



ANCHORAGE MENU

LET'S GET STARTED

Anchor Caesar Salad A twist on a classic	3.95
Grilled Goats Cheese Tartlet Served with red onion relish	3.95
Seafood Chowder Served in our herb cream broth	4.95
Soup of the Day Ask server for details	3.95
Oven Baked Cheesy Garlic Bread Available without cheese	3.50
Duck & Vegetable Spring Roll Served with coriander and chilli salsa	3.95
Stuffed Mushrooms Filled with chilli cheese & served with mayonnaise dip	3.95

MAINS FROM THE LAND

Dry aged Sirloin Steak Roast Cherry Tomato, Pepper Sauce	14.95
Pan fried Ribeye Steak Garnished with field mushroom & blue cheese	14.95
Chilli Beef wok fried Vegetables Tortilla Basket & Sour Cream	9.75
Steak & Chicken Combo Chilli sauce, mayonnaise and toasted ciabatta	9.95
Chicken Arribattta with chutney, roast veg, mozzarella & fresh basil pesto	8.95
Chicken Goujons BBQ Thai Chilli or Garlic Dip	7.95
Supreme of Chicken Served on a bed of creamy mash with leek & bacon sauce	9.45
Chicken Tikka Kebabs Mixed Leaves, Naan Bread, Mint Mayo Dip	8.95
Chilli Chicken Penne Pasta Bound in a chilli cream sauce	9.95
Oriental Roast Duck Thai style noodles & hoisin dip	11.95
Chicken Linguine Sliced over creamy cajun sauce with tomato, spring onion & peppers	9.95
Medallions of Pork Grilled & served with brandy & mustard cream sauce	8.95

MAINS FROM THE SEA

Seafood Linguine Pasta with smoked & fresh catch enriched with crème fraiche & lemon	9.95
Cajun Salmon Dusted in Cajun spices & served with fresh citrus salsa	9.45
Roast Salmon Served with baby boiled potatoes, rocket salad & herb cream	9.95
Beer-Battered Scampi Succulent scampi served with homemade sauce tartar	9.95
Seafood Chowder Selection of fresh catch & shellfish in our herb cream broth	9.95

VEGETARIAN OPTION

Garden Vegetable Pasta seasonal vegetables in a light cheese sauce	8.45
Teriyaki Style Udon Noodles stir fried with peppers, onion & seasonal veg	8.45

ON THE SIDE

Traditional Chips	2.95	Creamy Garlic Mushrooms	3.25
Garlic Fries		French Fried Onions	
Skinny Fries		Mixed Seasonal Salad	
Sour Cream/Chilli Fries		Vegetable Platter	
Creamy Mashed Potato		Thai Spiced Noodles	
Irish Champ with Spring Onion			

OH SAUCY!

Pepper Sauce		Chasseur Sauce	
Garlic & Herb Sauce		Traditional Gravy	
Bushmills Whiskey Sauce		Ailoi: Garlic Mayonnaise	1.75

* Some of our dishes may contain traces of nuts, seeds, flour & wheat.
If you have an allergy please speak to your server for alternative ingredients.
* Where possible we use local produce in all our dishes



WINE SELECTION

HOUSE WINES

House White: Cellarmans choice	11.45
House Red: Cellarmans choice	11.45



WHITE WINES

Frascati (Italy)	12.95
Misiones Sauvignon Blanc (Chile)	12.95
Elementos Chardonnay Viognier (Argentina)	12.95
Stellar Chenin Sauvignon Blanc (South Africa)	12.95
McGuigans Gewurztraminer Reisling (Australia)	13.95
Fossil Bay Chardonnay (Australia)	14.95
Villa Maria Sauvignon Blanc (New Zealand)	15.95
Concha Y Toro Sauvignon Blanc (Chile)	12.95



RED WINES

Misiones Cabernet Sauvignon (Chile)	12.95
McGuigans Merlot (Australia)	12.95
Elementos Shiraz Malbec (Argentina)	12.95
Stellar Shiraz (South Africa)	12.95
Concha Y Toro Carmenere (Chile)	12.95
Fossil Bay Shiraz (Australia)	14.95
Wyndham Estate Bin 888 Cabernet Merlot (Australia)	14.95
Rioja Campo Viejo Reserva (Spain)	15.95



ROSÉ WINES

Ernest & Julio Gallo White Grenache (California)	12.95
Stallions Leap Zinfandel Rosé (California)	12.95
Ernest & Julio White Zinfandel (California)	12.95



SPARKLING WINES & CHAMPAGNES

Asti Martini (Italy)	13.95
Gran Campo Cava (Spain)	13.95
Prosecco (Italy)	17.95
Moet & Chandon (France)	47.50
Bollinger (France)	52.50

