



MALT & ANCHOR

FISH AND CHIPS | EST. 2017



RESTAURANT MENU

While you wait...

Champagne Pickled Quail Eggs (4)	£4.00
Mini Pickled Gherkins	£3.00
Silverskin Pickled Onions	£3.00



Two portions of Cod & Chips with a bottle of Prosecco
Mondays and Wednesdays only

£30.00

Fish & Chips

Prime fillets of sustainably caught cod or haddock, cooked to order and prepared in our secret recipe batter. Served with twice-cooked chips, homemade tartar sauce, mushy peas and a wedge of lemon.



Lite Bite Cod	£9.90
Regular Cod	£12.90
Skin-on Haddock	£12.90
Upgrade to Beer Batter	+ £0.50
Upgrade to Ham Hock & Leek Mushy Peas	+ £1.00
Upgrade to Sweet Potato Fries	+ £1.50

Cod Bites £10.00
Beer battered chunky cod bites served with twice cooked chips, lemon wedge, house salad and homemade tartare sauce.

Proper Scampi £11.50
Large langoustine tails in a light British breadcrumb, served with twice-cooked chips, lemon wedge and homemade tartar sauce.

Tempura Battered Prawns £12.00
Tail-on prawns in a unique bubbly batter. Served with twice-cooked chips, mixed leaves, lemon wedge and a sweet chilli dip.

Panko Coated Calamari £12.50
Hand-cut squid rings coated in a coarse Japanese breadcrumb, twice-cooked chips, mixed leaves, lemon wedge and a garlic aioli dip.

M&A's Fish Burger £13.50
Pan-fried fish patty with grilled cheese, crisp leaves, pickled red onion and tzatziki sauce all squeezed into a brioche bun served with twice-cooked chips.



MSC-C-53712-97
All our cod and haddock comes from MSC certified sustainable fisheries. www.msc.org

Bangers & Mash

Jesse Smith's Butchers Sausages served with creamy mashed potatoes, homemade onion rings and chip shop gravy. Also available with twice-cooked chips instead of mash.

Regular Sausage	£11.00
Cheeky Battered Sausage	£11.00

Snacks & Starters

Lobster Bisque £7.00
A classic thick and creamy lobster soup served with herb bread.

Salmon Fishcake £8.50
House made fishcake served on sauté spinach and hollandaise sauce.

Panko Coated Calamari £6.50
Squid rings coated in a coarse Japanese bread crumb, served with mixed leaves and a garlic aioli dip.

Smoked Mackerel Pate £6.00
House made pate served with toasted ciabatta, mixed leaves and a lemon wedge.

Beer Battered Onion Rings £4.50
Homemade onion rings, fried to perfection in our special recipe beer batter, served with mixed leaves a garlic aioli dip.

Pies

Award-winning pies from Pieminister, served with mushy peas, gravy and creamy mashed potatoes or twice-cooked chips.



Beef £12.50
A British beef steak and real ale pie.

Chicken £12.50
A free range British chicken, field and chestnut mushroom pie.

Venison £13.00
A British venison, dry cured bacon, red wine and green lentil pie.

Mushroom £12.50
A wild musroom, asparagus, cream and white wine pie.

Add a stack of Beer Battered Onion Rings + £2.00
Upgrade to Ham Hock & Leek Mushy Peas + £1.00
Add a pot of Mediterranean Vegetables +£2.00
Upgrade to Sweet Potato Fries +£1.50

Sauces & Sides

Mushy Peas	£1.50
Ham Hock & Leek Mushy Peas	£2.50
Mediterranean Vegetables	£2.00
Rajdoot Indian Curry Sauce	£2.00
Chip Shop Curry Sauce	£1.50
Gravy	£1.50
Homemade Tartar Sauce	£1.00
Garlic Aioli	£1.00
Sweet Chilli Sauce	£0.60
Halls Bread & Butter	£1.00
Twice-Cooked Chips	£3.00
Sweet Potato Fries	£4.00
House Salad	£3.00

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DRINKS MENU

White Wine

	175ml Glass	250ml Glass	75cl Bottle
1. Vermonte Chardonnay Reserva, Casablanca Valley, Chile Crisp acidity and flavours reminiscent of green apples and tropical fruit.	£4.50	£6.00	£17.00
2. Voga Italia Pinot Grigio delle Venezie, Italy Refreshing Pinot Grigio with subtle citrus flavours and a racy acidity.	£5.00	£6.50	£19.00
3. Vidal Savignon Blanc, Marlborough, New Zealand Classic Goseberry and passion fruit aromas mingled with a crisp, grassy flavour.	£6.00	£7.50	£22.00
4. Chablis 1er Cru Les Beuroy, Domaine Marguerite Carillon, France Fresh, minerally palate with the richness expected from a Premier Cru Chablis.			£30.00

