

THE HOPE & ANCHOR

TRADITIONAL COUNTRY PUB

Small Plates and Sharers

Whitebait, Garlic and Lemon Aioli £8

Nocellara Olives, Rustic Bread, Balsamic Oil (V) £5

Creamy Garden Vegetable Soup with Crumbled Stilton, Rustic Multigrain Bread, Maldon-salted Butter (V) £8

Halloumi Fries, Baby Leaf, Mango Chutney (V/GF) £8.50

Honey and Herb Baked Camembert, Fruit Chutney, Bread (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

Slow-Cooked Hickory-Smoked Pork Ribs, Smoky Bourbon BBQ Sauce,

Chips, Leaf Salad, Coleslaw (GF) £22

Free-Range Roast Ham, Egg, and Chips, Baby Leaf, Honey Mustard (GF) £16

Premium Beef Burger, Toasted Bun, Sliced Tomato, American Cheese,

House Burger Sauce, Lettuce, Chips £17.50

8oz Steak of the Day, 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, Sweet Potato Fries (V) £15

Vegetarian Burger, Toasted Brioche, Triple Nut and Artichoke Vegetarian Patty,

Mayonnaise, Gem, Sliced Tomato, Chips (V) (available VG upon request) £16

Walnut and Stilton Salad, Baby Leaf, Balsamic Reduction, Sun-dried Tomatoes (V) £14

Toasted Ciabattas (Lunch Only)

All served with Baby Leaf and Chips

Roasted Mediterranean Vegetable, Mozzarella, Sundried Tomato Pesto (V) £12.50

Roast Chicken, Bacon, Mozzarella, Mayonnaise £13

Soup and Sandwich Special (Ciabatta and a Side of Soup) £15

Sides

Mixed Buttered Vegetables £5

Triple Cooked Chips £4.50

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			Rosé Wine				
	200ml	Bottle		175ml	250ml	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	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	
François Lavergne Champagne Brut NV France - Champagne François specialises in fresh, round, dry fruity Champagnes.		46	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			Red Wine				
	175ml	250ml	Bottle		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	Sonberg Shiraz/Mourvedre Western Cape - South Africa Rich black fruit, layered with spice on a smooth, lingering 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	Rubino Principe Montepulciano Abruzzo - Italy Medium-bodied, cherry and plum and a hint of chocolate on the finish.	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	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
Les Cents Verres Viognier Pays d'Oc - France Aromatic and fresh, honeyed spice with a stony dry finish.			27	Linteo Primitivo Appassimento Puglia - Italy Super silky, complex with dark cherry, plum, vanilla and rich fruit!			27
Picpoul de Pinet 'Chemin des Dames' Languedoc - France Crisp, dry, refreshing with hints of lime zest and Picpoul's signature, marine acidity.			30	Cruz Alta Reserve Malbec Mendoza - Argentina Blackberry, plums with violets and a spicy finish.	8	11.5	30
Kaituna Sauvignon Blanc Marlborough - New Zealand Elderflower and tropical fruit dominate the clean, refreshing palate.	8	11.5	32	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	
Grolsch 3.4%	£5.40	
Peroni Nastro Azzurro 5%	£6.50	
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 5% (330ml)		£5.10
Peroni Capri 4.2% (330ml)		£4.50
Peroni Gluten Free 5% (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