

# the ANCHORAGE bistro

## MENU

Lunch 12pm until 2pm | Dinner 5.30pm until 9pm

**See the board for today's specials**

*Our menu lists small and large plates rather than starters and mains, because we want you to feel free to order however you would like. If you fancy a small plate with a couple of sides as a main course, or a few dishes to share then go right ahead!*

### small plates

#### ANTIPASTI

marinated olives, bread, *full selection on specials board* - 7

#### SOUP AND CRUSTY BREAD

check the specials board for today's soup - 5.5

#### TARBERT PRAWNS

local langoustines, grilled with garlic butter, served with crusty bread - 8

#### LAMB KOFTAS

mint yoghurt, flatbread, dressed leaves, charred lemon - 7.5

#### SCOTTISH SMOKED SALMON

Local hot and cold smoked salmon, horseradish cream, potato scone, dressed leaves - 8

#### SPINACH AND FETA TART

roast red pepper relish, dressed leaves - 7

### large plates

#### ANCHORAGE CLASSICS

##### PROPER PIE

hand cut chips, vegetables, gravy - 15  
*Check our specials board for today's pie*

##### LILIAN'S TANDOORI CHICKEN

fragrant rice, mango chutney, mint yoghurt, garlic naan, fresh coriander, poppadom, salad - 15

##### HADDOCK AND CHIPS

beer battered haddock fillet, hand cut chips, garden peas, tartare sauce - 12.5

***Please do ask if you would like us to recommend a wine or beer match for your meal. Your server will be more than happy to suggest a great choice to accompany your food***

#### FROM THE GRILL

##### LOBSTER

*(please order 24 hours in advance)*

grilled with garlic butter or as Lobster Thermidor

hand cut chips, dressed salad

Half | Whole - Market Price

##### 10OZ SCOTCH RIBEYE

grilled to your liking, garlic butter, hand cut chips, beer battered onion rings, dressed salad - 22

*add whisky pepper sauce* 2

*add 2 Tarbert prawns* 4

##### CAJUN SALMON

cajun spiced salmon fillet grilled with king prawns, corn salsa, hand cut chips, lime, dressed leaves - 16

#### SPECIALITIES

##### SEAFOOD PLATTER

*Ask us about today's selection of fish and seafood* - 22

##### MUSHROOM MAKHANI

chestnut mushrooms and chickpeas in a creamy coconut and tomato curry, with fragrant rice, garlic and coriander naan (vegan) - 12.5

*Replace mushrooms with king prawns, salmon and haddock* - 16

##### VENETIAN STUFFED CALAMARI

squid stuffed with shallots, sultanas, breadcrumbs, lemon, capers and parmesan, served with a rich tomato sauce - 14

*Add parmesan truffle fries* - 4.5

### sides

HAND CUT CHIPS - 3

PARMESAN TRUFFLE FRIES - 4.5

BEER BATTERED ONION RINGS - 2.5

DRESSED SALAD - 2.5

SEASONAL VEGETABLES - 2.5

CRUSTY BREAD - 3

### sandwiches

**Served at lunchtime only**

##### STEAK CIABATTA

ribeye steak, fried onions, dressed leaves - 9

##### TANDOORI CHICKEN CIABATTA

mango chutney, curry mayo, dressed leaves - 8

##### HUMMUS FLATBREAD

roast peppers, olives, dressed leaves (vegan) - 7.5

**See the board for today's homemade puddings**

*If you have any dietary requirements or allergies, please let us know when you order. Our dishes may contain allergens, but all our food is freshly prepared, so it is likely that we will be able to and will always do our best to accommodate them.*