The Anchor Inn Sunday lunch

Starters

Chef’s soup of the day, rustic bread (V, GF)

Mushroom stilton on toast

Brie bites, tomato chutney, garlic dressing (V)

 Garlic flatbread, tomato chutney

Main course

 Roast 30-day aged sirloin of beef, Yorkshire pudding, roast potatoes, lashings of gravy, seasonal vegetables, cauliflower cheese. (GF)

Honey roast ham, Free range gg, pub made chips. (GF)

Vegan sausage rolls, tomato chutney, dressed leaves. (Vg, V)

Beer battered Fish, pub made chips, mushy peas.

Scampi, peas, pub made chips.

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Dessert

Chefs’ cheesecake, gelato ice cream.

Syrup sponge, gelato clotted cream ice cream (GF)

Galaxy caramel brownie, gelato honeycomb ice cream.

Lemon mousse, biscotti biscuit

Ice cream/sorbet

**Two courses £16.50**

**Three courses £21.50**

**Freshly prepared and Homemade.**