

# THE HOPE & ANCHOR

## TRADITIONAL COUNTRY PUB

### Small Plates and Sharers

- Crispy Squid, Sweet Chilli Sauce, Baby Leaf £8.50  
Nocellara Olives, Rustic Bread, Maldon-salted Butter (V) £5  
Cream of Vegetable Soup, Rustic Multigrain Bread, Maldon-salted Butter (V) £8  
Halloumi Fries, Baby Leaf, Mango Chutney (V/GF) £8.50  
Honey and Herb Baked Camembert, Plum Chutney, Baguette (sharing size) (V) £12.50  
Canadian Poutine (Chips, Warm Gravy, Melted Mozzarella, Crispy Onions) (sharing size) £10.50

### Pub Classics

- Homemade Chicken and White Wine Pie, Choice of Buttery Mash or Chips, Seasonal Veg £19  
Beer-Battered Cornish Haddock, Chips, Minted Mushy Peas,  
Tartare Sauce (available grilled upon request) £18  
Wiltshire Ham, Egg, and Chips, Piccalilli (GF) £16  
10-Hour Slow-Cooked Free-Range Pork Ribs,  
Smoky Bourbon BBQ Sauce, Chips, Leaf Salad, Coleslaw (GF) £20  
Premium Beef Burger, Toasted Bun, Sliced Tomato,  
American Cheese, Gherkin Relish, Lettuce, Chips £18  
8oz Ribeye Steak, Garlic Butter, Green Salad, Chips (evenings only) £30

### Lighter Mains and Vegetarian / Vegan

- Pan-Fried Sea Bass, Jersey Royals, Asparagus, Carrots,  
White Wine and Dill Cream Sauce (GF) £21  
Free-Range Roast Herbed Chicken, Gremolata,  
Pomme Puree, Shaved Parmesan, Roasted Vegetables (GF) £19  
Vegetable Quiche, Peppers, Sun-dried Tomatoes, Olives, Mozzarella,  
Baby Leaf Salad, Sweet Potato Fries (V) £15  
Vegetarian Burger, Toasted Brioche, Halloumi, Portobello Mushroom,  
Mayonnaise, Gem, Sliced Tomato, Chips (V) (available VG upon request) £16  
Walnut and Stilton Salad, Baby Leaf, Balsamic Reduction, Sun-dried Tomatoes (V) £14

### Sourdough Toasties (Lunch Only)

- All served with Baby Leaf and Chips  
Roasted Mediterranean Veg, Mozzarella, Sundried Tomato Pesto (V) £12.50  
Roast Chicken, Bacon, Mozzarella, Mayonnaise £13  
Soup and Sandwich Special (Toastie and a Side of Soup) £15

### Sides

- Mixed Buttered Vegetables £5  
Triple Cooked Chips £4.50  
Sweet Potato Chips £5  
Side Salad £4.50  
Olives £3.50

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 an optional 10% service charge is added during dinner only,  
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 |
|--|-------|--------|
| <b>Moinet Prosecco DOC Extra Dry</b><br>Veneto - Italy<br>Delicate aromas of acacia blossom, wildflowers, yellow apples and exotic fruits. A well balanced, refreshingly light Prosecco. | 9.5   | 29     |
| <b>François Lavergne Champagne Brut NV</b><br>France - Champagne<br>François specialises in fresh, round, dry fruity Champagnes.   |       | 46     |

### White Wine

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

### Rosé Wine

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

### Red Wine

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