THE HOPE & ANCHOR

FESTIVE MENU



APPETISERS

Honey and Herb Baked Camembert, Fruit Chutney, Bread (sharing size) (V)	12.5
Canadian Poutine (Chips, Warm Gravy, Melted Mozzarella, Crispy Onions) (sharing size)	10.5
Creamy Chestnut & Parsnip Soup, Rustic Multigrain Bread, Maldon-salted Butter (V)	8
Festive Sausage Rolls, Damson Plum Chutney (served hot or cold)	8.5
Halloumi Fries, Mango Chutney (V/GF)	8.5
Spicy Squid, Sweet Chilli Jam	8.5
Whitebait, Garlic Lemon Aioli	8

FESTIVE MAINS

Ham, Burford Brown Eggs, and Chips, Mustard Relish (GF)	16.5
8oz Brisket Burger, Onion, Sage, Plum Relish Chutney, Shropshire Blue Cheese, Bacon, Chips	18.5
Turkey Pie, Stuffing, Cranberry Sauce, Bacon, Brie, Buttery Mashed Potatoes,	22
Brussels Sprouts, Chantilly Roast Carrots, Pig in Blanket, Gravy	
Festive Nut Roast, Brussels Sprouts, Seasonal Vegetables, Gravy (V)	18

CLASSICS

Ribeye Steak, Cafe de Paris Butter, Green Salad, Chips (GF)	30
Crispy Pork Belly, Mashed Potatoes, Butternut Squash Puree, Apple & Fennel Slaw, Gravy (GF)	22
Beer-Battered Cornish Haddock, Chips, Minted Mushy Peas, Tartare Sauce (available grilled upon request)	18
Pan-Fried Sea Bass, Jersey Royals, Cavolo Nero, Heritage Carrots, White Wine, Cream & Mustard Sauce (GF)	21
Walnut and Stilton Salad, Baby Leaf, Balsamic, Sun-dried Tomatoes (V) (GF) (add Crispy Bacon for £1.50)	14
Bean & Beetroot Burger, Toasted Brioche, Red Leicester, Mayonnaise,	16
Gem, Sliced Tomato, Chips (V) (available VG upon request)	

T O A S T E D P A N I N I S (L U N C H O N L Y)All served with Baby L cof and Ching

All served with Baby Leaf and Chips	
Tomato, Mozzarella, and Pesto (V)	12.5
Roast Chicken, Bacon, Cheddar	13
Soup and Sandwich Special (Panini and a Side of Soup)	15

SIDES

Mixed Buttered Vegetables	5
Truffle & Parmesan Chips	5 6
Triple Cooked Chips	4.5
Side Salad	
Nocellara Olives	4.5
	3.5

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.

 $\begin{array}{c} \mbox{Please note that an optional 10\% service charge is added to the bill,} \\ 100\% \mbox{ of which is shared by our lovely team} \end{array}$

MIDFORD ROAD, MIDFORD, BATH

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WINE LIST

SPARKLING				ROSÉ WINE	
Moinet Prosecco DOC Extra Dry Veneto - Italy		200ml	Bottle	175ml 250ml Carafe ECorte dei Mori Nero D'Avola Rosé(500ml)Sicily - Italy(500ml)	Bottle
Delicate aromas of acacia blossom, wildflowers, yellow and exotic fruits. A well balanced, refreshingly light Pr		9.5	29	Refreshing cherry, strawberry, a hint of dried 5.9 7.2 17 herbs and lovely finish.	23
François Lavergne Champagne Brut NV				Etoile de Mer Cinsault Rosé	
France - Champagne			46	Luberon - France 7.2 9.9 21	29
François specialises in fresh, round, dry fruity Champa	gnes.			Light salmon pink in colour. On the nose, vibrant aromas of pink grapefruit, wild raspberry and strawberry.	
WHITE WINE ^{175ml}	250ml	Carafe (500ml)	Bottle	RED WINE 175ml 250ml Carafe E (500ml)	Bottle
Sonberg Chenin/Colombard				Sonberg Shiraz/Mourvedre	
Western Cape - South Africa 5.9 Tropical fruits, red apple and peaches with a refreshing dry finish.	8.2 g	16	22.5	Western Cape - South Africa5.98.216Rich black fruit, layered with spice on a smooth, lingering finish.16	22.5
Pinot Grigio Folio, Minini Winery 6	8.4	17	23	Rubino Principe Montepulciano68.417	23
Veneto - Italy				Abruzzo - Italy	
Light, dry and delicate with hints of citrus, green apple and elderflower.	<u>,</u>			Medium-bodied, cherry and plum and a hint of chocolate on the finish.	
Mirador de la Sierra Verdejo 6.4	8.9	18	25	Quinta Las Cabras Merlot 6.4 8.9 18	25
Rueda - Spain				Cachapoul - Chile	_0
Citrus fruits - clean and fresh with hints of white floral notes.				Aromas of red cherries, violets and plums on the nose with sweet ripe fruit, hints of bay leaf and cocoa.	
Les Cents Verres Viognier				Linteo Primitivo Appassimento	
Pays d'Oc - France			27	Puglia - Italy	27
Aromatic and fresh, honeyed spice with a stony dry fin	ish.			Super silky, complex with dark cherry, plum, vanilla	
Picpoul de Pinet 'Chemin des Dames'				and rich fruit!	
Languedoc - France			30	Cruz Alta Reserve Malbec	
Crisp, dry, refreshing with hints of lime zest and Picpo	ul's			Mendoza - Argentina 8 11.5 23	30
signature, marine acidity.				Blackberry, plums with violets and a spicy finish.	
Kaituna Sauvignion Blanc				Casa al Pruno Ripasso Valpolicella	
Marlborough - New Zealand 8	11.5	23	32	Verona - Italy	36
Elderflower and tropical fruit dominate the clean, refreshing palate.				Ripe red cherries and herbs with hints of raisin - Baby Amarone!	
or				Lacrimus Rioja Crianza	
				Rioja - Spain	36
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ALCOHOLIC

NON-ALCOHOLIC

Really stylish Rioja, packed with ripe fruit, dried herbs

and creamy toasted notes.

	Pint	Bottle		
Otter Bitter 3.6%	£5.50		Coke/Lemonade (360ml)	
Otter Elf 4%	£5.70		Diet Coke (360ml)	£
Otter Amber 4%	£5.40		Fentimans Ginger Beer (275ml)	£
Independence (GF) 4.6%	£6		Fentimans Sparkling Elderflower (275ml)	£
Guinness 4%	£6		Frobishers Juices (250ml)	£
Grolsch 3.4%	£5.40		Fever Tree Tonic (200ml)	£
Peroni Nastro Azzurro 5%	£6.50		Appletiser (275ml)	£
Honey's Midford Cider 6.2%	£5.70		J20 (275ml)	£
North Street Cider 4.8%	$\pounds 5.50$		Tomato Juice (200ml)	£
Cornish Orchards Raspberry	$\pounds 6$		Bitter Lemon (200ml)	£
and Elderflower 4%			Water (Still/Sparkling) (330ml/750ml)	£1.60
Asahi Super Dry 5% (330ml)		£5.10	Guinness 0% (440ml)	£
Peroni Capri 4.2% (330ml)		£4.50	Clearhead (0% Pale Ale) (Half/Pint)	£2.75
Peroni Gluten Free 5% (330ml)		$\pounds 5$	Peroni 0% (330ml)	£