

THE
ANCHOR
BAR & GRILL

Welcome to The Anchor Bar & Grill, St Aubin.

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

At the heart of our kitchen is the renowned Josper Grill - a unique charcoal fired oven that combines the intensity of an open flame with the precision of a traditional oven. Cooking over premium charcoal at exceptionally high temperatures, the Josper seals in natural juices, enhances flavour, and imparts a distinctive smoky finish that simply can't be replicated. The result is perfectly cooked steaks with exceptional tenderness, fresh local seafood bursting with flavour, and bold, delicious dishes that showcase the very best Jersey ingredients.

Pair your meal with one of our signature cocktails, a delicious glass of wine, or a cold beer, then settle in and enjoy the atmosphere. Whether you're joining us for a leisurely lunch, an unforgettable celebration dinner, or drinks with friends, The Anchor is a place where great food, great company, and good times come together long after the last bite.

PRE DINNER TIPPLES

1823 Baron Fuente *Champagne* (125ml) 12.95 | Negroni 13.30 | Hugo Spritz 13.00

FOR THE TABLE

Wild Farmed Sourdough (v) 12.95
Jersey butter, gordal olives & cold pressed olive oil

Charcuterie Plate 21.95
Prosciutto di parma, bresaola, Ibérico chorizo, cornichons, lemon dressed rocket, wild farmed sourdough

Jersey Rock Oyster - ½ doz | 1 doz 15.95 | 29.95
Platter
Served on crushed ice, shallot mignonette, lemon & tabasco

Baked Camembert (v) 22.95
Cider poached pear, walnut, thyme honey, toasted sourdough



STARTERS

Josper Grilled Hispi Cabbage (vg)
*Plant based celeriac cream, wild mushrooms,
crispy onions*

11.95

Jersey Crab Cocktail
*Celeriac, green apple, pink grapefruit,
brown crab mayonnaise, focaccia crisp*

15.95

Seared Scallops
*Jerusalem artichoke, hazelnut, pickled apple,
brown butter*

15.95

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

13.95

Josper Grilled Octopus
*Smoked potato, braised leek, caper & parsley dressing,
charred lemon*

16.95

Cauliflower Velouté (vg)
*Toasted almond, charred cabbage,
herb croutons, chive oil*

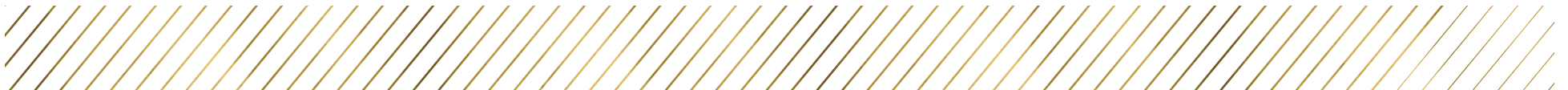
9.95

Confit Duck Rilette
*Toasted brioche, spiced pear,
chicory & pickled shallots*

14.95

Beef Ragu Ravioli
*Celeriac purée, Parmesan, Madeira jus,
crispy shallots*

15.95



MAINS

Roasted Cod Loin <i>Smoked haddock & potato chowder, mussels, leek & chive</i>	29.95	Roast Chicken Supreme <i>Wild mushrooms, glazed carrots, potato terrine, Madeira jus</i>	27.95
Josper Sea Bass <i>Celeriac textures, charred leek, green apple & caviar beurre blanc</i>	29.95	Slow Braised Beef Short Rib <i>Creamed potato, roasted shallots, winter greens, red wine jus</i>	32.95
Whole Roasted Sea Bream <i>Braised fennel, sea herbs, white wine & brown shrimp butter</i>	34.95	Josper Grilled Cauliflower Steak (vg) <i>Cauliflower purée, golden raisins, toasted almonds, herb oil</i>	19.95
Crab & King Prawn Linguini <i>Rich crab & lobster bisque, chilli & garlic, cherry tomatoes, baby spinach, Parmesan</i>	29.95	Wild Mushrooms Risotto (v) <i>Roasted cauliflower & chestnuts, poached egg, mascarpone, Old Winchester</i>	25.95



FROM THE JOSPER

The Anchor Mixed Grill *(to share)* 64.95
Sirloin, confit chicken leg, slow roast pork belly, lamb chop, gratin hispi cabbage, confit Jersey Royals & truffle Béarnaise

Seafood & Fish Mixed Grill *(to share)* 64.95
Hollandaise cod, sea bass, scallops, king prawns, octopus, confit new potatoes, winter greens

THE JOSPER FLAME STEAKS

Fillet Steak 250g 44.95
Ribeye Steak 300g 39.95
Club Steak 350g 39.95
Flat mushroom, roasted vine tomatoes, confit shallots, padrón peppers, rocket & Parmesan salad, hand cut chips
Choose a sauce for 2.95
Peppercorn sauce, Garlic butter, Red wine jus, Béarnaise

SIDES

Jersey Chips (v) 5.50

Jersey Royals *Seaweed butter* (v) 6.25

Charred Hispi Cabbage (v) 6.25

Winter Greens (v) 6.25

Rocket & Parmesan Salad 5.50

"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



DESSERTS

Warm Apple & Jersey Cream Tart (v)	9.50	Winter Berry Pavlova (v)	9.50
<i>Calvados caramel, vanilla ice cream</i>		<i>Vanilla bean chantilly, spiced berry compote &</i>	
Suggested pairing - Calvados XO	6.10	<i>pomegranate</i>	
		Suggested pairing - Chambord	4.85
Dark Chocolate Delice (v)	10.50	Sticky Date Pudding (v)	9.50
<i>Salted caramel, hazelnut praline & raspberry sorbet</i>		<i>Brown butter toffee, candied walnut &</i>	
Suggested pairing - Frangelico	4.85	<i>Jersey Dairy vanilla ice cream</i>	
British Cheese Board (v)	13.50	Suggested pairing - El Dorado 12 years	6.95
<i>Celery, grapes & oat crackers</i>			
Suggested pairing - Dows Vintage Port	6.50		

AFTER DINNER COCKTAILS

Espresso Martini	13.95
White Cloud	14.95
Chocolatini	13.30

DESSERT WINE

Maison Ginestet Classique Sauternes	50cl 40.95
Vina Casa Silva, Late Harvest Semillon Sauvignon	50cl 35.00
	75ml glass 5.75



HOT DRINKS

COFFEE

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

TEA

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

HOT CHOCOLATE 4.25

Add marshmallows + 0.75

LIQUEUR COFFEES 8.95

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

