

The Old Anchor Inn

Starters

Breaded Whitebait <i>Tartare Sauce, Lemon Wedge</i>	5
Salt and Pepper Calamari <i>Garlic Mayonnaise, Lemon Wedge</i>	6
Baked Breaded Goats Cheese <i>Mixed Leaf Salad, Balsamic Glaze</i>	5
Halloumi Wedges <i>Sweet Chilli Dip, Side Salad</i>	5
Course Pate <i>Warm Baguette, Chutney</i>	5

Mains

10oz Sirloin Steak <i>Chips Mixed Leaf Salad and Onion Rings</i>	17.5
5oz Minute Steak <i>Chips, Mixed Leaf Salad</i>	12.5
Chiltern Gammon Steak <i>Eggs, Chips, Grilled Pineapple</i>	11.5
Beer Battered Fish <i>Chips, Tartare Sauce</i>	12.5
Breaded Scampi <i>Chips, Mixed Leaf Salad, Tartare Sauce</i>	11.50
Goats Cheese & Red Onion Jam Tart <i>New Potatoes, Mixed Leaf Salad</i>	10.5
Mediterranean Vegetable Lasagne <i>Mixed Leaf Salad, Garlic Bread</i>	10.5
'Fluxy' Burger <i>Bacon, Cheddar Cheese, Onion Rings, Gherkins, Fries</i>	12.5

Salads

All Served with Mixed Leaf Salad, Tomatoes, Cucumber, Red Onion

Warm New Potatoes, Garlic Bread

12.5

Chicken & Bacon Peppered Steak Goats Cheese & Balsamic

Baguettes and Sandwiches

Served with Chips or Salad—Brown or White

Steak, Blue Cheese, Red Onion	8	Chicken, Bacon, Cheddar	6.5
BLT, Mayonnaise	6	Cheese, Tomato, Chutney	5
Coronation Chicken	6	Bacon, Brie, Cranberry Sauce	6

Sides

Bread & Butter	2.5	Salad	3	Garlic Bread	3	Vegetables	2.5
Chips	2.5	Olives	2.5	Onion Rings	2.5	New Potatoes	2.5

“Food is a gift and should be treated reverentially – romanced and ritualized and seasoned with memory

Chris Bohjalian, *Secrets of Eden*