

THE HOPE & ANCHOR

SUMMER SUNDAY ROAST

Starters

Crispy Squid, Sweet Chilli Sauce £8
Halloumi Fries, Baby Leaf, Mango Chutney (V/GF) £8
Camembert, Apple & Pear Chutney, Baguette Bread (sharing size) (V) £12.50

Mains

(Kids Roasts are offered based on availability for £12)

Grass-Fed Sirloin Steak Roast, Garlic Butter
(served medium rare unless specified, gravy served on the side, GF available upon request) £28
Roast Loin of Free-Range Suffolk Pork (GF upon request) £21
Free-Range Chicken Roast (GF upon request) £20
Triple Nut & Artichoke Roast, Vegetarian Gravy (V) £17

Chicken & Leek Pie, Roasted Potatoes, Mixed Vegetables £18
Mediterranean Vegetable Quiche, Peppers, Sun-dried Tomatoes, Olives £15
Beer-Battered Cornish Haddock, Chips, Minted Mushy Peas, Tartare Sauce £18

All roasts served with Yorkshire Pudding, Braised Red Cabbage, Roast Butternut Squash Puree, Roasted Seasoned Carrots, Tenderstem, Roast Potatoes, Gravy

Desserts

Chocolate Tart, Chantilly Cream £7.50
New York Style Baked Cheesecake, Strawberry Compôte £7.50
Warm Salted Caramel & Chocolate Brownie, Vanilla Ice Cream (GF) £6.50
Apple & Peach Crumble (Choice of Custard, Cream, or Ice Cream) £8.50
Ice Cream or Sorbet (price per scoop) £2.50

Dessert Wines

(all £4.20 per 75ml serving)

Monbazillac, Domaine Grange Neuve, France
Notes of honey and marmalade in this fragrant and luscious dessert wine

Ruby Port, Smith Woodhouse, Portugal
A lighter style port with plenty of dark fruits and heady ripeness

Fine Pale Dry Sherry, Barbadillo, Jerez, Spain
Crisp, pale, and dry sherry from renowned producer Antonio Barbadillo

A selection of premium teas and coffees available
(Please ask your server)

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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WINE LIST

Sparkling

	200ml	Bottle
Moinet Prosecco DOC Extra Dry Veneto - Italy Delicate aromas of acacia blossom, wildflowers, yellow apples and exotic fruits. A well balanced, refreshingly light Prosecco.	9.5	29
François Lavergne Champagne Brut NV France - Champagne François specialises in fresh, round, dry fruity Champagnes.		46

Rosé Wine

	175ml	250ml	Bottle
Corte dei Mori Nero D'Avola Rosé Sicily - Italy Refreshing cherry, strawberry, a hint of dried herbs and lovely finish.	5.9	7.2	23
Etoile de Mer Cinsault Rosé Luberon - France Light salmon pink in colour. On the nose, vibrant aromas of pink grapefruit, wild raspberry and strawberry.	7.2	9.9	29

White Wine

	175ml	250ml	Bottle
Sonberg Chenin/Colombard Western Cape - South Africa Tropical fruits, red apple and peaches with a refreshing dry finish.	5.9	8.2	22.5
Pinot Grigio Folio, Minini Winery Veneto - Italy Light, dry and delicate with hints of citrus, green apple and elderflower.	6	8.4	23
Mirador de la Sierra Verdejo Rueda - Spain Citrus fruits - clean and fresh with hints of white floral notes.	6.4	8.9	25
Les Cents Verres Viognier Pays d'Oc - France Aromatic and fresh, honeyed spice with a stony dry finish.			27
Picpoul de Pinet 'Chemin des Dames' Languedoc - France Crisp, dry, refreshing with hints of lime zest and Picpoul's signature, marine acidity.			30
Kaituna Sauvignon Blanc Marlborough - New Zealand Elderflower and tropical fruit dominate the clean, refreshing palate.	8	11.5	32

Red Wine

	175ml	250ml	Bottle
Sonberg Shiraz/Mourvedre Western Cape - South Africa Rich black fruit, layered with spice on a smooth, lingering finish.	5.9	8.2	22.5
Rubino Principe Montepulciano Abruzzo - Italy Medium-bodied, cherry and plum and a hint of chocolate on the finish.	6	8.4	23
Quinta Las Cabras Merlot Cachapoul - Chile Aromas of red cherries, violets and plums on the nose with sweet ripe fruit, hints of bay leaf and cocoa.	6.4	8.9	25
Linteo Primitivo Appassimento Puglia - Italy Super silky, complex with dark cherry, plum, vanilla and rich fruit!			27
Cruz Alta Reserve Malbec Mendoza - Argentina Blackberry, plums with violets and a spicy finish.	8	11.5	30
Casa al Pruno Ripasso Valpolicella Verona - Italy Ripe red cherries and herbs with hints of raisin - Baby Amarone!			36
Lacrimus Rioja Crianza Rioja - Spain Really stylish Rioja, packed with ripe fruit, dried herbs and creamy toasted notes.			36

OTHER DRINKS

Alcoholic

	Pint	Bottle
Otter Bitter 3.6%	£5.50	
Otter Bright 4.3%	£5.80	
Otter Amber 4%	£5.40	
Independence (GF) 4.6%	£6	
Guinness 4%	£6	
Staropramen 5%	£6.30	
Tarka Four 4%	£5.40	
Honey's Midford Cider 6.2%	£5.70	
North Street Cider 4.8%	£5.50	
Cornish Orchards Raspberry and Elderflower 4%	£6	
Asahi Super Dry (330ml)		£5.10
Peroni Capri (330ml)		£4.50
Peroni Gluten Free (330ml)		£5

Non-Alcoholic

Coke/Lemonade (360ml)	£3
Diet Coke (360ml)	£2.90
Fentimans Ginger Beer (275ml)	£3.50
Fentimans Sparkling Elderflower (275ml)	£3.50
Frobishers Juices (250ml)	£3.10
Fever Tree Tonic (200ml)	£2.70
Appletiser (275ml)	£3.20
J20 (275ml)	£3.40
Tomato Juice (200ml)	£2.40
Bitter Lemon (200ml)	£2.40
Water (Still/Sparkling) (330ml/750ml)	£1.60/£3.50
Guinness 0% (440ml)	£5.20
Clearhead (0% Pale Ale) (Half/Pint)	£2.75/£5.30
Peroni 0% (330ml)	£4.70