

Starters

Crown & Anchor Marinated Gordal Olives — \pounds 5.00

Crispy Camembert, Fig Purée — \pounds 8.00

Roasted Carrot Soup, Harissa Yoghurt, Sesame, Coriander — $\pounds 8.50$

Duck Liver Parfait, Pineapple Chutney, Pink Peppercorn, Brioche — \pounds 11.50

Burrata, Isle of Wight Tomatoes, Tomato Verjus, Basil Oil — \pounds 15.00

Tempura Cod's Cheek, Mussels, Curry, Mango Chutney — \pounds 12.00

Lunch Specials

Charcuterie, Ham Hock Croquette, Homemade Sourdough, Confit Garlic Butter, Piccalilli — £12.00

Smoked Salmon Caesar Salad, 63° Poached Egg — £13.00

Summer Pea, Courgette, Ricotta & Mint Salad — \pounds 12.00

Mains

Banker's Beer Battered Hake, Fries, Crushed Peas, Tartare Sauce — \pounds 17.50

Crown & Anchor Beef Burger, Bacon & Onion Jam, Montgomery Jack, Brioche Bun, Fries — \pounds 17.50

Corn Fed Guinea Fowl Supreme, Caper & Raisin, Celeriac, Fine Beans — \pounds 25.50

Pan Roasted Monkfish Tail, Prawn Stuffed Courgette Flower, Shellfish Oil — \pounds 25.50

Truffle Stuffed Gnocchi, Pea, Broad Bean, Radicchio, Aged Parmesan — \pounds 20.50

80z Dry Aged Ribeye, Black Garlic Butter, Onion Rings, Rocket & Radicchio Salad, Fries — \pounds 35.50

Sides – £5.50 each

Fries, Black Garlic Mayonnaise

Fine Beans, Bacon Crumb

Jersey Royal Potatoes, House Dressing

Rocket & Radicchio Salad, Parmesan

Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. An optional service charge of 12.5% will be added to your bill.