

LUNCH & SUPPER

SNACKS & BITES

Mixed Olives & baked Piquillo red peppers £5
GF, VG

Anaheim green Chillis pickled £5
GF, VG

Freshly baked bread rolls & first pressed virgin
Olive oil & balsamic £7
GFO, VGO, V

Cured meats, Milano salami, Serrano ham, Chorizo,
pickled Cornichons & silver skin Onions £8 GF

SMALL PLATES

VEGETARIAN

Baked figs, pear harrisa, soft "cheese",
pomegranate molasses £8 VG

Aged cheddar & sundried tomato rarebit on
crumpet £6 V, GFO

FISH & CRUSTACEA

Whipped smoked cod's roe, hash
brown, egg yolk, pork puff £9 GF

Suffolk 'Aspall' cider & chorizo steamed Welsh
Mussels, Fennel, sourdough £7 DF, GFO

MEAT

Pulled Duck croquette, Asian salad, hoi sin £9 DF

Chicken pakora, lime pickle mayo,
kamchumber £7 GF

TO START

Homemade Soup of the day
toasted sourdough £7 V, VGO, DF,
GFO

Chicken gyoza, burnt leek & chicken broth,
chilli, sesame, coriander £9

Prawn Marie Rose tartlet, baby gem,
pickled cucumber £10

MAINS

MEAT

Chargrilled Steak Frites *Small* £14; *Large* £19.⁵⁰

30-day aged Longhorn Sirloin, (Served medium) roasted
Tomatoes & Onions, French fries GFO, DFO

Peppercorn sauce or roasted Garlic & tarragon butter

Anchor Burger £17

Chargrilled Brioche bun, lamb & beef kofta burger, tahini garlic
sauce, pickled red cabbage, sumac onions, cheese, fries GFO, DFO

Homemade Pie of the Day £17

Puff pastry pie, mashed Potatoes, market vegetables

Braised pork shoulder £17

Pappardelle, milk braised pork, roasted butternut squash, lemon &
sage GFO

FISH & CRUSTACEA

Fish is supplied locally by the Felixstowe day boats

Local ale battered Fish of the Day & Chips *Small* £12; *Large* £16 GFO

Homemade tartare sauce, add...crushed or Garden peas £2.⁵⁰

Welsh moules £16

White wine, garlic, parley, cream, garlic aioli, crusty bread GFO

The fresh catch - please ask

VEGETARIAN & VEGAN

Tempura tofu "fish" burger £16

Nori sauce tartare, pickled cucumber, spring leaves, crispy samphire,
fries VG, GFO

Tahini roasted cauliflower £17

Lemon gnocchi, spiced butterbean purée, pickled cauliflower VG, GFO

SIDES - £3.50 each

Market vegetables • Wilted cream Spinach • Dressed Salad

New Potatoes • French fries • Thick Cut Chips

TO FINISH

Sweet puddings all priced at £8.50 • Ice Creams at £6

Chocolate Brownie • Lemon posset • Rum Glazed pineapple •

Raspberry & lychee cannelloni • **A British Cheeseboard £11**

THE MARKET DAY

PRIX FIXE MENU

2 Courses £17.⁵⁰; 3 Courses £22

Wednesday to Friday

START

Homemade Soup of the day, toasted
sourdough VG, GFO

Prawn Marie Rose tartlet, baby gem,
pickled cucumber

Chicken pakora, lime pickle mayo,
kamchumber GF

MAIN

Tempura tofu "fish" burger
Nori sauce tartare, pickled cucumber,
spring leaves, crispy samphire, fries VG,
GFO

Chargrilled Steak Frites, Peppercorn
sauce or roasted garlic & tarragon butter,
French fries GFO, DFO

Welsh moules

White wine, garlic, cream sauce, garlic
aioli, crusty bread GFO

PUDDING

Chocolate brownie, vanilla ice cream VGO

GF- Gluten Free | GFO – Gluten free on
request | V - Vegetarian | VG - Vegan | VGO –
Vegan on request | DF – Dairy Free

Please let a team member know of ALL allergies or dietary
requirements when ordering, as some dishes may need to be
adapted for your requirements. We cannot guarantee that
dishes do not contain bones, nuts or shot

