

Dinner menu 5.30-9.00 Monday to Saturday

Starters & nibbles

- Marinated Greek olives** £ 5
- Jalapeno poppers. (v)** £ 6
jalapeno peppers stuffed with cream cheese & served with a chive sour cream
- crispy goujons.** £ 7.50
Basket fried fresh haddock goujons with curried mayonnaise & fresh lemon
- "AFC" Anchor fried chicken** £ 7
Secretly coated basket fried chicken served with a spicy chipotle mayonnaise
- HOMEMADE SOUP (v)** £ 6
Daily homemade soup with crusty bread & butter
- Garlic bread (v)** £ 6 add cheese £ 7
Loads of fresh garlic & lemon parsley butter smothered on a crispy ciabatta loaf

- BURRATA VINE TOMATO SALAD (v) (GF)** £ 7
Vine ripened tomato, Italian burrata cheese, aged balsamic vinegar, cold pressed local oil & fresh basil

- PROPER PRAWN COCKTAIL** £ 8
Crevette, Atlantic prawns & crayfish, iceberg wedge, cocktail sauce & granary bread

SALADS

- CHICKEN CAESAR SALAD** £ 13.95
Succulent char-grilled chicken breast, crispy streaky bacon, croutons, anchovies & creamy Caesar dressing
- SALMON NICOISE (GF)** £ 13.95
Charred grilled fresh salmon fillet with new potatoes, soft boiled egg, black olives, anchovies, green beans & vine tomatoes

SHARING

- BAKED GOOEY CAMENBERT (v)** £ 12
Baked until gooey with rosemary & garlic, red onion chutney & artisan baked breads
- Fish plate** £ 19
Basket fried haddock goujons, breaded calamari, prawn & crayfish, smoked salmon, tartare sauce, artisan breads & fresh lemon
- Antipasto** £ 19
Italian smoked & cured meats, stuffed peppers, Greek olives, burrata cheese, artichokes, baked breads, dips & smoked almonds

MAIN COURSE

- Fish & chips (plain grilled haddock available)** £ 13.95
The best beer battered basket fried haddock, chunky chips, garden pea puree, homemade tartare sauce, Maldon Sea salt & fresh lemon

- Steak burger (add BBQ pulled pork £ 3)** £ 13
baby gem, gherkin, tomato, red onions, tomato & horseradish sauce, toasted brioche bun & salty fries
- Plant based burger (v)** £ 15
Plant based burger with BBQ jack fruit, lettuce, tomato, gherkin, toasted brioche bun & salty fries
- corn flake chicken burger (add BBQ pulled pork £ 3)** £ 13
Chicken breast coated in cornflakes, panko crumbs, chipotle, gherkin, baby gem, tomato, toasted brioche bun & salty fries
- chicken Schnitzel 'HOLSTEIN'** £ 15.95
Breaded chicken breast with fried egg & anchovies, green salad & rosemary roasted new potatoes
- Ribeye steak 100g (GF)** £ 21.50
Charred ribeye steak cooked to your liking, grilled vine tomato & flat mushrooms, parmesan leaf salad & chunky chips
- CLASSIC FISH PIE** £ 16.50
Fresh cod, king prawns, scallops & salmon in a rich Thermidor sauce, cheddar cheese chive mash potato & baby spinach
- PROPER BEEF SHIN PIE** £ 16.50
Braised beef shin pie, chunky chips, roasted honey root vegetables & a rich pub gravy
- sweet potato Goan Masala curry £ 14(v) add chicken breast £ 14.95**
Sweet potato, roasted almonds, chapati bread, tomato coriander salad, braised saffron rice & sweet chutneys
- Vegan tart (v) (ve)** £ 15.50
Vegan vegetable pine nut tart served with honey roasted root vegetables & roasted rosemary new potatoes
- wild mushroom open lasagne (v) (gf)** £ 14.95
Sautéed wild mushroom, broad bean, baby spinach & sweet potatoes finished with Goats cheese cream sauce & garden herbs
- LITTLE SAILORS £ 7**
Pork & herb sausages with mash potato & garden peas
Chicken breast goujons with fries & garden peas
Fish & chips with garden peas, lemon & tartare sauce

SIDES Peppercorn sauce £ 3 French fries £ 4 Chunky chips £ 4

- Beef Chilli cheese fries £ 6 Cheesy chips £ 5 Tossed house salad £ 3 Beer battered Onion rings £ 4

