

THE HOPE & ANCHOR

TRADITIONAL COUNTRY PUB

Small Plates and Sharers

- Whitebait, Garlic and Lemon Aioli £8
Spicy Squid, Sweet Chilli Sauce £8.50
Nocellara Olives, Rustic Bread, Balsamic Oil (V) £5
Creamy Garden Vegetable Soup, Rustic Multigrain Bread, Maldon-salted Butter (V) £8
Halloumi Fries, Baby Leaf, Mango Chutney (V/GF) £8.50
Honey and Herb Baked Camembert, Fruit Chutney, Bread (sharing size) (V) £12.50
Canadian Poutine (Chips, Warm Gravy, Melted Mozzarella, Crispy Onions) (sharing size) £10.50

Pub Classics

- Homemade Steak, Ale, and Mushroom Pie, Choice of Buttery Mash or Chips, Seasonal Veg £21
Beer-Battered Cornish Haddock, Chips, Minted Mushy Peas,
Tartare Sauce (available grilled upon request) £18
Slow-Cooked Hickory-Smoked Pork Ribs, Smoky Bourbon BBQ Sauce,
Chips, Leaf Salad, Coleslaw (GF) £22
Free-Range Roast Ham, Egg, and Chips, Baby Leaf, Honey Mustard (GF) £16
Premium Beef Burger, Toasted Bun, Sliced Tomato, American Cheese,
House Burger Sauce, Gherkins, Carmelised Onions, Lettuce, Chips £17.50 (add Maple Bacon for £1.50)
8oz Steak of the Day, Cafe de Paris Butter, Green Salad, Chips £30

Lighter Mains and Vegetarian / Vegan

- Pan-Fried Sea Bass, Jersey Royals, Cavolo Nero, Heritage Carrots,
White Wine, Cream & Mustard Sauce (GF) £21
Free-Range Roast Herbed Chicken, Gremolata,
Pomme Puree, Shaved Parmesan, Roasted Vegetables (GF) £19
Broccoli & Cheddar Quiche (V), Mixed Leaf Salad, Sweet Potato Fries £15
Vegetarian Burger, Toasted Brioche, Chickpea Patty,
Mayonnaise, Gem, Sliced Tomato, Chips (V) (available VG upon request) £16
Walnut and Stilton Salad, Baby Leaf, Balsamic, Sun-dried Tomatoes (V) £14 (add Crispy Bacon for £1.50)
Wild Mushroom Tagliatelle, White Wine, Thyme £16

Toasted Paninis (Lunch Only)

- All served with Baby Leaf and Chips
Tomato, Mozzarella, and Pesto (V) £12.50
Roast Chicken, Bacon, Cheddar, Mayonnaise £13
Soup and Sandwich Special (Panini and a Side of Soup) £15

Sides

- Mixed Buttered Vegetables £5
Triple Cooked Chips £4.50
Side Salad £4.50
Olives £3.50

V - Vegetarian, VG - Vegan, GF - Gluten Free (not necessarily coeliac-suitable)
Please advise a member of our team of any special dietary requirements, including intolerances and allergies.

Please note an optional 10% service charge is added during dinner only,
100% of which is shared by our lovely team

M I D F O R D R O A D , M I D F O R D , B A T H

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WINE LIST

Sparkling

	200ml	Bottle
Moinet Prosecco DOC Extra Dry Veneto - Italy Delicate aromas of acacia blossom, wildflowers, yellow apples and exotic fruits. A well balanced, refreshingly light Prosecco.	9.5	29
François Lavergne Champagne Brut NV France - Champagne François specialises in fresh, round, dry fruity Champagnes.		46

White Wine

	175ml	250ml	Bottle
Sonberg Chenin/Colombard Western Cape - South Africa Tropical fruits, red apple and peaches with a refreshing dry finish.	5.9	8.2	22.5
Pinot Grigio Folio, Minini Winery Veneto - Italy Light, dry and delicate with hints of citrus, green apple and elderflower.	6	8.4	23
Mirador de la Sierra Verdejo Rueda - Spain Citrus fruits - clean and fresh with hints of white floral notes.	6.4	8.9	25
Les Cents Verres Viognier Pays d'Oc - France Aromatic and fresh, honeyed spice with a stony dry finish.			27
Picpoul de Pinet 'Chemin des Dames' Languedoc - France Crisp, dry, refreshing with hints of lime zest and Picpoul's signature, marine acidity.			30
Kaituna Sauvignon Blanc Marlborough - New Zealand Elderflower and tropical fruit dominate the clean, refreshing palate.	8	11.5	32

Rosé Wine

	175ml	250ml	Bottle
Corte dei Mori Nero D'Avola Rosé Sicily - Italy Refreshing cherry, strawberry, a hint of dried herbs and lovely finish.	5.9	7.2	23
Etoile de Mer Cinsault Rosé Luberon - France Light salmon pink in colour. On the nose, vibrant aromas of pink grapefruit, wild raspberry and strawberry.	7.2	9.9	29

Red Wine

	175ml	250ml	Bottle
Sonberg Shiraz/Mourvedre Western Cape - South Africa Rich black fruit, layered with spice on a smooth, lingering finish.	5.9	8.2	22.5
Rubino Principe Montepulciano Abruzzo - Italy Medium-bodied, cherry and plum and a hint of chocolate on the finish.	6	8.4	23
Quinta Las Cabras Merlot Cachapoul - Chile Aromas of red cherries, violets and plums on the nose with sweet ripe fruit, hints of bay leaf and cocoa.	6.4	8.9	25
Linteo Primitivo Appassimento Puglia - Italy Super silky, complex with dark cherry, plum, vanilla and rich fruit!			27
Cruz Alta Reserve Malbec Mendoza - Argentina Blackberry, plums with violets and a spicy finish.	8	11.5	30
Casa al Pruno Ripasso Valpolicella Verona - Italy Ripe red cherries and herbs with hints of raisin - Baby Amarone!			36
Lacrimus Rioja Crianza Rioja - Spain Really stylish Rioja, packed with ripe fruit, dried herbs and creamy toasted notes.			36

OTHER DRINKS

Alcoholic

	Pint	Bottle
Otter Bitter 3.6%	£5.50	
Otter Bright 4.3%	£5.80	
Otter Amber 4%	£5.40	
Independence (GF) 4.6%	£6	
Guinness 4%	£6	
Grolsch 3.4%	£5.40	
Peroni Nastro Azzurro 5%	£6.50	
Honey's Midford Cider 6.2%	£5.70	
North Street Cider 4.8%	£5.50	
Cornish Orchards Raspberry and Elderflower 4%	£6	
Asahi Super Dry 5% (330ml)		£5.10
Peroni Capri 4.2% (330ml)		£4.50
Peroni Gluten Free 5% (330ml)		£5

Non-Alcoholic

Coke/Lemonade (360ml)	£3
Diet Coke (360ml)	£2.90
Fentimans Ginger Beer (275ml)	£3.50
Fentimans Sparkling Elderflower (275ml)	£3.50
Frobishers Juices (250ml)	£3.10
Fever Tree Tonic (200ml)	£2.70
Appletiser (275ml)	£3.20
J20 (275ml)	£3.40
Tomato Juice (200ml)	£2.40
Bitter Lemon (200ml)	£2.40
Water (Still/Sparkling) (330ml/750ml)	£1.60/£3.50
Guinness 0% (440ml)	£5.20
Clearhead (0% Pale Ale) (Half/Pint)	£2.75/£5.30
Peroni 0% (330ml)	£4.70