



THE ANCHOR BAR & GRILL

SUNDAY ROAST MENU

2 Courses 39.95 | 3 Courses 44.95

TO START

Jersey Crab

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

Burrata

*Grilled peach, basil oil, toasted almonds,
summer cress, balsamic pearls*

Josper Grilled Asparagus

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

Sticky Beef Bao

*Teriyaki glaze, pickled ginger,
spring onion, chilli, sesame*

TO FOLLOW

Roast Beef

Roast Pork Belly

Nut Roast

*All served with Yorkshire pudding, roast potatoes, seasonal vegetables,
cauliflower cheese, red wine gravy*

Crab & King Prawns Tagliatelle

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

TO FINISH

British Cheese Board

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

Petit Fours Plate

Raspberry sorbet

Deep Fried Churros

Salted caramel, cinnamon, vanilla ice cream

Selection of Movenpick Sorbets

Raspberries | Mango & Passion Fruit | Lemon

"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