

2 Course £15.00

3 Course £20.00

Starters

*Chef's Homemade Soup Of The Day
served with Crusty Bread Roll*

*The Anchor Surf and Turf
Grilled Mackerel, Stornoway Black Pudding and Haggis Stack
with a Balsamic and Guinness Dressing*

*Pan Fried Liver Steaks
with Crispy Pancetta and Marmalade Onions*

*Gresingham Duck Roulade
with Pear Chutney and a Rocket Garnish*

*Atlantic Crab Cheesecake
with a Saffron Crème Fraiche and Rocket Garnish*

Main Course

*Grilled Supreme of Scottish Salmon
in a Green Ginger Sauce with Rice Noodles*

*Chargrilled Breast of Chicken
Marinated in Garlic, Rosemary, Thyme and Honey alongside a
Mediterranean Salad*

*Roasted Rack of Spring Lamb
complimented by a Tomato, Pancetta and Walnut Relish*

*Pate of Highland Venison
served with crushed New Potatoes and a Blueberry and Balsamic Vinegar
Reduction*

*Crisp Pork Belly
on crispy Savoy Cabbage with a Merlot and Thyme Jus*

*Linguini
tossed with Green Beans, Pine Nuts, Red Onion, Garlic and Rosemary
topped with crumbled Goats Cheese drizzled with Extra Virgin Olive Oil*

*8oz Scottish Sirloin
served with Fried Onions, Mushrooms & Grilled Tomato*

Steak can be accompanied by

*Almond and Stilton Butter
(£1.50)*

*Whisky and Parsley Cream Sauce
(£2.50)*

*King Prawns sauteed in a Chilli Garlic Butter
(£4.00)*

Desserts

*Traditional Crème Brulee
fused with Passion Fruit*

*Individual Dark Chocolate and Orange Marmalade Tart
with Chantilly Cream*

*Chef's Strawberry Cheesecake
with Fresh Strawberry's and Vanilla Ice Cream*

*Cinnamon Donuts
alongside an Apple Compote and Vanilla Ice Cream*

Selection of Scottish and Continental Cheeses

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*Tea Or Coffee
(£1.50)*

*Cappuccino
Latte
Espresso
(£ 1.95)*

Head Chef Oliver Salter