

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

T O S T A R T

why not start with a nibble?

Nocellara Olives, Rustic Bread, Olive Oil, Balsamic // 6.5

House Roasted Sweet & Salty Almonds (V) // 3.5

A P P E T I S E R S

Whitebait, Tartare Sauce // 8

Zaatar Spice Heritage Carrot Soup, Rustic Bread (V) // 8

Burrata, Roasted Tomatoes, Olive Oil, Balsamic Reduction (V) // 9

Honey and Herb Baked Camembert, Plum Chutney, Bread (for 2) (V) // 12.5

Halloumi Fries, Mango Chutney (V/GF) // 8.5

Mackerel Pate, Quail Egg, Crackers // 8.5

Spicy Squid, Sweet Chillli Jam // 8.5

M A I N S

Slow-Cooked BBQ Ribs, Slaw, Chips, Mixed Leaf Garnish (GF) // 21

Onion & Sage Beef Burger, Stilton, Bacon, Lettuce, Tomato, Chips // 18

Beer-Battered Cornish Haddock, Chips, Minted Mushy Peas, Tartare // 18

Beef Rendang Pie, Seasonal Vegetables, Chips // 22

Glazed Somerset Ham, Burford Brown Eggs, Chips, Mixed Leaf (GF) // 16

Roast Chicken Supreme, Gremolata, Parmesan, Vegetables, Mash (GF) // 19

Aubergine Parmigiana, Mascarpone, Garden Salad (V) // 16.5

Fillet of Sea Bass, New Potatoes, Asparagus, Heritage

Carrots, White Wine & Mustard Cream Sauce (GF) // 21

Walnut and Stilton Salad, Baby Leaf, Balsamic,

Sun-dried Tomatoes (V)(GF) (add Crispy Bacon 1.50) // 14

Bean and Beetroot Burger, Red Leicester, Mayonnaise, Gem,
Sliced Tomato, Chips (V) (available VG upon request) // 15

Steak of the Day, Cafe de Paris Butter, Roasted Vine

Tomatoes, Green Salad, Chips (GF) // 32

S I D E S

Triple Cooked Chips // 4.5

Truffle & Parmesan Chips // 6

Canadian Poutine (Chips, Warm Gravy, Mozzarella, Crispy Onions) // 6

Mixed Leaf Garden Salad, Balsamic, Tomatoes // 4.5

Buttered Seasonal Vegetables // 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.