

STARTERS

BREAD & OLIVES

with a selection of dips (V)

5.50

SALT & PEPPER CALAMARI

with fried spring onions, chillies
and spiced red vinegar dip

5.95

CREAMY COCONUT & CARROT SOUP

with turmeric and ginger served
with warm crusty bread (VG)

4.95

POTTED BEETROOT & GOAT'S CHEESE MOUSSE

with ciabatta crostini (V)

5.95

DUCK LIVER, RASPBERRY & GIN PÂTÉ

Made using our own Sheffield Dry Gin, served
with raspberry relish and crusty baguette

6.50

SMOKED CHILLI CHICKEN WINGS

with honey and soy dip

5.95

WARM POTATO SALAD

with bacon lardons, samphire, broad beans
and a poached duck egg

6.50

SMOKED SALMON & BROCCOLI FISH CAKE

with saffron aioli

6.95

SWEET POTATO, ONION & CUMIN BHAJI

with coriander yoghurt (VG)

4.95

MAINS

GRILLED BARNESLEY CHOP 18.50

with buttered fine green beans, sautéed new potatoes
and a red wine and black olive jus

GRILLED BACON LOIN CHOP 13.95

with gooseberry ketchup, fried duck egg, crispy fried
pickled onion rings and Henderson's Relish seasoned fries

CORN-FED CHICKEN SUPREME 13.95

with crispy chicken truffle sausage, potato fondant,
buttered leeks and tarragon mascarpone

SALMON FILO PARCEL 15.95

with salsa verde, Mediterranean hasselback aubergine
and red pepper coulis

CANNELLINI BEAN, SWEET POTATO & VEGAN CHORIZO CASSEROLE 9.95

with corn and red pepper dumplings (VG)

TASTING PLATE OF PORK 15.95

Confit belly, fried black pudding, pancetta crisp and ham hock
bubble and squeak with cider apple gravy

HOT-SMOKED SALMON, HADDOCK & PRAWN FISHERMAN'S PIE 12.95

topped with champ mash and mixed buttered greens

MONKFISH, CHORIZO & MUSSEL PAELLA 14.95

OX CHEEK BOURGUIGNON 16.50

with buttered fine green beans, bone marrow
and scallion mash

BROWN RICE, QUINOA & TOASTED PINE NUT SALAD 7.95

with spinach, crispy kale and pomegranate dressing (VG)

Add a grilled chicken breast 3.50

Add grilled goat's cheese 3.50

CRISPY FRIED TOFU KATSU CURRY 11.95

with perfumed rice and almond yoghurt roti (VG)

Add a grilled chicken breast 3.50

MAINS

TODAY'S HOMEMADE PIES SEE TODAY'S SPECIALS 9.95

with hand cut chips and minted mushy peas (VO)

TRUE NORTH BEER BATTERED FILLET OF HADDOCK 12.95

with chunky chips and minted mushy peas

8OZ SIRLOIN STEAK 21.95

with grilled tomato, hand cut chips, garlic roast
mushroom and pink peppercorn sauce

BURGERS

ANCHOR BURGER 17.95

6oz beef patty, smoked pulled pork, bacon, BBQ sauce,
mature cheddar and beer battered onion rings, on a brioche
bun with burger relish, skinny fries, smoked chilli chicken
wings and coleslaw

6OZ BEEF BURGER 10.50

on a brioche bun with burger relish, skinny fries and coleslaw

6OZ HARISSA LAMB BURGER 11.95

on a brioche bun with sriracha mayo, skinny fries and coleslaw

GRILLED HALLOUMI, RED PEPPER & PESTO BURGER 10.95

on a brioche bun with burger relish, skinny fries and coleslaw (V)

JACKFRUIT BURGER 9.95

on a brioche bun with vegan cheese, burger relish,
skinny fries, corn and pineapple slaw (VG)

CRISPY FRIED CHICKEN BURGER 11.50

Buttermilk chicken coated in salt and pepper seasoning with
BBQ sauce, on a brioche bun with skinny fries and coleslaw

ADD TOPPINGS 1.75 EACH

Smoky bacon / fried egg (V) / mature cheddar (V)
mushroom (VG) / goat's cheese (V) / halloumi (V)

SIDES

2.50 EACH

BEER BATTERED ONION RINGS (V)

SKINNY FRIES (VG)

HOUSE SALAD (VG)

GARLIC BREAD (V)

COLESLAW (V)

BUTTERED GREENS (V)

HAND CUT CHIPS (VG) 3.00

SUNDAY ROASTS

End your week with a feast
See our Sunday menu for
delicious roast dinners.

From 11.30am

SANDWICHES

Ask your server about
today's sandwiches

Available Mon-Sat, 12pm-4pm

ALLERGEN INFORMATION

IF YOU HAVE A QUESTION, FOOD ALLERGY
OR INTOLERANCE, PLEASE LET US KNOW
BEFORE PLACING YOUR ORDER.

Full allergen information is available upon request. Food is
prepared in an area where cross-contamination may occur
and our menu descriptions do not list all ingredients.

Fish and poultry products may contain small bones.
V - Vegetarian, VO - Vegetarian Option Available,
VG - Vegan, VGO - Vegan Option Available