

J U I C E S | M I L K S H A K E S | C O F F E E | T E A

DRINKS

JUICES, ICED TEA & MILKSHAKES

- Freshly Squeezed Valencia Orange Juice - £3.60
- Big Toms Tomato Juice - £3.50
- Peach Iced Tea - £3.50
- Organic Apple Juice - £3.50
- Cawstons Press Rhubarb - £2.90
- Cranberry Juice - £2.90
- Lemon & Cucumber Iced Tea - £3.50
- Passion & Mint Iced Tea - £3.50
- Vegan Vanilla, Strawberry or Chocolate Milkshake - £4.50

COFFEE MASTERS FANTASTIC COFFEE

- Cappuccino - £3.50
- Latte - £3.20
- Flat White - £3.30
- Mocha - £3.40
- Americano - £2.90
- Macchiato - £2.50
- Cafetiere for 2 - £4.50
- Espresso - £2.50
- Babycino - £1.00
- Real Hot Chocolates - £3.50
- Hot Chocolate (cream & marshmallows) - £4.50

TEA MASTERS FANTASTIC FRUIT TEAS

- English Breakfast Tea - £2.90
- English Breakfast Decaf - £3.00
- Earl Grey Tea - £2.90
- Peppermint Tea - £2.90
- Lemongrass & Ginger Tea - £2.90
- Camomile Tea - £2.90
- Green Tea - £2.90
- Rooibos Tea - £2.90
- Red Fruit Berry - £3.00
- Pot of Tea for 2 - £4.50

Syrup Shots £0.50 • Specialised Milk £0.50

C O F F E E | C A K E | B R E A K F A S T

BOATHOUSE BREAKFAST

SERVED SUN 9.00 - 11.45



**Toasted Artisan Sourdough**, organic butter & preserves - £3

**2 Waffles with crispy streaky bacon** & Canadian maple syrup  
(add scrambled free-range eggs £2) - £7.50

**2 Waffles with blueberry compote**, fresh raspberries,  
banana & Canadian maple syrup - £6.50

**Bacon or Sausage Banjos** ~ 4 smoked back bacon or  
3 award winning butchers sausages, topped with a  
runny egg served on granary or white bread - £5.50

**Mexicana Brioche** ~ 2 rashers of smokey streaky bacon,  
field mushroom, chilli cheese, refried beans, avocado,  
fresh pico du gallo salsa & fried egg - £8.50

**Banana Porridge** ~ jumbo organic oats cooked in  
semi-skimmed milk, caramelised bananas & Canadian maple  
syrup (add organic house granola £3) - £5.50



PLEASE SPEAK TO OUR TEAM  
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**Eggs & Avocado** ~ poached free-range eggs with  
smashed avocado, grilled halloumi cheese & baby spinach  
on charred flat bread with chilli jam - £9.50

**Eggs Benedict** (with home baked ham) or **Eggs Royale**  
(Scottish smoked salmon & capers) toasted English muffin,  
2 free-range poached eggs & chive hollandaise - £9.50

**Boathouse Hash** ~ sauteed O'Brian potatoes with  
spring onions, 1 fried free-range egg & siracha spicy chilli  
sauce with crispy streaky bacon - £8.50

**Full English** ~ 2 pork sausage, 2 smoked back bacon,  
baked beans, roast mushroom & plum tomato,  
fried free-range eggs, spicy O'Brian potatoes,  
toast & butter - £12.00

**Flat Iron Cowboy Steak cooked pink** ~ with spicy  
O'Brian potatoes; 2 fried free-range eggs served with  
Worcester sauce & Tabasco sauce - £12.50



# THE ANCHOR PUB & KITCHEN

## WINE LIST

### WHITE WINE

	175ml	250ml	Bottle
LA Delfina Vini, Pinot Grigio, ITALY	£5.95	£6.95	£22.95
Light & dry, soft, clean with cherry finish, perfect with salads or seafood			
Visitors' Series, Sauvignon Blanc, SA	£6.95	£7.95	£22.95
Gooseberry & Peach clean & bright, award winner, stunning			
Rag & Bone Edan Valley, Riesling, AUS	£6.95	£7.95	£23.95
Stunning youthful wine, citrus, pineapple, lemon, dry on the pallet			
William Fevre 2019, Chablis, FR			£28.95
Next level Chablis, crisp, fresh, minerally perfect for shellfish or seafood			
Tiki Estate, Pinot Gris, NZ Marlborough			£25.95
Honeysuckle aromas, melon & quince flavours, perfumed bouquet of ripe pear, it's a stonker			

