THE ANCHOR BAR & GRILL

ROAST SET MENU

2 Courses £39.95
3 Courses £45.95

STARTERS

Josper Roast Hispi Cabbage *(vg)*
Vegan celeriac cream, wild mushrooms, crispy onions

Confit Duck Rillette
Toasted brioche, spiced pear, chicory & pickled shallots

Pan Fried King Prawns
Jerusalem artichoke, hazelnut, pickled apple & brown butter

Goat's Cheese Bon Bons *(v)*
Beetroot, pickled pear, candied walnuts, winter cress

MAINS

Roast Sirloin of Beef

or

Roast Leg of Lamb
All served with Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese, red wine gravy

Josper Sea Bass
Celeriac textures, charred leek, green apple, caviar beurre blanc

Roast Chicken Supreme
Wild mushroom, glazed carrot, potato terrine, Madeira jus

Wild Mushroom Risotto *(v)*
Roasted cauliflower & chestnuts, poached egg, mascarpone, Old Winchester

DESSERTS

Warm Apple & Jersey Cream Tart *(v)*
Calvados caramel, Jersey Dairy vanilla ice cream

Winter Berry Pavlova *(v)*
Vanilla bean chantilly, spiced berry compote, pomegranate

Sticky Date Pudding *(v)*
Brown butter toffee, candied walnut, Jersey Dairy vanilla ice cream

British Cheese *(v)*
Celery, grapes, oat crackers

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

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