

THE ANCHOR PUB & KITCHEN

HOUSE COCKTAILS

Hugo Lavender Spritz - £9.95 • Old Fashioned - £8.95
Espresso Martini - £8.95 • Porn Star - £9.95
Irish Floater Coffee with cinnamon cream £9.95



WHITE WINE

	175ml	250ml	Bottle
La Delfina Vini, Pinot Grigio, Italy	£5.95	£6.95	£24.95
Light & dry, soft, clean with cherry finish, perfect with salads or seafood			
Visitors' Series, Sauvignon Blanc, SA	£6.95	£7.95	£25.95
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			£31.95
Next level Chablis, crisp, fresh, minerally perfect for shellfish or seafood			
Tiki Estate, Pinot Gris, Marlborough, NZ			£25.95
Honeysuckle aromas, melon & quince flavours, perfumed bouquet of ripe pear			
Niki Tiki, Sauvignon Blanc, Marlborough, NZ			£27.95
This wine ticks all the boxes, tropical fruit with ripe stone fruit, plenty of zing			

RED WINE

Hardys, Merlot, VR Australia	£5.95	£6.95	£22.95
Vibrant ruby colour, fruity full bodied, young wine, not bad			
Hardys, Shiraz, VR Australia	£5.95	£6.95	£21.95
Peppery, smooth, easy drinking, great with steaks			
El Cipres, Malbec, Argentina	£5.95	£6.95	£26.95
Fantastic wine full bodied, perfect with steak or cheese			
Château Petit Bois, Lussac, Saint-Emillion			£27.95
Strong & 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, Italy	£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		£23.95
Elegant fruity bubbles, great with anything			

WINTER DINNER MENU

SERVED MON TO SAT 5.30 - 9.00

SMALL PLATES

Toasted Ciabatta with aged balsamic & extra virgin olive oil - £5.95
Garlic Butter Toasted Ciabatta - £5.95
with melted Mozzarella & Cheddar Cheese - £6.95
Greek Olives, extra virgin olive oil, lemon & thyme - £5.50
Daily Homemade Soup served with warm ciabatta & butter - £6.50
Sicilian Mushroom Arancini with truffle mayonnaise & fresh parmesan - £8.50
'AFC' Anchor Fried Chicken with chipotle mayonnaise - £7.50
Chicken Liver Paté served with red onion chutney & toasted brioche bread - £8.50
Burrata Cheese & Confit Tomato, basil pesto & aged balsamic vinegar - £8.50



FROM THE GRILL

Beef Burger ~ Aged beef patty, braised brisket, American Swiss, pickles, lettuce, tomato & salty fries - £15.95
12oz Horseshoe Gammon, with free range fried egg & fresh pineapple, chunky pub chips & garden peas - £15.95
8oz Local Butchers Cut Rump Steak, chunky pub chips, vine tomatoes & flat mushrooms - £19.50
16oz Local Butchers Cut Rump Steak, chunky pub chips, vine tomatoes & flat mushrooms - £24.50
8oz Butchers Cut Tuscan Steak, marinated in garlic & thyme, vine tomatoes, French fries & parmesan green salad - £21.95



LITTLE SAILORS - £7.95

2 Pork Sausages, buttery mash potatoes, sauteed greens
Penne Pasta, tomato basil sauce, parmesan
Basket Fried Battered Haddock, pub chips, garden peas

PLEASE SPEAK TO OUR TEAM ABOUT ALLERGENS OR DIETARY REQUIRMENTS,
WE CANNOT 100% GUARANTEE NO CROSS CONTAMINATION,
WE DO USE NUTS AND TRACES OF NUTS IN OUR KITCHEN

LARGE PLATES

Chicken & Pancetta Short Crust Pie
served with sautéed buttered greens & pub chips - £16.95
Fish & Chips ~ Line caught haddock, chunky pub chips
garden pea puree, tartare sauce & lemon - £16.95
Indian "Kashmiri" Chilli Madras ~ Slow cooked chicken thighs,
cucumber yoghurt, mango chutney, braised rice & naan bread - £15.95
Vegan Seeded Vegetable Tart
with rosemary garlic potatoes & tender stem broccoli - £16.95 (V + Ve)
Classic Crispy Pancetta Linguine Carbonara
with parmesan cream sauce & poached hens' egg - £16.95
Cotswold Butchers' Pork & Leek Sausages
with colcannon potatoes & a rich onion gravy - £14.95
Chicken Milanese
served with tomato & pesto pasta, green salad & parmesan - £17.95
Grilled Cornish Hake with black olive tapenade crumb,
celeriac purée, tender stem broccoli & pesto potatoes - £17.95
Caesar Salad with baby gem lettuce, chargrilled chicken breast,
streaky smoked bacon, classic Caesar dressing & croutons - £16.95
SWEET PLATES - £6.95



Classic Vanilla Creme Brûlée served with short bread & raspberry coulis
Affogato al Caffè, a scoop of full cream ice cream drowned in a shot
of hot espresso & lotus honeycomb
Black Forest Eton Mess with Kirsch cherries & pistachio raspberry crumb
Warm Winter Fruit Spiced Crumble with vanilla ice cream & English toffee
Chocolate & Orange Panettone Bread Pudding served with vanilla custard
Cheese Board - Assorted English & European cheeses
served with red onion chutney, grapes & crackers - £12
add a glass of Port - £5



SIDE PLATES & STEAK SAUCES

Crispy French Fries - £5 • Chunky Pub Chips - £5 • Peppered Brisket & Chipotle Cheese Fries - £7 • Beer Battered Onion Rings - £5
Cheesy Pub Chips - £6 • Cauliflower Cheese Gratin - £5 • Steamed Tender Stem Broccoli - £5 • Pesto Buttered New Potatoes - £5
Caesar Baby Gem Parmesan Salad - £4.50 • Hot Green Peppercorn Sauce / Hollandaise Sauce / Creamy Stilton Cheese Sauce - £2.50