### RED WINE

Hardys, Merlot, VR Australia	£5.95	£6.95	£19.95
Vibrant ruby colour, fruity full bodied, young wine, not bad			
Hardys, Shiraz, VR Australia	£5.95	£6.95	£19.95
Peppery, smooth, easy drinking, great with steaks			
El Cipres, Malbec, Argentina	£5.95	£6.95	£22.95
Fantastic wine full bodied, perfect with steak or cheese			
Chateau Petit Bois, Lussac, Saint-Emillion			£27.95
Strong and complex black fruit aromas, silky tannis, perfect with red meats & cheeses			
Napa Cellars, Pinot Noir	£6.50	£7.95	£24.95
Cherries, rhubarb pie, supple tannis & balanced finish			
Alta Vista Serenade Mendoza, Melbec 2012, ARG			£32.95
Structured noble tannis, long on the pallet, red fruit aromas, aged in French oak barrels			

### ROSE

La Delfina, Rose Pinot Grigio, ITALY	£5.95	£6.95	£22.95
Red berries & cherries on the nose, dry finish, superb wine			
Sacchetto, Pinot Grigio Blush	£6.95	£7.95	£22.95
Pale blush colour, fresh & fruity, delicate flavour, dry finish			

### SPARKLING

Romeo, Prosecco Spumante, ITALY	£5.95		£22.95
Intense floral, rich apple, lemon & grapefruit			
Juliet Rosato, Rose Vino Spumante	£5.95		£22.95
Elegant fruity bubbles, great with anything			

## SUNDAY LUNCH MENU

SERVED SUN 12.00 - 4.00

### SMALL PLATES

**Homemade Soup of the Day** with crusty bread & butter - £6  
**Pigs in Blankets** with sweet chilli sauce - £6  
**'AFC' Anchor Fried Chicken** with spicy chipotle sauce - £6  
**Marinated Olives & Anti-pasta** - £5  
**Prawn & Crayfish Pub Cocktail** - £8  
**Basket Fried Calamari** with confit garlic lemon aioli & sea salt - £8  
**Burrata Cheese & Artisan Tomato Salad** with basil oil - £7

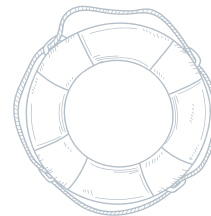


### SUNDAY ROAST PLATES

**Roast Local Pork Shoulder** with crackling, apple sauce & thyme sage stuffing, served with roasted rosemary potatoes, roast parsnips & pub gravy - £15.95  
**Roasted Butchers Beef Corner Cut** served pink, Yorkshire pudding, roasted rosemary potatoes, pub gravy, swede & carrot puree - £16  
**Roast Local Free-Range Chicken Breast** with thyme sage stuffing, served with roasted rosemary potatoes, roast parsnips & pub gravy - £15.95  
**Vegetarian Roast** ~ basically all vegetables & roast potatoes on a plate with Yorkshire pudding & vegetarian gravy - £14  
**Vegan / Vegetarian Seeded Tart** served with roasted rosemary Jerusalem artichoke & glazed thyme carrots - £16 (V + Ve)  
**House Burger** ~ beef pattie & smoked peppered brisket, on a toasted brioche & chilli jack cheese, gherkins, and Cajun fries - £14.95  
**Fish & Chips** ~ deep fried beer battered haddock, crispy pub chips, homemade tartare sauce, curry mayonnaise, pea puree & lemon - £16

### SHARING PLATES

**Baked Camembert** - £14  
Rosemary & garlic baked gooey Cornish camembert with baked Ciabatta bread & red onion marmalade  
**Fish Soft Shell Tacos** - £22 (for 2 to 4 people)  
Breaded haddock goujons, popcorn shrimp, spicy prawns, pico du gallo salsa, fresh lime, tacos, smashed guacamole, pickled slaw, tabasco



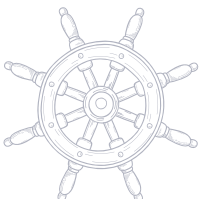
### LITTLE SAILORS - £7.95

**Grilled Pork Sausages**, French fries, garden peas  
**Chicken Goujons**, French fries, garden peas  
**Fish & Chips** with garden peas  
**Kids Roast** served with veg and potatoes

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### SWEET PLATES - £6.95

**Burnt Basque Cheesecake** served with fresh raspberries & coulis  
**Double Chocolate & Stout Torte** served with fresh cream  
**Apricot & Pistachio Frangipane Tart** served with vanilla custard  
**Sticky Toffee & Date Pudding** served with butterscotch sauce & vanilla ice cream  
**Cheese Board**, grapes, dried fruit, crackers - £12  
add a glass of Port - £5



### SIDE PLATES

Crispy French Fries - £5 • Pub Chips - £5 • Cauliflower Cheese Gratin - £4.50 • Beer Battered Onion Rings - £4.50  
Cheesy Pub Chips - £6 • Seasonal vegetables - £4.50 • Extra Yorkshire & pub gravy - £3.50 • x5 Pigs in blanket - £5  
Please ask your server for your free pub gravy, a top up is always good on a Sunday!