

# THE ANCHOR INN

*Nayland*



## STARTERS

SMOKED MACKEREL PÂTÉ

*cucumber jelly, toast*

CRISPY CHICKEN WINGS

*bbq sauce*

CHARRED LEEKS VG

*romesco on sourdough toast*

## MAINS

PAN-FRIED SALMON

*crispy kale, crushed potatoes, white wine sauce*

PUMPKIN RISOTTO VG

*crispy sage, vegan feta*

CIDER-BRAISED PORK BELLY

*mash, roasted apple, pan liquor*

## DESSERTS

CHOCOLATE FUDGE BROWNIE V

*salted caramel ice cream*

BANANA SPLIT V

*sugared pecans*

POACHED PEAR VG

*raspberry sorbet, coconut crumb*

Allergy information available upon request. Please let a team member know of any allergies or dietary requests. A discretionary service charge of 10% will be added to your table and is split evenly amongst the team.