

# 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			

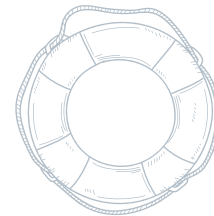
## SUNDAY LUNCH MENU

SERVED SUN 12.00 - 4.00



### 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  
**Roast Pork or Roast Beef Ciabatta**  
served with pub gravy & roast thyme spuds - £9.95  
(outside or bar area only)



### 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  
**Kids Roast** served with veg and potatoes

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

### SUNDAY ROAST & LARGE PLATES

**Roast Butchers' Beef** cooked pink with Yorkshire pudding  
stuffed with peppered beef brisket horseradish & pub gravy - £18.50

**Pork Porchetta** cooked crispy, stuffed with apricot herb sausage meat,  
roast thyme potatoes, roast apples & pub gravy - £17.50

**Roast Free-Range Cotswold Chicken Breast**, with apricot & herb stuffing,  
pigs in blankets, roast potatoes & pub gravy - £17.50

•• All roasts are served with roast potatoes, sauteed greens,  
braised pickled red cabbage, swede & carrot purée & pub gravy ••

**Fish & Chips** ~ Line caught haddock, chunky pub chips  
garden pea puree, tartare sauce & lemon - £16.95

**Grilled Cornish Hake** with black olive tapenade crumb,  
celeriac purée, tender stem broccoli & pesto potatoes - £17.95

### Vegan Seeded Vegetable Tart

with rosemary garlic potatoes & tender stem broccoli - £16.95 (V + Ve)

### SWEET PLATES - £6.95

**Classic Vanilla Creme Brûlée** served with short bread &  
raspberry coulis

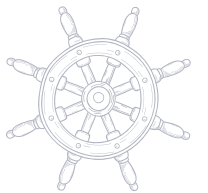
**Affogato al Caffè**, a scoop of full cream ice cream drowned in  
a shot of hot espresso & lotus honeycomb

**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

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 • x6 Pigs in blanket - £6  
Sautéed Vegetables - £5.50 • Yorkshire pudding stuffed with peppered brisket & pub gravy - £3.50 • Free pub gravy, just ask your server