

The Anchor Inn

Menu

Something to Start...

Homemade Soup of the day- With warm bread and herby croutons. (V)(VGP)(GFP) **£5.75**

Creamy Garlic Mushrooms- Served on toasted ciabatta, topped with peppery rocket and finished with a balsamic dressing (V) (GFP) **£6.00**

Brussel's Pate- Served with onion chutney, dressed baby leaves and warm bread (GFP) **£6.00**

Homemade Cockle and Laverbread Fishcakes- Served with dressed baby leaves and a lemon and dill mayonnaise **£6.25**

Sticky Chinese Pork risotto- With a sesame and ginger glaze **£6.25** (GF)

Pub Favourites

Slow Cooked Beef, Vegetable and Tintern's Kingstone Ale Pie- Topped with a herby shortcrust lid, served with roast carrots and a choice of potato **£13.00**

Tintern Sausage and Mash- 3 Wye valley bacon and sausage co.'s 'Tintern' sausages served with creamy Champ Mash, seasonal vegetables and a rich onion gravy **£12.50**

Traditional Welsh Lamb Cawl- Chef's family recipe served with warm bread and cheddar (GFP) **£12.00**

Fish and Chips- Haddock Fillet in a Crispy Wye Valley beer batter, served with minted pea puree, skin on fries and a homemade tartare sauce (GFP) **£12.50**

Hunters Chicken- Chicken breast smothered in our barbeque sauce, topped with smoked bacon and mature cheddar cheese, served with skin on fries and dressed baby leaves (GFP) **£12.25**

Homemade Lasagne- Authentic beef ragu layered with creamy béchamel and pasta, topped with parmesan and cheddar. Served with a dressed salad. **£12.00**

Beef Burger- 21 Day Aged beef burger in a soft pretzel burger bun with relish, baby gem and tomato, served with Homemade Coleslaw and skin on fries (GFP) **£12.00**

Peri-Peri Chicken Burger- Chargrilled chicken breast smothered in peri-peri sauce in a soft pretzel burger bun with relish, baby gem and tomato, served with Homemade Coleslaw and skin on fries (GFP) **£12.00**

Top up your burger- Add any one of the following for **£1.00** Smoked streaky bacon / Cheddar

Meat Free Pub Classics

Homemade Vegan Lasagne- Lentil and mushroom mince in a rich tomato sauce layered with creamy soya béchamel and pasta Verdi, topped with vegan smoked cheddar. Served with dressed salad **£11.50**

Add a slice of vegan garlic bread for £1.00

Gatherers Chicken- Plant based Chicken fillets smothered in our barbecue sauce, topped with smoky veggie rashers and mature cheddar. Served with skin on fries and dressed salad (GFP) **£11.75**

Creamy Plant Based Chicken, Leek and Mushroom Pie- Topped with homemade pastry, served with a choice of potato, and seasonal vegetables **£12.00**

Vegan Buttermilk Style Burger- In a soft pretzel burger bun with relish, baby gem and tomato, served with homemade vegan slaw and skin on fries **£11.00**

Side orders

Garlic bread **£3.00**

Cheesy garlic bread **£3.75**

Vegan garlic bread **£3.00**

Skin on fries **£3.00**

Skin on fries with cheese **£3.50**

Onion Rings **£3.00**

Bowl of Olives **£3.00**

Warm ciabatta roll **£2.00**

Coleslaw **£2.50**

Please note that all our food is cooked fresh to order and this may mean a wait during busy periods

All items are subject to availability

We have a separate children's menu available

Please see a member of our team if you have a question regarding allergies

Light Bites

Available 12-4pm

Traditional Welsh Rarebit- Made with Y Fenni Mustard and ale infused cheddar, served on thick cut Granary bread with a dressed salad garnish **£8.00**

Ploughman's Tart- Homemade individual tart filled with honey roast ham, Tintern cheddar, pickled onion and roast apple. Served with mixed salad and buttered new potatoes **£10.25**

Ciabattas

Served with a salad garnish, coleslaw and crisps

Ham **£7.25**

Ham & Cheddar Cheese **£7.75**

Cheddar & Spring Onion Savoury (V) **£6.75**

Tuna Mayonnaise **£7.25**

Vegan BLT **£7.75**

Jacket Potatoes

With a salad garnish

Cheddar Cheese and Chive (V) (GF) **£7.25**

Cheddar Cheese and Beans (V) (GF) **£7.75**

Cheddar Cheese and Coleslaw (V) (GF) **£7.25**

Just Beans (VGP) (V) (GF) **£7.25**

Tuna Mayonnaise (GF) **£7.75**

Evening Menu

Available from 6pm

Homemade Duck Faggots- Dauphinoise potatoes, marmalade glazed carrots, wilted pak choi and a rich shallot jus (GFP) **£14.50**

The Anchors Original Fish Pie- Pan-fried Salmon, haddock and king prawns bound in a creamy red onion and chilli sauce. Topped with battered scalloped potatoes and served with stir fried green vegetables **£14.75**

Arancini- Deep fried beetroot Arancini with a balsamic glazed rocket and goat's cheese salad, finished with a walnut and apple puree (V) **£13.75**

Grills

In House Aged Hand Cut Sirloin Steak- served with seasonal vegetables and a choice of potato (GFP) **£17.00**

Add a peppercorn sauce, red wine sauce, or rarebit cheese sauce all **£2.50**

Hand Cut Honey and Mustard Marinated Pork Steak- served with seasonal vegetables and a choice of potato (GFP) **£14.50**

Chargrilled Tuna Supreme- Served with crushed new potatoes, buttered spinach and a sweet pepper salsa (GFP) **£14.00**

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Dessert Menu

All £6.00

Home Made Waffle...

Topped with one of the following-

Strawberries with Vanilla Ice Cream and White Chocolate Buttons

Banana Slices with Banana ice cream, Nutella and Toffee Sauce

Sweet Popcorn with Salted Caramel Ice Cream and toffee sauce

Knickerbocker Glory...

Topped with Cream, Cherry and Sprinkles

Choose from one of the following-

Brownie Pieces and Berry Compote layered between Chocolate and Vanilla Ice Cream

Slices of Banana and Berry Compote layered between Banana and Strawberry Ice Cream

Crushed Meringue and Lemon Curd layered between Vanilla Ice Cream

Berry Oat Crumble

Mixed Berry Compote topped with Oat Crumble, served with Vanilla Ice Cream

Available with a Vegan topping, served with Raspberry Sorbet

Salted Caramel Fudge Cake

Warm Salted Caramel Chocolate Fudge Cake with Salted Caramel Ice Cream

Ultimate Banana Split

Banana served with Vanilla, Chocolate & Strawberry Ice Cream, topped with Cream, Strawberry Sauce, Chocolate Flakes & Wafer

Vegan Baked Vanilla Cheesecake

Topped with Berry Compote

Trio of Ice Cream – please see a member of staff for flavours