows + 0.75

LIQUEUR COFFEES 8.95

Irish | Baileys | Tia Maria | Brandy
| Amaretto | Cointreau

