

Join us free of charge for a special opportunity to see our Suffolk Punches at work by the Anchor Inn, Nayland



The Suffolk Punches are scheduled to be at the Anchor Inn Heritage Farm at the following times, weather and ground conditions permitting, when visitors are invited to see the horses at work (approx 12.00pm to 2.00pm)

Every Tuesday and Thursday from 13 February, Saturday 17 February, Sunday 4 March and Saturday 10 and 17 March
Please see our website or speak to one of our team about dates in April and beyond

Visitors are welcome to wander around the 100 acre farm at any time*
(*subject to the Welcome Notices around the farm, a map of which is displayed in the Anchor Inn)

There is no charge for visiting the Anchor Inn Heritage Farm but donations to the Suffolk Horse Society will be very much appreciated. The Society was founded in 1877 and is a registered charity (No. 220756) with Her Royal Highness The Princess Royal as Patron. An official Suffolk Horse Society collection box is available on the bar in the Anchor Inn.

The Anchor Inn and Anchor Inn Heritage Farm are part of the Estate of Bunting & Sons, one of Colchester's oldest businesses; established 1820

10% Discount

Customers dining at the Anchor Inn during February and March (Monday to Friday) will receive a 10% discount on all food orders upon presentation of this voucher

The perfect setting to relax, enjoy and indulge...

Terms and Conditions relating to the above discount

This voucher must be presented at the time of ordering food.
This offer is only available to customers dining at the Anchor Inn.
This offer is valid Monday to Friday during February and March 2007 (excluding Valentine's Day 14.02.07 and Mothering Sunday 18.03.07) and cannot be used in conjunction with any other offer.

26 Court Street, Nayland, Colchester, CO6 4JL

Tel: 01206 262313 Fax: 01206 264166

www.anchorinnayland.co.uk e-mail: enquiries@anchorinnayland.co.uk

What makes the Anchor Inn so special?

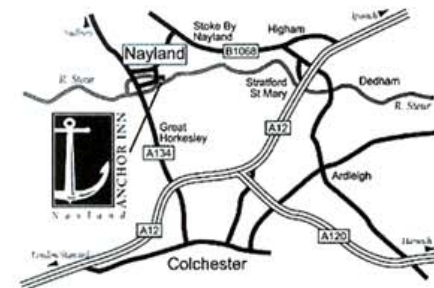
The Press say ...

Daily Telegraph – 'Pint to Pint' Pub Review (4 Nov 2006)

"... the key attraction of the Anchor Inn lies in the provenance of the food. Almost two thirds of its vegetables come from the adjacent Anchor Inn Heritage Farm, which customers are welcome to wander round. Frequently they will see the kitchen garden being ploughed by large Suffolk Punch horses, a breed on the verge of extinction which the Bunting family promotes through traditional farming."

Limited Edition (Oct 2006)

"You can't beat the wonderful flavours of seasonal food straight from the fields. And this is the doctrine of one restaurant [The Anchor Inn]. The chef is able to use food that is produced on the land surrounding the kitchens."



"The Anchor Inn is 5.6 miles from Colchester Railway Station – door to door"

Evening Gazette (8 June 2007)

"... The Anchor has indeed maintained its fine reputation for quality, flair and value, and could possibly be my favourite restaurant in the region."

Suffolk Free Press (21 Sept 2006)

"... almost everything you eat at the Anchor started out a stone's throw from the kitchen door ..."

Farmers Guardian (17 Nov 2006)

"But the 'crowning glory' for many visitors [to the Anchor Inn] is the chance to watch Suffolk horses ... working"

"...nearly every week we feature people who say they are passionate about what they do, and no doubt they are. In the case of the Buntings, however, actions would definitely appear to speak louder than words."

Daily Mail Weekend (27 Jan 2007)

"The pub, set on a heritage farm, grows its own fruit and vegetables, produces its own wine and rears its own meat. Nothing needs to travel far to reach the Anchor table"

"...Carl's cooking is so true to its main ingredients, you can pick out every little flavour he adds"



The conservation of the Suffolk Punch breed is a crucial element of the Heritage Farm giving the horses a working purpose and promoting the breed. The breed is on the brink of extinction with only 370 registered pure bred Suffolk Punches left in the world.

Do take the opportunity to come and see our Suffolk Punches when they are working at the Anchor, our team will be pleased to give you the dates.

The Anchor with its riverside setting and adjoining Heritage Farm, in the Stour Valley Area of Outstanding Natural Beauty, is a special place to which we hope you will be drawn time and time again.

The perfect setting to relax,
enjoy and indulge...



ANCHOR INN

N a y l a n d

The Anchor Inn
26 Court Street
Nayland
CO6 4JL

T: 01206 262313
F: 01206 264166

enquiries@anchornayland.co.uk
www.anchornayland.co.uk

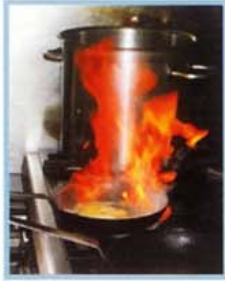


ANCHOR INN

N a y l a n d



The perfect setting to relax, enjoy and indulge...



ANCHOR INN

N a y l a n d

At the Anchor...

Words such as taste, simplicity, warmth and homemade best describe what the Anchor Inn is all about.

The menus change regularly and are shaped not only by the imagination of our Head Chef and his team, but by seasonal ingredients becoming available from our adjoining Anchor Inn Heritage Farm.

The Anchor Inn Heritage Farm, including a large "kitchen garden", extends to about 100 acres and in conjunction with other parts of the Bunting & Sons Estate it delivers a wealth of fresh produce to the Anchor's kitchen. There is a day-to-day relationship between the farm and the kitchen, and the menu perfectly reflects this relationship.

The produce from the farm is crucial to the Anchor's quality of food which stems from the purity and freshness of its ingredients. The Anchor team go to great lengths to use the produce when it is in season and make everything, including bread, pasta, chutney, soups, stocks and sauces.

In an age when many people have less idea where and how their food is produced, taste is often sacrificed as a result of mass production and cost cutting. At the Anchor it is quite the opposite. Using traditional farming methods, including Suffolk Punch heavy horses, our food production is that of a less hurried time when livestock and crops developed naturally and good old fashioned flavour was everything.



On your visit to the Anchor our chefs can often be seen in the "kitchen garden" collecting, picking, gathering and gaining inspiration for the menu. You may also see the chefs stocking the smoke house with all sorts of produce from fish and cheese to vegetables and game. Through the cold smoking process this veritable larder takes on a fabulous depth of flavour.

Our aspiration is the simplicity of delivering quality food to the table from the land closest to it in a way that restores and conserves the natural working landscape. But we are not just "land lovers". Being so close to the sea we take full advantage of it and also have excellent freshly caught fish.



A similar story surrounds the drinks we serve. Great beers from Greene King and Adnams are accompanied by those from the Pitfield Brewery on our Estate; excellent wines from around the world accompanying those from our own Carter's Vineyards (just 3 miles away from the Anchor) winner of the 2006 East Anglian Wine of the Year Award.

You are welcome to wander around our adjoining Heritage Farm to have a close look at the herb and vegetable production in the "kitchen garden" and see the livestock, happy and thriving in the non intensive natural farming environment managed to also encourage a richness and diversity of wildlife.