

THE ANCHOR PUB & KITCHEN

DRINKS

JUICES, ICED TEA & MILKSHAKES

Big Toms Tomato Juice - £3.50
Iced Teas (various flavours) - £3.90
Organic Apple Juice - £3.50
Orange, Pineapple, or Cranberry Juice - £3.90
Appletiser - £3.30
J2O (various flavours) - £3.60
Proper Ice-Cream Milkshakes (please see flavours) - £4.50



COFFEE MASTERS FANTASTIC COFFEE

Cappuccino - £4.00
Latte - £3.90
Flat White - £3.90
Mocha - £3.80
Americano - £3.50
Macchiato - £2.50
Espresso - £3.50
Babycino - £1.80
Real Hot Chocolates - £3.50
Hot Chocolate (cream & marshmallows) - £4.50

****DECAF COFFEE AVAILABLE****

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

TURN OVER FOR OUR WINE LIST

Aperol spritz - £8.50
Hugo spritz - £8.50
Jug of Pimms for 4 - £19.95

BOATHOUSE BREAKFAST

SERVED SUN 9.30 - 11.45AM



Mixed Toast, butter & preserves - £3.50 (GFO)

Toasted Teacakes, butter & preserves - £4.50

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 - £7.50 (GFO)

2 Homemade Sweet Waffles with proper maple syrup with stack of streaky crispy bacon & maple syrup - £9.50 with seasonal fruit & natural yoghurt - £8.50

Eggs Benedict ~ toasted English muffins, poached eggs, hollandaise sauce & baked honey ham - £9.50 (GFO)

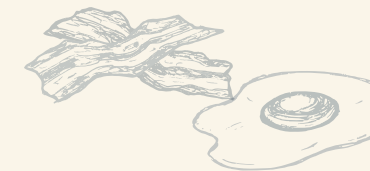
Anchor Bagel ~ toasted sesame Bagel, with smoked salmon, cream cheese & baby spinach - £9.50 (GFO)

Grilled Woodland Mushrooms on toast with chargrilled halloumi cheese, spinach, chilli jam & poached egg - £10.50 (GFO)

Eggs & Avocado ~ poached free-range eggs with smashed avocado, grilled halloumi cheese & baby spinach on charred flat bread with chilli jam - £11.50 (GFO)

Full English ~ 2 Cotswold pork sausage, 2 smoked back bacon, baked beans, roast tomato & field mushrooms, proper black pudding, hash browns, fried free-range eggs, toast & butter - £13

Vegetarian Breakfast ~ Grilled halloumi cheese, baby spinach, roast tomatoes & field mushrooms, smashed avocado, baked beans, fried eggs & chilli oil, toast & butter - £13 (V)



Breakfast Extras: Bacon £2 • Sausage £2 • Baked Beans £1.95 • Grilled Mushrooms £1.50
Halloumi Cheese £2 • Hash Browns £2 • Eggs any way £3.50 • Black Pudding £2

**** OUR EGGS ARE ORGANIC, FREE-RANGE AND LOCALLY SOURCED ****



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

(GFO) GLUTEN FREE OPTION AVAILABLE (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN



THE ANCHOR PUB & KITCHEN



Aperol Spritz	£8.50
Hugo Spritz	£8.50
Jug of Pimms for 4	£19.95

WHITE WINE

	175ml	250ml	Bottle
La Delfina Vini, Pinot Grigio, Italy	£7.95	£8.95	£24.95
Light & dry, soft, clean with cherry finish, perfect with salads or seafood			
Visitors' Series, Sauvignon Blanc, SA	£7.95	£8.95	£25.95
Gooseberry & Peach clean & bright, award winner, stunning			
Rag & Bone Edan Valley, Riesling, AUS	£7.95	£8.95	£23.95
Stunning youthful wine, citrus, pineapple, lemon, dry on the pallet			
Niki Tiki, Sauvignon Blanc, Marlborough, NZ	£8.25	£9.50	£27.95
This wine ticks all the boxes, tropical fruit with ripe stone fruit, plenty of zing			

RED WINE

Hardys, Merlot, VR Australia	£7.95	£8.95	£22.95
Vibrant ruby colour, fruity full bodied, young wine, not bad			
Hardys, Shiraz, VR Australia	£7.95	£8.95	£22.95
Peppery, smooth, easy drinking, great with steaks			
Deadman's Dice, Malbec, ARG	£7.95	£9.50	£26.95
Black cherry & spice aromas, deep & vibrant, chocolate & sweet tobacco finish			
Château Petit Bois, Lussac, Saint-Emillion			£27.95
Strong & complex black fruit aromas, silky tannis, perfect with red meats & cheeses			
Napa Cellars, Pinot Noir			£24.95
Cherries, rhubarb pie, supple tannis & balanced finish			
Alta Vista Serenade Mendoza, Malbec 2012, ARG			£32.95
Structured noble tannis, long on the pallet, red fruit aromas, aged in French oak barrels			

