



THE  
ANCHOR  
CLUB

# SUNDAY LUNCH

2 Courses - £39.50 / 3 Courses - £44.95

*Please note: Dishes are subject to change on a weekly basis*

## STARTERS

### SMOKED SALMON AND CRAB BON-BON

*Baby capers, chives, tarragon butter sauce*

### CURRIED DUCK HASH CAKE

*Hoisin lentils, poached egg, pak choi*

### SEARED SCALLOPS

*Artichoke velouté, samphire, onion ash*

### TWO TEXTURES OF GOATS CHEESE

*Truffle honey, pickled vegetables, beetroot*

### CELERIAC AND ARTICHOKE VELOUTE

*Crispy artichoke, wild mushrooms, served with baked bread*

## MAIN COURSES

### ROAST SIRLOIN OF IRISH BEEF

*Honey roast carrots & parsnip, buttered greens, beef fat roasted potatoes, Yorkshire pudding, pan jus*

### PAN-FRIED JERSEY SEABASS

*Prawn & asparagus risotto, samphire*

### CURRIED TEMPURA OF MONKFISH

*Lightly crusted strips of monkfish, mild curried noodles, Asian greens, sesame glaze and fresh coriander oil*

### SEARED DUCK BREAST

*Butternut squash, fondant potato, blackberry, kale, jus*

### CELERIAC RISOTTO

*Pecorino shavings, artichoke, truffle oil, fermented baby peppers*

## DESSERTS

### CHOCOLATE DELICE

*Textures of cherry, chocolate crumble*

### CONTINENTAL CHEESE PLATE

*Pear & date chutney, fresh grapes, celery, house crackers*

### ROASTED PINEAPPLE

*Mango sorbet, coconut crumble, passionfruit gel*

### TEMPERED WHITE CHOCOLATE & CHESTNUT PARFAIT

*Vanilla mascarpone, brandy snaps, spice crumble*

### BANOFFEE TART

*Banana crumble, chocolate sorbet, salted caramel gel*

SAMPSON

