

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

LUNCH MENU

SERVED MON TO THUR 12.00 - 2.30PM

FRI & SAT 12.00 - 5.30PM

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

PUB PLATES

Proper Fish Finger Sarnie served with tartare sauce (white or granary) - £9.95
BLT ~ crispy bacon, lettuce, tomato sandwich (white or granary) - £8.95
add melted brie - £1.50
Cheddar Cheese Sarnie with red onion marmalade - £7.50
Cornish Brie & Local Cheddar Cheese Ciabatta with red onion marmalade and chilli jam - £9.95
Proper Roast Beef Sarnie with horseradish sauce & rocket - £8.95
Proper Prawn & Crayfish Sarnie with Marie rose sauce - £8.95
Basin Banger ~ Butchers' pork & leek sausages, red onion marmalade & grilled cheddar cheese ciabatta - £10.95



WHY NOT ADD A SIDE OF FRENCH FRIES OR PUB CHIPS

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)

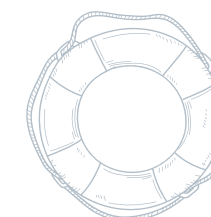
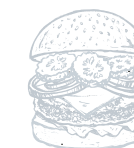
SALADS

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

LARGE PLATES

Flat Iron Steak Flatbread with fragrant cous cous & feta cheese, spicy jalapeño mayonnaise & French fries - £15.95
Nachos with melted cheddar cheese, sour cream, homemade salsa & smashed avocado - £9.95 add pulled beef chilli - £3.50
Chargrilled Chicken Flatbread with fragrant cous cous & feta cheese, spicy chipotle sauce & French fries - £15.95
Roasted Balsamic Mediterranean Vegetables with fragrant cous cous, feta cheese & roasted garlic mayonnaise - £15.95
Katsu Chicken Burger with zingy slaw, chipotle mayonnaise, tomato, Gherkins, lettuce brioche bun & French fries - £16.95
Beef Burger Aged beef patty with tomato, pickles, red onion, lettuce French fries & brioche bun - £15.95
Burger toppings: streaky bacon - £1.50
melted cheddar cheese - £1.50
grilled halloumi cheese - £2
pulled beef chilli - £3
smashed avocado - £2
Fish & Chips ~ Line caught haddock, chunky pub chips, garden pea puree, tartare sauce & lemon - £16.95
Mustard & Honey Roasted Thick Cut Ham, double eggs, pub chips & crusty bread & butter - £13.95
Classic Crispy Pancetta Linguine Carbonara with parmesan cream sauce & poached hens' egg - £16.95
Chargrilled 12oz Gammon Steak with chunky pub chips, grilled pineapple & fried egg - £17.95



LITTLE SAILORS - £7.95

2 Pork Sausages, chips, baked beans
Penne Pasta, tomato basil sauce, parmesan
Basket Fried Battered Haddock, pub chips, garden peas

SIDE PLATES

Crispy French Fries - £5 • Chunky Pub Chips - £5
Cheesy Pub Chips - £6 • Beer Battered Onion Rings - £5
Dirty Fries with pulled beef chilli, sour cream, grated cheddar, & smashed avocado - £9.50



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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			

SUMMER DINNER MENU

SERVED MON TO SAT 5.30 - 9.00PM (LAST ORDERS AT 8.45PM)



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

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

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

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



SALADS

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

SHARING PLATES

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ciabatta bread - £16.50 (GFO)

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smoked mackerel pate, beef dripping haddock goujons, king prawn kebab,
Marie rose, balsamic & oil, tartare sauce crusty bread & butter - £23.95 (GFO)

LARGE PLATES

Katsu Chicken Burger with zingy slaw, chipotle mayonnaise,
tomato, gherkins, lettuce brioche bun & French fries - £16.95

Beef Burger Aged beef patty with tomato, pickles, red onion,
lettuce French fries & brioche bun - £15.95

Burger toppings: streaky bacon - £1.50
melted cheddar cheese - £1.50
grilled halloumi cheese - £2
pulled beef chilli - £3
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Fish & Chips ~ Line caught haddock, chunky pub chips,
garden pea puree, tartare sauce & lemon - £16.95

Classic Crispy Pancetta Linguine Carbonara
with parmesan cream sauce & poached hens' egg - £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)

Authentic Katsu Curry served with pak choi, sugar snaps,
coriander & steam rice

Panko Breaded Halloumi - £16.95

Panko Breaded Chicken Breast - £17.95



Thick Cut Local Ribeye Steak served with grilled tomato,
field mushrooms, parmesan salad & chunky pub chips - £28.95



LITTLE SAILORS - £7.95

2 Pork Sausages, chips, sautéed greens

Penne Pasta, tomato basil sauce, parmesan

Basket Fried Battered Haddock, pub chips, garden peas

SIDE PLATES

Crispy French Fries - £5 • Chunky Pub Chips - £5 • Cheesy Pub Chips - £6 • Beer Battered Onion Rings - £5
Dirty Fries with pulled beef chilli, sour cream, grated cheddar & smashed avocado - £9.50

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