

The Blue Anchor Menu

Nibbles

Marinated Olives or Hummus & Pitta
Each at £4.50

Smaller Plates

½ Dozen Topsy Maldon Oysters

Shallot vinaigrette, Bathub gin and Martini Bianco £12.00

Chicken & Black Pudding Terrine

Homemade Piccalilli, Thyme Croutes £7.95

Soused Cornish Mackerel

Compressed cucumber, baby heritage beetroot, pickled beetroot gel £8.95

Tempura Siracha Cauliflower "Wings"

Siracha mayo £6.50

Pan Seared Scallops

Burnt cauliflower puree, vanilla pickled romesco cauliflower & golden raisins, chicken skin £10.95

(Vegan) Portobello Mushroom Kiev

Garlic, lemon & parsley béchamel, pickled walnut ketchup, micro mixed leaf £7.95

Crispy Pulled Pork Mac & Cheese

Smoked jalapeno & tomato salsa, candied jalapenos, spring onion £8.95

Pub Classics

Buttermilk Fried Chicken Burger

Kewpie pickle slaw, habanero & mango mayo, American cheese, paprika & rosemary salted fries £13.95

Blue Anchor Burger

Double Beef Patty, bacon, American cheese, American mustard mayo, nduja bacon jam, paprika & rosemary salted fries
£13.95

Cider Battered Cod

Chunky chips, smashed peas & tartare sauce £14.95

Cider Battered Halloumi

Chunky chips, smashed peas & tartare sauce £14.95

Mains

Sussex Fish Pie

Salmon, smoked haddock, cod & pollock topped with pomme puree & le gruyere. Seasonal vegetables £15.95

Wild Mushroom & Truffle Oil Risotto

Chestnut & porcini duxelle, vegetarian parmesan, truffle oil, sage crumb £12.95

(Vegan) Maple Swede & Charred Shallot Laksa

Maple roasted swede, rice noodles, charred shallot, kombu pine nuts £12.95

Steak, Portobello Mushroom & Spitfire Ale Pie

Creamed Potatoes, Cavolo Nero £15.95

12 hour Slow Cooked Pork Belly (available 5pm)

Confit baby leeks, soy glazed king oyster mushroom, shallot pomme puree, pork & sage jus £16.95

8oz Dry Aged Rib-eye Steak

Beer pickled roscoff onions, bone marrow, tarragon & wholegrain mustard butter & chunky chips £24.95

Hake

Baby gem, new potatoes, garden peas, pancetta beurre blanc £15.95

Sides

French Fries £3.50

Chunky Chips £3.50

Cavolo Nero £4.50

Side Salad £3.50

A discretionary 12.5% service charge will be added to all tables of 6 or more. All other tables we leave it up to you to decide!
All tips are split evenly between the whole team.

Desserts

Textures of Chocolate

Chocolate Brownie, Dark Chocolate mousse & vanilla ice cream £7.95

Bramley Apple & Rhubarb Crumble

Crumble topping, vanilla ice cream £6.95

Sticky Date Pudding (GF option available)

Toffee sauce and honeycomb ice cream £6.95

Ice Cream & Sorbet Selection

Vanilla, Chocolate, Honeycomb, Strawberry, Vegan Vanilla, Vegan Raspberry / Mango, Blood Orange, Raspberry, Passionfruit sorbet

£1.75 per scoop

British Cheese Selection £9.95

served with artisan crackers, grapes and Homemade Apple Chutney

Blue Cloud

Blue Cloud is a mild creamy blue with a slight salty tang. It has a doughy aroma and a good length of flavour. The edible rind adds a distinct earthy note. The cheese is very similar to Gorgonzola Dolce. Blue Cloud is made on the beautiful Balcombe Estate in Sussex.

Charlton

Charlton is a creamy, firm textured farmhouse cheese with long, rich flavours and a tangy finish. Produced on the Goodwood estate.

Lord London

This unique bell-shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting. This cheese is from Alsop & Walker (Mayfield, East Sussex)

St George Camembert

A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature. Produced at Nut Knowle farm (Heathfield, East Sussex)

Tea and Coffee

TEA SELECTION

English Breakfast Tea £2.50, Decaf £2.50

Earl Grey, Chai, Green, Camomile, Peppermint, Lemon and Ginger £2.60

ALL OUR COFFEE'S ARE MADE USING MORESSO COFFEE BEANS (Brewed in Crowborough)

Cappuccino £2.75, Latte £2.80, Flat White £2.80

Chai Latte £2.80, Mocha £2.80

Espresso £2.10, Double Espresso £3.00 Macchiato £2.20

Americano £2.60

Add one of the following syrups for 25p

Caramel, Vanilla, Amaretto, Spiced Pumpkin

Simply White or Milk Hot Chocolate £3.00 or with Marshmallows £3.10

Hot Chocolate with Baileys £5.95

LIQUEUR COFFEE SELECTION

French Coffee, Irish Coffee, Calypso Coffee, Brandy Coffee or Italian Classico £6.95

Espresso Martini – espresso, vodka, kahlua, sugar syrup £7.95

*For any allergens or dietary requirements, please don't hesitate to ask.
All our food is prepared to order so please do be patient during busy periods*

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