PUDDING £ 6

- Double Chocolate brownie with vanilla ice cream & chocolate sauce
Classic apricot bread & butter pudding with vanilla custard
Classic vanilla creme Brulee, fresh raspberry sauce & shortbread
Sticky toffee date pudding, butterscotch sauce & vanilla ice cream
Selection of local dairy ice-cream & sorbets 3 scoops

cheese board £ 9.50

- United Kingdom & European cheeses with crusty bread, crackers & chutneys

Please inform a member of the team of any food allergies you may have. All food is prepared & cooked from fresh in the same kitchen and unfortunately, we cannot 100% guarantee of no cross contamination of any allergens. All menus may change from season to season (v) vegetarian (gf) gluten free (ve) vegan (gf bread available)

WHITE WINE 175ml 250ml BOTTLE
 Pinot Grigio IGT Terra nostra, Italy light & dry, soft very clean with a citrus finish £ 4.95 £ 5.95 £ 17.95

Niki tiki Sauvignon blanc, Marlborough NZ, Gooseberry, peach taste, clean finish with bundles of flavour £ 5.95 £ 6.95 £ 21.95

Three pillars chardonnay, valley delta, Dry classic chardonnay clean & bright, award-winning wine £ 4.95 £ 5.95 £ 17.95

Three pillars Sauvignon blanc, Australia, very young wine with gooseberry apple finish, easy drinking £ 4.95 £ 5.95 £ 17.95

chablis victor Bernard 2019, Stunning wine, perfect on its own or with some shellfish, easy drinking very crisp Bottle only £ 24.95

RED WINE

Hardys Merlot VR Australia, Vibrant ruby colour, fruity full bodied, easy drinking £ 4.95 £ 5.95 £ 17.95

Three pillars Australian shiraz, Spicy peppery shiraz, good all-rounder, easy drinking £ 4.95 £ 5.95 £ 17.95

El cipres malbec Argentina, Fantastic wine full bodied, perfect with steak or roast beef £ 5.95 £ 6.95 £ 22.95

ROSE Franschoek rose South Africa, Red berries & cherries on the nose, dry finish £ 5.95 £ 6.95 £ 18.95

False bay rose, Fruity dry rose from South Africa, fantastic wine, on its own or with salads £ 5.95 £ 6.95 £ 18.95

Sugarbird Zinfandel rose, bursting with flavours & aromas, crisp & refreshing with a lasting finish £ 5.95 £ 6.95 £ 17.95

SPARKLING

Romeo prosecco spumante, Italy, Intense floral, rich apple, lemon & grapefruit, very smooth £ 21.95
 Prosecco bottle individual single serve £ 6.95

Draught 1/2 Pint Pint
 Carling £2.20 £4.20
 Birra Moretti £2.60 £5.20
 San Miguel £2.60 £4.90
 Thatchers £2.20 £4.40
 Aspells £2.20 £4.70
 Guinness £2.40 £4.60
 Real ale £2.20 £4.40

Bottled

Becks blue £4.20
 Peroni £4.90
 Corona £4.40
 Rekorderlig £4.90

Spirits

25ml

Malibu £3.50
 Bacardi £3.60
 Sailor Jerry £3.50
 Kraken £3.90
 Captain Morgan £3.60
 Glenfiddich £3.90
 Southern Comfort £3.30
 Bells Whisky £3.30
 Jack Daniels £3.70
 WN Gin £4.30
 Bombay Gin £3.50
 Gordons Gin £3.40
 Hendricks Gin £4.50
 Gordons Pink £3.70
 Jamesons £3.90
 Smirnoff Vodka £3.60
 Archers £3.40
 Disaronno £3.90
 Courvoisier Brandy £4.90
 Dows Port £4.50
 Tia Maria £3.10
 Baileys £3.50
 Aperol Spritz £6.95

Non-alcoholic & mixers

Becks blue £3.90
 Old Mout cider £4.90
 White wine sauvignon blanc £17.95
 Coke bottle £2.80
 Fever tree tonics £2.80

LUNCH MENU 12.00-2.30 MONDAY TO FRIDAY (SAT 12.00-5.30)

FRESH CUT SANDWICHES

PRAWN & CRAYFISH, bound in Marie rose sauce	£ 7
BASIN BANGER, sausages, fried onions & melted cheddar	£ 7
HOMECOOKED HAM, mustard mayonnaise & salad	£ 5
CHEDDAR CHEESE, red onion marmalade & salad	£ 5.
FISH FINGER SARNIE, haddock goujons & tartare sauce	£ 7
ROAST BEEF, cooked pink with horseradish & rocket	£ 7

