THE ANCHOR BAR & GRILL

SET MENU

2 Courses 45.95 | 3 Courses 54.95

TO START

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

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

Seared Scallops
Jerusalem artichoke, hazelnuts, pickled apple, brown butter

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

TO FOLLOW

Ribeye Steak *300g £5 supp*
Served with hand cut chips, rocket & Parmesan salad, flat mushroom, roast vine tomatoes, confit shallots, padron peppers, choice of sauce

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

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

Wild Mushroom Risotto *(v)*
Roasted cauliflower & chestnuts, poached egg, mascarpone & old winchester

TO FINISH

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 walnuts, Jersey Dairy vanilla ice cream

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

"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