Red Wine

	175ml Glass	250ml Glass	75cl Bottle
5. Voga Italia Merlot Terre Siciliane, Italy Soft, ripe, plum and dark berry fruit-driven red from Sicily.	£4.50	£6.00	£17.00
6. Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain Soft hints of red fruits and liquorice with flavours of spice and vanilla.	£5.00	£6.50	£19.00
7. Trivento Reserve Malbec, Mendoza, Argentina Aromas of plum and raspberry dominate with notes of vanilla. Velvety to the finish.			£22.00
8. Châteauneuf-du-Pape, La Tiare du Pape, Maison Bouachon, France Full-bodied, smooth and rounded. Bright, blackberry and cherry fruit with floral notes.			£35.00

Rosé Wine

	175ml Glass	250ml Glass	75cl Bottle
9. Belvino Pinot Grigio Rosato delle Venezie, Italy A delicate pink wine full of fresh, summer-fruit aromas and flavours.	£5.00	£6.50	£19.00

Sparkling Wine

	125ml Glass	Bottle
10. Bocelli Prosecco Extra Dry, Italy Sparkling apple and citrus flavoured - stylishly delivered.	£4.50	£25.00
11. Perrier-Jouët Grand Brut Light yet lingering. Elegant and full of elaborate fruity bubbles.	£7.00	£40.00
12. Veuve Clicquot Yellow Label Brut Rich and dry with great depth.		£60.00
13. Perrier-Jouët Belle Epoque Striking finesse. Bubbles bursting to escape.		£140.00
14. Dom Pérignon Brut A true celebration of style, thoroughly deserved.		£170.00

Wines are also available in 125ml measures

Beer & Cider

Hooked Small Batch Golden Ale (3.5% 500ml)	£4.50
Anchor Steam Lager (4.8% 355ml)	£4.20
Brew Dog, Dead Pony Pale Ale (3.8% 330ml)	£4.20
MeanTime, Yakima Red Ale (4.1% 330ml)	£4.20
Goose Island 312 Urban Wheat Ale (4.2% 355ml)	£4.20
Orpens Irish Craft Cider (5.3% 355ml)	£4.20

Hot Drinks

Americano	£2.20
Espresso	£2.00
Cappuccino	£2.60
Latte	£2.60
Hot Chocolate	£2.60
Mocha Coffee	£2.80
Pot of English Breakfast Tea	£1.80
Pot of Tea Pigs Speciality Tea	£2.00
Rooibos, Camomile, Peppermint, Super Fruit, Earl Grey	

Spirits

VODKA Absolut, Grey Goose, Absolut Elyx	All standard: £3.00
GIN Beefeater, Hendricks, Silent Pool	
RUM Havana 7 Year-old, Rumbullion, Pussers Navy	All premium: £3.50
BOURBON Wild Turkey, Makers Mark	
BRANDY Martell VS	
WHISKEY Chivas Regal 12 Year-old, Monkey Shoulder	
LIQUOURS Disaronno, Archers, Malibu, Southern Comfort	
SHOTS Jagermeister, Agwa, Sambuca, Passoa	

Soft Drinks

Strathmore Still or Sparking Water	£1.90
Karma Cola	£2.80
Lemony Lemonade	£2.80
Frobishers Apple	£2.80
Frobishers Cranberry	£2.80
Frobishers Orange	£2.80



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EXPRESS LUNCH MENU

Served 12 - 2:30pm

Mussels Irish mussels in a Prosecco and leek sauce served with toasted ciabatta.	£9.00
White Bait Fried white bait served with a roasted garlic tomato sauce and fresh mixed leaves.	£7.00
Fish Bake Grimsby smoked haddock, spinach, mustard cream and egg bake served with herb bread and a green salad.	£9.00
Red Pepper Risotto  Roasted red pepper risotto finished with fresh rocket and parmesan shavings.	£8.50
Mixed Seafood Salad Octopus, squid, prawns, cockles and mussels served on a salad with a balsamic, honey and mustard seed dressing.	£11.00
Smoked Salmon Ciabatta Scottish cured smoked salmon with a dill and crème fraîche sauce served in a ciabatta roll.	£7.00
Add twice cooked chips	+ £2.50

- MAIN RESTAURANT MENU ALSO AVAILABLE -

01285 646 343

 maltandanchor.co.uk



maltandanchor



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COCKTAILS

Pimp your Prosecco!

