

Sunday Lunch Menu



1 Main Course – £12.95 2 Courses – £16.95
3 Courses – £20.95

Starters

Homemade Soup of the Day Served with your choice of bread. Ask for today's flavours. **Vegetarian** and **Vegan** options available.

Creamy Garlic Chestnut Mushrooms **Vegetarian** In a rich cream sauce, served with toasted brioche discs.

Calamari with Lemon Mayo **available as Gluten-free** Dusted with seasoned flour then crispy fried.

Crayfish Tail Cocktail We use Crayfish tails in our house Marie Rose sauce, served on Cos lettuce with a slice of bread & butter.

Fillets of Chicken Breast Tender chicken breast fillets in crispy light southern fried coating, with a dipping side of BBQ sauce.

Slow Roasted Chicken Wings Slow cooked in a Mesquite glaze until tasty and tender, and tossed in the sauce of your choice: **Hot & Kicking Buffalo sauce** OR **Mild Barbecue sauce**. Or if you prefer: **Dry, plain and simple** with no extra sauce.

Devilled Whitebait Crispy whole whitebait tossed in cayenne pepper and rock salt, served with bread & butter.

Salt & Pepper Squid Tender pieces of squid, seasoned in a crispy coating, deep fried and served with garlic mayonnaise.

Freshly prepared Halloumi Fries **Vegetarian** **Gluten-free available**
Halloumi sticks prepared in our kitchen, crispy fried and served with a sweet chilli sauce.

Main Courses

Ye Olde Anchor Traditional Sunday Roast

A choice of **three Roast Meats**, at least four fresh vegetables, homemade Yorkshire pudding and served with all the usual trimmings.

Squash, Spinach and Vegan Feta Pie **Crowned Britain's Best Vegan Pie at the 2020 British Pie Awards** Selected top quality, locally-sourced ingredients. Plant-based shortening and pastry enriched with soya milk and umami give this vegan pie a greater depth of flavour with a perfected balance of crisp pastry and slight chewiness. Served with chips or champ mash, peas, carrots and vegan gravy. **Vegan**

Roasted Vegetable Risotto – Only £10.95 – **Gluten-free** **Vegetarian**
Made with Arboria Rice and served with Shaved Parmesan Cheese.

See over page for Desserts

Ye Olde Anchor Inn

**5 High Street, Upton upon Severn,
Worcestershire, WR8 0HQ • 01684 593735**

Desserts

Delicious steamed puddings from the wonderful *Upton Pudding Shop*

All served hot and with a choice of cream, ice-cream or hot custard.

Black & Blue Fresh Blueberries swirled in a light sponge with a tangy blackcurrant topping.

Sea Salted Caramel – *Pure Indulgence!* A delicious old-fashioned Sea Salted Caramel Sauce smothering a Toffee Sponge!

Worcestershire Treacle Steamed Sponge with black treacle smothered in Golden Syrup With a little bit of orange zest and fresh orange juice.

Cherry Kirsch Chocolate steamed sponge with Cherry and Kirsch liqueur sauce.

Banoffee Sticky Toffee Pudding with a Banana twist. Banana Sponge with delicious creamy toffee sauce and fresh banana slices.

Rich Chocolate – *A Chocolate-Lovers Delight!* Rich dark chocolate tops this chocolate sponge.

Gluten & Wheat Free Steamed Pudding Option Please ask for this week's flavour.

Diabetic, Low in Sugar Steamed Pudding Option Please ask for this week's flavour.

Other Desserts

Choc Nut Sundae Vanilla ice cream with cream, chocolate sauce, nuts, wafer and a cherry.

Hot Toasted Waffle With Vanilla Ice Cream and Maple Syrup.

Bennetts Ice Cream Strawberry Supreme, Double Chocolate Chip, Vanilla with Seeds and Honeycomb – Ask what sauce toppings we have!



Bennetts Ice Cream Flavour of the Week Ask for details of this week's special.

Vegan Ice Cream and Sorbet **Vegan** Ask for today's flavours!

We usually have other freshly made **Vegan desserts available**
Please ask for details of today's option!



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