



## June 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
- Jersey Royal Potatoes & Parsley
- Tomato Salad, Maple & Balsamic Dressing
- Skinny Chips
- Polenta & Parmesan Fries

### STARTERS

- Pea & Ginger Soup, Pink Grapefruit & Fresh Coconut (v) 7.00
- Salad of Parma Ham, & White Peach, Basil & Pecorino 8.50
- Grilled Mackerel Escabeche, Garlic & Saffron Mayonnaise 9.50
- Roast Quail, Smoked Cauliflower Puree & Crab Sauce 9.00
- Asparagus, Pea Puree, Confit Egg Yolk & Red Wine Butter 9.50
- Braised Pork Belly, Smoked Paprika, White Bean Casserole & Guacamole 9.50

### MAINS

- Roast Saddle of Lamb, Cauliflower, Borlotti Beans & Nettle Puree 24.00
- Plaice, Purple Sprouting Broccoli, Toasted Sesame, Oyster, Red Wine Reduction 22.00
- Slow Cooked Duck Leg, Chicory & Parsley Mash 22.00
- Bream, Saute Potatoes, Courgette & Chervil Puree 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
- Gariguette Strawberries, Coconut & Lime Cheesecake, Strawberry Sorbet 7.00
- Blood Orange Sorbet, Mandarin Mousse, Mint & Almond Praline 7.00
- Mango Souffle, Lime & White Chocolate Sorbet 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.*