



# 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 £30.00  
Mondays and Wednesdays only

### 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.



Not a fan of batter? No problem - we can oven bake your fish!

- Small Cod £10.90
- Regular Cod £13.90
- Haddock, Skin-on £13.90
- Plaice, Skin-on £13.90
- Upgrade to Beer Batter + £0.50
- Upgrade to Ham Hock & Leek Mushy Peas + £1.00
- Upgrade to Sweet Potato Fries + £1.50

- King Prawn Tacos £13.50  
Harrisa-spiced king prawns and mango salsa tacos with twice-cooked chips and a side salad.

- Cod Bites £12.00  
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.



MSC-C-53712-97  
All our cod and haddock comes from MSC certified sustainable fisheries. [www.msc.org](http://www.msc.org)

### Bangers & Mash

Jesse Smith's Special Recipe sausages served with creamy mashed potato, crispy leeks and chip shop gravy. Also with twice-cooked chips instead of mash.



- Regular Sausage / Battered Sausage £11.00

### Small Plates & Starters

- Monkfish Salad £8.00  
Pan fried monkfish tails served with a charred spring onion and tomato salad.

- Kick Ass Asparagus £7.00  
Roasted asparagus with duck egg, hollandaise sauce and brown butter.

- Prawn & Calamari Combo £6.50  
Panko-coated squid rings and tempura battered prawns served with mixed leaves, garlic aioli and sweet chilli dip.

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

- 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 mushroom, 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
- Upgrade to Sweet Potato Fries + £1.50

### Sauces & Sides

- Mushy Peas £1.50
- Ham Hock & Leek Mushy Peas £2.50
- Roasted Asparagus £4.00
- 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

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# DRINKS MENU

## White Wine

	175ml Glass	250ml Glass	75cl Bottle
1. <b>Vermonte Chardonnay Reserva, Casablanca Valley, Chile</b> Crisp acidity and flavours reminiscent of green apples and tropical fruit.	£5.00	£6.50	£19.00
2. <b>Voga Italia Pinot Grigio delle Venezie, Italy</b> Refreshing Pinot Grigio with subtle citrus flavours and a racy acidity.	£5.00	£6.50	£19.00
3. <b>Bacchus 2017, Cirencester, England</b> Charming Cotswold wine bursting with peach grapefruit and hints of lychee and elderflower.	£6.00	£7.50	£22.00
4. <b>Vidal Savignon Blanc, Marlborough, New Zealand</b> Classic Gossberry and passion fruit aromas mingled with a crisp, grassy flavour.	£6.00	£7.50	£22.00
5. <b>Chablis 1er Cru Les Beuroy, Domaine Marguerite Carillon, France</b> Fresh, mineral palate with the richness expected from a Premier Cru Chablis.			£30.00

## Red Wine

	175ml Glass	250ml Glass	75cl Bottle
6. <b>Voga Italia Merlot Terre Siciliane, Italy</b> Soft, ripe, plum and dark berry fruit-driven red from Sicily.	£5.00	£6.50	£19.00
7. <b>Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain</b> Soft hints of red fruits and liquorice with flavours of spice and vanilla.	£6.00	£7.50	£22.00
8. <b>Trivento Reserve Malbec, Mendoza, Argentina</b> Aromas of plum and raspberry dominate with notes of vanilla. Velvety to the finish.			£22.00
9. <b>Châteauneuf-du-Pape, La Tiare du Pape, Maison Bouachon, France</b> Full-bodied, smooth and rounded. Bright, blackberry and cherry fruit with floral notes.			£35.00

## Rosé Wine

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

## Sparkling Wine

		125ml Glass	Bottle
11. <b>Bocelli Prosecco Extra Dry, Italy</b> Sparkling apple and citrus flavoured - stylishly delivered.		£4.50	£25.00
12. <b>Bulari Sparkling White 2015, Cirencester, England</b> An elegant English sparkling with delicate notes of apple and pear and a fine prolonged mousse.			£35.00
13. <b>Perrier-Jouët Grand Brut</b> Light yet lingering. Elegant and full of elaborate fruity bubbles.		£7.00	£40.00
14. <b>Veuve Clicquot Yellow Label Brut</b> Rich and dry with great depth.			£60.00
15. <b>Perrier-Jouët Belle Epoque</b> Striking finesse. Bubbles bursting to escape.			£140.00
16. <b>Dom Pérignon Brut</b> A true celebration of style. Thoroughly deserved.			£170.00

