

AUTUMN 2025 MENU



NIBBLES

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

APPETISERS

Autumnal Roasted Carrot Soup, Rustic Bread, Butter (V) // 8

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

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

Crab Au Gratin, Brown and White Crab, Comté, Dijon, Crackers // 9

Whitebait, Tartare Sauce // 8

MAINS

8oz Brisket Beef Burger, Somerset Cheddar, Smoked Bacon,
Red Onion Chutney, Burger Sauce, Gem Lettuce, Sliced Tomato, Chips // 18

Beer-Battered Cornish Haddock, Hand-Cut Triple Cooked 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

Walnut and Stilton Salad, Balsamic, Sun-dried Tomatoes (V) (GF) // 15
(add Crispy Bacon 1.50)

Cavolo Nero and Garlic Pesto Fiorelli Pasta, Pangrattato (VG) // 14

Steak of the day, Cafe de Paris Butter, French Fries,
Mixed Leaf (GF) // 30

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.

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 Cinnamon Crumble, Warm Custard // 8.5

Premium Ice Creams and Sorbets (per scoop) // 2.5

Affogato // 6

Cheese of the Day, Crackers and Grapes 2 Cheeses // 9.5 3 Cheeses // 12

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

Fusilli Pasta, Organic Tomato Sauce, Basil (V) // 9

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.

