

FEBRUARY 2026 MENU

NIBBLES

Rustic Bread, Olive Oil & Balsamic and Salted Butter // 4.5

APPETISERS

Roasted Spiced Parsnip Soup, Rustic Bread, Butter (V) // 8

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

Crab Au Gratin, Comté, Crackers // 9

Whitebait, Tartare Sauce // 8

Shiitake & Portobello Mushrooms on Crostini, Chilli Oil (V) // 7

MAINS

Premium Beef Burger, Cheddar, Smoked Bacon, Red Onion Chutney, Burger Sauce, Gem Lettuce, Sliced Tomato, Chips // 18

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

Roast Chicken Supreme, Buttery Mash, Seasonal Vegetables, Gravy (GF) // 19

Beef Rendang "King of Curries" Pie, (Coconut Milk, Ginger, Lemongrass, Mild Curry Spice), Seasonal Vegetables, Chips // 22

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

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

Red Sundried Tomato Pesto Pasta, Pangrattato, Olive Oil (VG) // 14
(pasta also available in smaller portion for £11)

*Customise your pasta: add **Burrata** £3, add **Chicken** £3*

Dry-Aged 8oz Sirloin, Garlic & Parsley Butter, Chips, 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) // 6.5

Mixed Leaf Garden Salad, Balsamic, Tomatoes // 4.5

D E S S E R T S

Toblerone Chocolate Tart // 7.5

Raspberry Panna Cotta // 7

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

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

Affogato // 6

Matchagato // 6.5

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

Ham & Egg, Triple Cooked Chips // 9

Battered Fish, Chips, Garden Peas // 9

Beef Burger, Brioche, Lettuce, Tomato, Red Leicester, Chips // 9

Fusilli Pasta, Organic Tomato & Basil Sauce (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.