Starters & nibbles

Marinated Greek olives	£ 5
Jalapeno poppers. (V)	£ 6
Jalapeno peppers stuffed with cream cheese & served with a chive sour cream	
Crispy goujons.	£ 7.50
Basket fried fresh haddock goujons with curried mayonnaise & fresh lemon	
"AFC" Anchor fried chicken	£ 7
Secretly coated basket fried chicken on the bone served with a spicy chipotle mayonnaise	
HOMEMADE SOUP (V)	£ 6
Daily homemade soup with crusty bread & butter	
Garlic bread (V)	£ 6 add cheese £ 7
Loads of fresh garlic & lemon parsley butter smothered on a crispy ciabatta loaf	
BURRATA VINE TOMATO SALAD (V) (GF)	£ 7
Vine ripened tomato, Italian burrata cheese, aged balsamic vinegar, cold pressed local oil & fresh basil	
PROPER PRAWN COCKTAIL	£ 8
Crevette, Atlantic prawns & crayfish, iceberg wedge, cocktail sauce & granary bread	

SALADS

CHICKEN CAESAR SALAD	£ 13.95
Succulent char-grilled chicken breast, crispy streaky bacon, croutons, anchovies & creamy Caesar dressing	
Salmon Niçoise (GF)	£ 13.95
Charred grilled fresh salmon fillet with new potatoes, soft boiled egg, black olives, anchovies, green beans & vine tomatoes	

MAIN COURSE

HAM & FREE-RANGE EGGS	£ 12.95
Honey mustard roast ham, double free-range eggs & chunky chips	

BANGERS & MASH	£ 12.95
----------------	---------

Grilled butchers pork sausages with creamy mashed potato, caramelised onions & pub gravy

Fish & chips (plain grilled haddock available)	£ 13.95
--	---------

The best beer battered basket fried haddock, chunky chips, garden pea puree, homemade tartare sauce, Maldon Sea salt & fresh lemon

Steak burger add (BBQ pulled pork £ 3)	£ 13
--	------

Baby gem, gherkin, tomato, red onions, tomato & horseradish sauce, toasted brioche bun & salty fries

Plant based burger (V)	£ 14
------------------------	------

Plant based burger with BBQ jack fruit, lettuce, tomato, gherkin, toasted brioche bun & salty fries

corn flake chicken burger (add BBQ pulled pork £ 3)	£ 13
---	------

Chicken breast coated in cornflakes, panko crumbs, chipotle, gherkin, baby gem, tomato, toasted brioche bun & salty fries

chicken Schnitzel 'HOLSTEIN'	£ 15.95
------------------------------	---------

Breaded chicken breast with fried egg & anchovies, green salad & rosemary roasted new potatoes

Ribeye steak 100g (GF)	£ 21.50
------------------------	---------

Charred ribeye steak cooked to your liking, grilled vine tomato & flat mushrooms, parmesan leaf salad & chunky chips

vegan tart (V) (ve)	£ 15.50
---------------------	---------

Vegan vegetable pine nut tart served with honey roasted root vegetables & roasted rosemary new potatoes

Proper Beef shin pie	£ 16.50
----------------------	---------

Braised beef shin pie with chunky chips, honey roasted root vegetables & a rich pub gravy

LITTLE SAILORS £ 7

Pork & herb sausages with mash potato & garden peas

Chicken breast goujons with fries & garden peas

Fish & chips with garden peas, lemon & tartare sauce

SIDES Peppercorn sauce £ 3 French fries £ 4 Chunky chips £ 4

Beef Chilli cheese fries £ 6 Cheesy chips £ 5 Tossed house

salad £ 3 Beer battered Onion rings £ 4

PUDDING £ 6

Double Chocolate brownie with vanilla ice cream & chocolate sauce

Classic apricot bread & butter pudding with vanilla custard

Classic vanilla creme Brulee, fresh raspberry sauce & shortbread

Sticky toffee date pudding, butterscotch sauce & vanilla ice cream

Selection of local dairy ice-cream & sorbets 3 scoops

cheese board £ 9.50

United Kingdom & European cheeses, crusty bread, crackers & chutneys

Please inform a member of the team of any food allergies you may have. All food is prepared & cooked from fresh in the same kitchen and unfortunately, we cannot 100% guarantee of no cross contamination of any allergens. All menus may change from season to season (v) vegetarian (gf) gluten free (ve) vegan (gf bread available)

