



THE ANCHOR BAR & GRILL

SET MENU

2 Courses 44.95 | 3 Courses 54.95

TO START

Jersey Crab

*Picked Jersey crab, cucumber carpaccio, smoked salmon mousse,
crème fraîche, caviar, lemon herbs*

Josper Grilled Asparagus

*Poached egg, wilted spinach, tempura broccoli,
crispy onions, truffle beurre blanc*

Pan Fried King Prawns

Chilli butter, confit garlic, parsley & charred lemon

Seared Beef & Bone Marrow

*Beef fillet, roasted bone marrow, watercress,
chimichurri, grilled sourdough*

TO FOLLOW

250g Fillet Steak (Suppliment 5.00)

*Truffle pomme purée, roasted asparagus,
confit shallots, red wine jus*

Josper Charred Aubergine

*Smoked tomatoes, chickpea purée,
crispy shallots, chimichurri*

Crab & King Prawn Tagliatelle

*Rich crab & lobster bisque, chilli & garlic,
cherry tomatoes, baby spinach & Parmesan*

Josper Grilled Seabass Fillet

*Burnt leek purée, braised fennel,
green apple, caviar, beurre blanc*

TO FINISH

British Cheese Board

*Selection of three artisan British cheeses,
seasonal chutney, grapes, crackers*

Selection of Movenpick Sorbets

Raspberries | Mango & Passion Fruit | Lemon

Lemon & White Chocolate Tart

*Sharp lemon curd & white chocolate ganache in a crisp pastry shell,
raspberries, raspberry coulis*

Pistachio Tiramisu

*Mascarpone cream with espresso soaked sponge,
pistachio, dark cocoa dust*

"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