Anchor Fizz £7

Absolute Wild Tea Vodka • Elderflower
Cordial • Lime Juice • Prosecco

Bellini £6

White Peach Puree • Prosecco

Kir Royale £6

Chambord, raspberry liquor • Prosecco

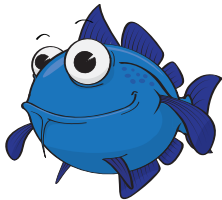
Passion Fruit Bliss £6

Passoa, Passion fruit liquor • Prosecco

French 75 £7

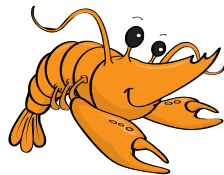
Beefeater Gin • Lemon Juice
Gomme • Prosecco

LITTLE NIPPERS KIDS MENU



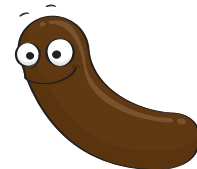
COD FINGERS

Served with twice-cooked
chips and tomato ketchup.



JUMBO SCAMPI

Served with twice-cooked
chips and tartar sauce.



SAUSAGE & MASH

Sausage from Jesse Smiths with
a side of chip shop gravy.

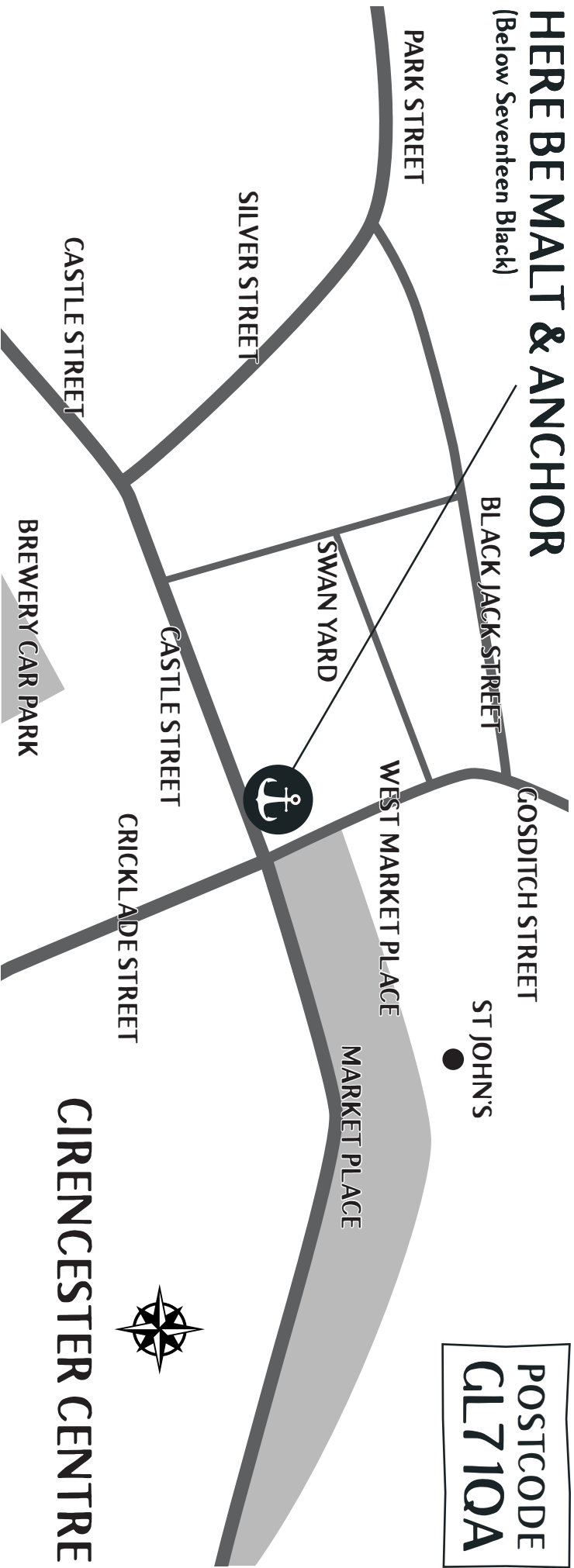
All meals come with unlimited blackcurrant or orange squash.

Please speak to staff for allergen advice.

£5
EACH

HERE BE MALT & ANCHOR

(Below Seventeen Black)



POSTCODE
GL7 1QA

CIRENCESTER CENTRE