Sunday menu 12-4.30

Starters & nibbles

MARINATED GREEK OLIVES	£ 5
Jalapeno poppers. (V)	£ 6
Jalapeno peppers stuffed with cream cheese & served with a chive sour cream	
CRISPY HADDOCK GOUJONS	£ 7.50
Basket fried fresh haddock goujons with curried mayonnaise & fresh lemon	
"AFC" ANCHOR FRIED CHICKEN	£ 7
Secretly coated basket fried chicken breast served with a spicy chipotle mayonnaise	
HOMEMADE SOUP (V)	£ 6
Daily homemade soup with crusty bread & butter	
GARLIC BREAD (V)	£ 6 add cheese £ 7
Loads of fresh garlic & lemon parsley butter smothered on a crispy ciabatta loaf	
BURRATA TOMATO SALAD (V)(GF)	£ 7
Vine ripened tomato, Italian burrata cheese, aged balsamic vinegar, cold pressed local oil & fresh basil	
PROPER PRAWN COCKTAIL	£ 7.95
Crevette, Atlantic prawns & crayfish, iceberg wedge, cocktail sauce & granary bread	

SALADS

CHICKEN CAESAR SALAD	£ 13.95
Succulent char-grilled chicken breast, crispy streaky bacon, croutons, anchovies & creamy Caesar dressing	
SALMON NICOISE SALAD (GF)	£ 13.95
Charred grilled fresh salmon fillet with new potatoes, soft boiled egg, black olives, anchovies, green beans & vine tomatoes	

SHARING

BAKED CAMENBERT (V)	£ 11.95
Baked until gooey with rosemary & garlic, red onion chutney & artisan baked breads	
Fish plate	£ 17.95
Basket fried haddock goujons, breaded calamari, prawn & crayfish, smoked salmon, tartare sauce, artisan breads & fresh lemon	
Antipasto	£ 17.95
Italian smoked & cured meats, stuffed peppers, Greek olives, burrata cheese, artichokes, baked breads, dips & smoked almonds	

MAIN COURSE

ROAST BUTCHERS BEEF	£ 15.95
Cooked pink served with roast parsnips, homemade Yorkshire pudding, cauliflower cheese, seasonal vegetables & pub gravy	
ROAST WOODLAND PORK	£ 13.95
Roast pork with pigs in blankets, apricot thyme stuffing, crackling, roast potato, cauliflower cheese & pub gravy	
ROAST COTSWOLD CHICKEN BREAST	£ 14.95
Roast chicken breast, pigs in blankets, apricot thyme stuffing, crackling, roast potato, cauliflower cheese & pub gravy	
Fish & chips (plain grilled haddock available)	£ 13.95
The best beer battered basket fried haddock, chunky chips, garden pea puree, homemade tartare sauce, Maldon Sea salt & fresh lemon	
Steak burger add BBQ pulled pork £ 3	£ 13
Baby gem, gherkin, tomato, red onions, tomato & horseradish sauce, toasted brioche bun & salty fries	
Plant based burger (V)	£ 15
Plant based patty with smashed avocado, BBQ jack fruit, lettuce, tomato, gherkin, toasted brioche bun & salty fries	
Corn flake chicken burger add BBQ pulled pork £ 3	£ 13
Chicken breast coated in cornflakes, panko crumbs, chipotle, gherkin, baby gem, tomato, toasted brioche bun & salty fries	
Vegan tart (V) (Ve)	£ 15.50
Vegan vegetable pine nut tart served with honey roasted root vegetables & roasted rosemary new potatoes	

LITTLE SAILORS £ 7

Pork & herb sausages with mash potato & garden peas
Fish & chips with garden peas, lemon & tartare sauce
Roast Sunday pork or roast beef with all the trimmings

SIDES

French fries £ 4	Chunky chips £ 4	Beef Chilli cheese fries £ 6	Cheesy chips £ 5	Tossed house salad £ 3	Beer battered Onion rings £ 4	Yorkshire pudding £ 2	Cauliflower cheese £ 4
------------------	------------------	------------------------------	------------------	------------------------	-------------------------------	-----------------------	------------------------

LASHINGS OF FREE PUB GRAVY JUST ASK THE TEAM!

PUDDING

Double Chocolate brownie with vanilla ice cream & chocolate sauce	£ 6
Classic apricot bread & butter pudding with vanilla custard	
Classic vanilla creme Brulee, fresh raspberry sauce & shortbread	
Sticky toffee date pudding, butterscotch sauce & vanilla ice cream	
Selection of local dairy ice-cream & sorbets 3 scoops	

cheese board

United Kingdom & European cheeses, crusty bread, crackers & chutneys	£ 9.50
Please inform a member of the team of any food allergies you may have. All food is prepared & cooked from fresh in the same kitchen and unfortunately, we cannot 100% guarantee of no cross contamination of any allergens. All menus may change from season to season (V) vegetarian (gf) gluten free (ve) vegan (gf bread available)	

PUB & KITCHEN

THE ANCHOR

REAL ALES & CRAFT CIDERS