ROSÉ

La Delfina, Pinot Grigio Blush, Italy	£8.50	£9.50	£23.95
Pale blush colour, great summer drinking wine, delicate flavour, dry finish			
Le Sanglier, vin de France	£8.50	£9.50	£24.95
Soft and round with gentle tannis, packed with bramble fruits & light aromas			
Diamarine Coteaux Varois en Provence	£8.95	£10.50	£25.95
Pale pink classic French Provence very expressive on the nose, fresh fruit & citrus peel aromas with a super elegant finish, good slurping wine			

SPARKLING

Romeo, Prosecco Spumante, Italy	£22.95
Intense floral, rich apple, lemon & grapefruit	
Juliet Rosato, Rose Vino Spumante	£23.95
Elegant fruity bubbles, great with anything	

SUNDAY LUNCH MENU

SERVED SUN 12.00 - 4.00PM



SMALL PLATES

Baked breads with olive oil, black olive tapenade & balsamic vinegar - £6.50

Garlic & parsley butter baked ciabatta - £5.95
add melted Mozzarella cheese - £6.95

Greek Olives, marinated in lemon, thyme & garlic - £5.50

Daily Homemade Soup served with crusty & butter - £7 (GFO)

'AFC' Anchor Fried Chicken with chipotle mayonnaise - £7.95

Buffalo Mozzarella Cheese & Confit Tomato, basil pesto & aged balsamic vinegar - £8.50

Basket Fried Calamari, served with lemon garlic aioli, sea salt & lemon - £8.95

Greek Lamb Kofta Kebabs, with mint yoghurt & feta cheese salad - £8.95 (GF)

Pigs in Blankets, with sweet chilli & honey sauce - £6.50

Proper Prawn & Crayfish Cocktail served with crusty granary bread - £8.95

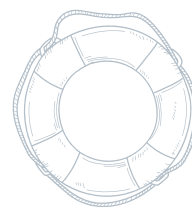
Please see our cobs on the bar, served with choice of crisps - £5.95

Roasted Rare Roast Beef Ciabatta Rolls, served with roasted spuds & gravy - £9.95 ***bar area or garden only***

SHARING PLATES

Baked Camembert, local honey brûlée finished with chilli jam & baked ciabatta bread - £16.50 (GFO)

Fishermans Platter Hot smoked cured salmon, prawn & crayfish cocktail, smoked mackerel pate, beef dripping haddock goujons, king prawn kebab, Marie rose, balsamic & oil, tartare sauce crusty bread & butter - £23.95 (GFO)



LITTLE SAILORS - £7.95

2 Pork Sausages, chips, sautéed greens

Penne Pasta, tomato basil sauce, parmesan

Basket Fried Battered Haddock, pub chips, garden peas

Kids Roast beef or chicken served with veg, potatoes - £8.95



SUNDAY ROAST & LARGE PLATES

Roasted Sirloin of British Beef cooked pink, served with Yorkshire pudding & pub gravy - £21.50

Pork Porchetta cooked crispy, stuffed with apricot herb sausage meat, roast thyme potatoes, roast apples & pub gravy - £17.95

Roasted Cotswold Chicken Breast, apricot & herb stuffing, pigs in blankets, roasted potatoes & pub gravy - £17.95

•• All roasts are served with smashed carrots & swede, roasted parsnips & sautéed vegetables ••
Please ask for your free pub gravy if you require anymore

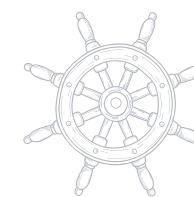
Fish & Chips ~ Line caught haddock, chunky pub chips garden pea puree, tartare sauce & lemon - £16.95

Chargrilled 12oz Gammon Steak with chunky pub chips, grilled pineapple & fried egg - £17.95

Vegan Seeded Vegetable Tart with rosemary garlic potatoes & tender stem broccoli - £16.95 (VG)

Caesar Salad with baby gem lettuce, chargrilled chicken breast, crispy streaky bacon, croutons & fresh anchovies - £16.95

Swordfish Steak marinated in lemon & chilli served on a traditional Niçoise salad with softly boiled eggs - £17.95



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

(GFO) GLUTEN FREE OPTION AVAILABLE (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

SIDE PLATES

Crispy French Fries - £5 • Chunky Pub Chips - £5 • Beer Battered Onion Rings - £5 • Side Salad - £4.50
Cauliflower Cheese - £5.50 • x6 Pigs in Blanket - £6 • Sautéed Vegetables - £5.50 • Yorkshire Pudding & Pub Gravy - £3.00