



April À La Carte Menu

SNACKS - £4.50

- Black Pudding Scotch Egg
- Welsh Rarebit on Toast
- Puffed Pork Skin & Apple Sauce
- Smoked Salmon Blinis & Horseradish
Cream Cheese
- Green Cerignola Olives (v)

SIDES - £4.50

- Spring Greens & Chilli Butter
- Dauphinoise Potato
- Waldorf Salad
- Skinny Chips
- Polenta & Parmesan Fries

STARTERS

- Wild Garlic, Lime Oil & Croutons (v) 7.00
- Charentais Melon & Ham Salad, Basil & Pecorino 8.50
- Grilled Mackerel Escabeche, Garlic & Saffron Mayonnaise 9.50
- Roast Quail, Smoked Cauliflower Puree & Crab Sauce 9.00
- Slow Cooked Pork Belly, White Bean Casserole & Guacamole 9.50
- Grilled Romanesque, Goat's Cheese, Confit Tomato & Toasted Buckwheat 8.00

MAINS

- Shoulder of Lamb, Cumin, Pea Puree, Roast Onion & Lamb Fat Hash Brown 22.00
- Roast Hake, Broad Beans, Poached Fennel & Wholegrain Mustard Sauce 22.00
- Roast Guinea Fowl Charred Hispi Cabbage, Salardaise Potato 24.00
- Scottish Salmon, Grilled Gem lettuce, Cucumber Ketchup & Lemon Thyme Sauce 21.00
- Tarragon Gnocchi, Curried Cauliflower & Cornish Gouda Sauce (v) 16.00
- Beef Burger, Smoked Cheddar, Red Onion Marmalade & Tomato 16.00

AFTERS

- Chocolate Parfait, Walnut Praline, Apricot Sorbet & Basil 7.00
- Sticky Beer Cake & Spiced Apple Ice Cream 7.00
- Blood Orange Sorbet, Mandarin Mousse, Mint & Almond Praline 7.00
- Ginger Rice Pudding, Rhubarb Jam & Cinnamon Popcorn 7.50
- British Cheeses, Pear & Saffron Chutney 9.00 / 12.00

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*A discretionary 12.5% service charge will be added to the bill.
Please inform us of any food allergies
Menu may be subject to change.*