



ANCHOR INN SEATOWN · DORSET



— Small plates —

Handcrafted Saddleback pork pie, beetroot chutney, chicory & Dorset Blue Vinney cheese salad **7.5**

Lyme Bay mackerel escabeche with heritage tomatoes & buffalo mozzarella salad **7.5** (GF)

Mediterranean roasted vegetable terrine with fresh basil mayonnaise & toasted sourdough **7.5** (VE*)

Anchor Mezze Board - corn fed chicken wings wrapped in Parma ham, sun blushed tomatoes, shell on gambas, broad beans & mozzarella **9.5** (GF/DF*)

— Main courses —

Pan fried Cornish hake fillet with smoked Saddleback bacon lardons, pearl onions, charred potatoes & garden peas **18.5** (GF/DF*)

Seafood bouillabaisse with rouille, black garlic mayonnaise & baker's bread **16** (GF*/DF*)

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

24 hour slow cooked Red Devon beef brisket chilli with Lyonnaise potato nachos, sour cream, dirty guacamole, melted mozzarella & Dorset smoked red cheese & mixed leaf salad **17** (GF*)

Pan fried corn fed chicken supreme with sautéed potatoes, tomato & basil reduction & charred summer vegetables **17** (GF/DF)

Smugglers Burger - seasoned steak mince patty with smoked back bacon, Dorset smoked red cheese, red onion marmalade, chilli bbq mayo & chunky chips **15.5** (GF*/DF*)

Roasted Mediterranean vegetable parpadelle with creme fraiche **16** (DF*)

Chilli bean burger with beetroot chutney, salad & chunky chips **15** (VE, GF, DF)

— Desserts —

Strawberry & lemon mille feuille with summer berries & Chantilly cream **7**

Gooseberry & elderflower Summer trifle **6** (GF)

Chocolate parfait with iced berries & dark chocolate sauce **7** (GF/VE*/DF*)

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

— Sides/Snacks —

Kracken Chips: pulled pork, chilli jam ketchup & smoked cheddar (GF) **9**

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

Mixed green salad (GF/DF) **4**

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

Dirty Guacamole & Charmouth bakery bread **5**

Sun blushed tomato hummus & Charmouth Bakery bread **4.5**

Baker's bread for one **2.5**

— Filled Rolls —

Rustic baguette with vegetable crisps

Sun blushed tomato hummus, grilled halloumi, roasted vegetables & lettuce **8.5**

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

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

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

BBQ pulled pork & salad **9**

— Platters —

Local home roasted ham, pork pie, scotch egg, Westcombe Cheddar, pickles, chutney, bread & butter **15**

Marinated vegetables, Westcombe Cheddar, sun blushed tomato hummus, roast vegetable terrine, celeriac remoulade, pickles, bread & butter **15**

West Country oyster, potted Seatown crab, herring roll mop, cured salmon & smoked mackerel pate, pickles, red wine shallot vinegar, salad, bread & butter **18.5**

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.

