



March Lunch Menu

STARTERS

Grilled Romanesque, Goats Cheese, Confit Tomato
& Toasted Buckwheat

Smoked Paprika Braised Pork Belly, White Bean Casserole
& Guacomole

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MAINS

Roast Hake, Broad Beans, Poached Fennel,
& Wholegrain Mustard Sauce

Slow Cooked Shoulder of Lamb, Cumin, Pea Puree
Roast Onion & Lamb Fat Hash Brown

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AFTERS

Blood Orange Sorbet, Mandarin Mousse,
Mint & Almond Praline

2 COURSES 21.95 | 3 COURSES 27.95

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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.*