



ANCHOR INN SEATOWN · DORSET



— Small plates —

Heritage beetroot textures with whipped Broc blue goats cheese, pickled blackberries & walnut brittle (V) **7**

Chicken liver parfait with apple & saffron chutney, rocket & orange salad & garlic crostini (GF) **7.5**

Potted smoked mackerel with plum jam, mustard potato salad & ciabatta toast (GF) **7**

Vegan mezze board - olives, sun blushed tomatoes, hummus, oils, garlic crostini (GF/DF/VE) **8**

— Main courses —

Roasted cod fillet with a shell fish, chorizo & cherry tomato broth & baker's bread (GF*/DF*) **18.5**

Pan fried John Dory fillets with orange glazed endive, cauliflower purée, sautéed potatoes, curry oil & golden sultana dressing (DF*) **18.5**

Anchor Inn Fish Pie - Succulent fish pieces, dill cream, cheesy mash & seasonal vegetables (GF) **16.5**

Malt vinegar & sea herb battered fish with crushed peas, chips & tartare sauce **15.5** (GF*)

5 spice marinated slow roasted pork belly with crushed new potato cakes, celeriac purée, roasted heritage carrots, tenderstem broccoli & cider jus (GF/DF*) **17**

Pan fried corn fed chicken supreme with smoked chicken Bon Bon, creamed potatoes, courgette ribbon with pumpkin purée, black kale & lemon & thyme jus **16.5**

Smugglers Burger - seasoned steak mince patty topped with smoked bacon, Somerset Brie, red onion marmalade & BBQ mayo, chips (GF*/DF*) **15.5**

Basil gnocchi with vine tomato reduction, pak choi, torn Mozzarella & toasted pine nuts (V) **15**

Roasted Autumn Squash with squash purée, herbed Israeli cous cous & pumpkin seeds (DF/VE) **15**

— Desserts —

Bread & butter pudding with marmalade glaze & orange cream (GF) **6**

Warm Dorset Apple cake with cinnamon chantilly cream **6**

Double baked chocolate soufflé with candied orange & vanilla ice cream **7**

West Country cheese board with apple, celery, chutney & artisan biscuits **10**

Ice creams & sorbets - please ask a staff member for options (VE*) **1.75 per scoop**

— Sides —

Baker's bread for one **2.5**

Chunky chips (GF/DF/VE) **3**

Three-cheese chips (GF) **5**

Mixed olives (GF/DF/VE) **3**

Green salad (GF/DF/VE) **4**

Moroccan spiced pumpkin hummus & garlic crostini (GF/DF/VE) **4.5**

Seasonal vegetables (GF*/DF*) **3**

Buttered new potatoes (GF*) **3**

— GOLDEN CAPPERS —

For those with smaller appetites

**Only served between
12 & 3pm**

Tuesday to Friday

Cottage Pie with vegetables

Fish & chips with crushed peas & tartare sauce

Vegetable linguini

—

2 scoops of Styles Ice Cream

One course **10**

Two courses **12**

— Filled Rolls —

Rustic baguette with vegetable crisps

Westcombe Cheddar, onion relish & rocket **7.5**

Bacon, brie & cranberry **8.5**

Home roasted ham, Westcombe Cheddar & chutney **9**

Prawn mayonnaise, lettuce & pickled cucumbers **9**

— Ploughmans —

Local home roasted ham, pickles, chutney, apple, celery, bread & butter **10**

Add extra cheddar 2

Westcombe Cheddar, pickles, chutney, apple, celery, bread & butter **10**

Add extra ham 2

ALLERGENS

GF - Gluten Free. DF - Dairy Free GF* or DF* - the allergen element can be removed
VE - Vegan. VE* can be adapted to be vegan

If you require any information regarding the presence of allergens in our food or drink, please ask the duty manager.

