

Crown and Anchor

Sample menu Summer 2019

Pea fritter w Caesar style cashew nut dip (vg gf)	£6
Confit plum tomato w blue house goats cheese & sherry vinegar pearls(v)	£6
Chefs soup of the day with a crusty roll (vg gf)	£5
Crispy belly pork w crispy black pud & sweet chilli jam	£7

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Proper Haddock, chips & mushy peas	£12
Hake fillet w cockle risotto and crispy basil leaves.	£16
Mushroom and barley vegan burger w apple, fennel slaw (vg gf).	£12
Kiln smk Salmon Tagliatelle w tender broccoli & garlic oil.	£16
Rack lamb with pea puree, goats cheese pots & tomato, olive concasse.	£19
8oz Ribeye steak, grilled beef tomato, rocket & proper chips (gf)	£21
Pan fried gnocchi w roasted butternut & red onion (v)	£12
BBQ beef brisket burger w gherkins, onion, tomato & deli mustard.	£12

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'You're soo chesy' Plank of Northumbrian cheeses w oatcakes & mammy D's fruitcake.	£13
Lemon meringue & blackberry sorbet.	£7
Selection of Giacomazzi's Ice cream (3scoops)	£5
Dark chocolate ganache w peanut ice cream & chocolate mousse.	£7
Frozen coconut milk w honeycomb and rhubarb (vg gf)	£6
Compressed rhubarb & custard w honeycomb.	£6

