

T H E H O P E & A N C H O R

S U N D A Y L U N C H

N I B B L E S A N D S T A R T E R S

House Roasted Sweet & Salty Almonds (V) // 3.5
Nocellara Olives, Bread, Balsamic Oil (V) // 6.5
Halloumi Fries, Sweet and Spicy Mayo (V/GF) // 8.5
Spicy Squid, Sweet Chilli Sauce // 8.5

R O A S T S

Prime Steak Roast (GF available upon request) // 28
Free-Range Chicken Supreme Roast (GF upon request) // 21
Triple Nut & Artichoke Wellington, Vegetarian Gravy (V) // 19

All roasts served with Yorkshire Pudding,
Tenderstem Broccoli, Roast Butternut Squash Puree,
Roasted Seasoned Carrots, Honey Mustard Glazed Parsnips,
Roast Potatoes, Gravy

O T H E R M A I N S

Beer-Battered Cornish Haddock, Chips, Mushy Peas, Tartare // 18
Walnut and Stilton Salad, Baby Leaf, Balsamic Reduction,
Sun-dried Tomatoes (V, GF) // 14

S I D E S T O S H A R E

Cauliflower Cheese // 5

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 that an optional 10% service charge is added to the bill,
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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