

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

T O S T A R T

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

A P P E T I S E R S

Creamy Garden Vegetable Soup, Rustic Bread (V) // 8

Burrata, Sun-dried Tomatoes, Olive Oil, Balsamic Reduction (V) // 9

Hot Honey and Za'atar-spiced Halloumi (V/GF) // 7.5

Spicy Squid, Maple Chilli Sauce // 8.5

Whitebait, Tartare Sauce // 8

M A I N S

8oz Brisket Beef Burger, Red Leicester, Smoked Bacon, Pickle Relish, Mild Mustard, Gem Lettuce, Sliced Tomato, Chips // 18

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

Creamy Tuscan Chicken, White Wine and Parmesan Cream Sauce, New Potatoes, Asparagus, Sun-dried Tomatoes, Basil (GF) // 19

Beef Rendang "King of Curries" Pie, (Coconut Milk, Ginger, Lemongrass, Curry Spice), Seasonal Vegetables, Chips // 21

Glazed Somerset Ham, Clarence House Eggs, Chips, Mixed Leaf (GF) // 16

Grilled Peach Salad, Manchego, Roasted Spiced Almonds, Baby Leaf, Honey-Citrus Vinaigrette (GF) (V) // 15

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

Aubergine Parmigiana, Tomato Mascarpone Sauce, Shaved Parmesan, Garden Salad with Balsamic Reduction and Sun-dried Tomatoes (V) (GF) // 16.5

10oz Dry Aged Organic Ribeye, Cafe de Paris Butter, French Fries, Mixed Leaf (GF) // 34

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.

C H I L D R E N ' S M E A L S

Baked Chicken Strips, Triple Cooked Chips, Garden Peas // 9
Battered Fish, Chips, Garden Peas // 9
Beef Burger, Brioche, Lettuce, Tomato, Red Leicester, Chips // 9
Roast Ham, Egg, Chips // 9

S I D E S

Triple Cooked Chips // 4.5
Cheesy Chips // 5.5
Truffle and Parmesan Chips // 6
Canadian Poutine (Chips, Gravy, Mozzarella, Crispy Onions) // 6
Mixed Leaf Garden Salad, Balsamic, Tomatoes // 4.5
Buttered Seasonal Vegetables // 5

D E S S E R T S

Stracciatella Mousse, White and Dark Chocolate // 7
Warm Belgian Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce // 7.5
Apple and Summer Berry Crumble, Warm Custard // 8.5
Premium Ice Creams and Sorbets (per scoop) // 2.5
Affogato // 6

O U R S U P P L I E R S

The Hope and Anchor Chef Team prioritises quality by carefully selecting top ingredients. We source meat from local butchers in Bath and Wiltshire, use leading suppliers for locally-grown vegetables, and receive fresh fish from our Cornish fishmonger in St Mawes

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