## Cocktails

<b>Kir Royale</b> Chambord Raspberry Liquor, Prosecco	£6.00	<b>Anchor Fizz</b> Absolute Wild Tea Vodka, Elderflower Cordial, Lime Juice, Prosecco	£7.00
<b>Passion Fruit Bliss</b> Passoa Passion Fruit Liquor, Prosecco	£6.00	<b>French 75</b> Beehive Gin, Lemon Juice, Gomme, Prosecco	£7.00
<b>Bellini</b> White Peach Puree, Prosecco	£6.00		

## Beer & Cider

<b>Hooked Small Batch Golden Ale (3.5% 500ml)</b>	£4.70
<b>Anchor Steam Lager (4.8% 355ml)</b>	£4.50
<b>Brew Dog, Dead Pony Pale Ale (3.8% 330ml)</b>	£4.50
<b>Mean Time, Yakima Red Ale (4.1% 330ml)</b>	£4.50
<b>Goose Island 312 Urban Wheat Ale (4.2% 355ml)</b>	£4.50
<b>Orpens Irish Craft Cider (5.3% 355ml)</b>	£4.50

## Hot Drinks

<b>Americano</b>	£2.40
<b>Espresso</b>	£2.00
<b>Cappuccino</b>	£2.80
<b>Latte</b>	£2.80
<b>Hot Chocolate</b>	£2.90
<b>Mocha Coffee</b>	£2.80
<b>Pot of English Breakfast Tea</b>	£2.20
<b>Pot of Tea Pigs Speciality Tea</b>	£2.60
<b>Rooibos, Camomile, Peppermint, Super Fruit, Earl Grey</b>	

## Spirits

<b>VODKA</b> Absolut, Grey Goose, Absolut Elyx	Standard
<b>GIN</b> Beehive, Hendricks, Silent Pool	£3.00
<b>RUM</b> Havana 7 Year-old, Rumbullion, Pussers Navy	Premium
<b>BOURBON</b> Wild Turkey, Makers Mark	£3.50
<b>BRANDY</b> Martell V.S	
<b>WHISKEY</b> Chivas Regal 12 Year-old, Monkey Shoulder	
<b>LIQUOURS</b> Disaronno, Archers, Malibu, Southern Comfort	
<b>SHOTS</b> Jagermeister, Agwa, Sambuca, Passoa	

## Soft Drinks

<b>Strathmore Still or Sparking Water</b>	£2.50
<b>Karma Cola</b>	£3.00
<b>Lemony Lemonade</b>	£3.00
<b>Gingerella Ginger Ale</b>	£3.00
<b>Frobishers Apple</b>	£3.00
<b>Frobishers Cranberry</b>	£3.00
<b>Frobishers Orange</b>	£3.00



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## EXPRESS LUNCH MENU

Served 12 - 2:30pm

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

- MAIN RESTAURANT MENU ALSO AVAILABLE -

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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

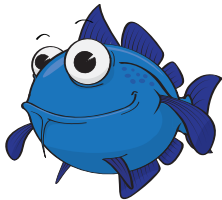
**Passion Fruit Bliss** £6

Passoa, Passion fruit liquor • Prosecco

**French 75** £7

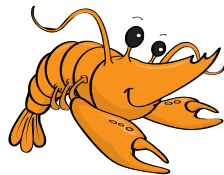
Beefeater Gin • Lemon Juice  
Gomme • Prosecco

## LITTLE NIPPERS KIDS MENU



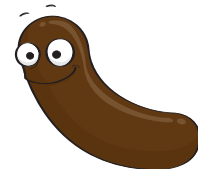
### COD FINGERS

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.

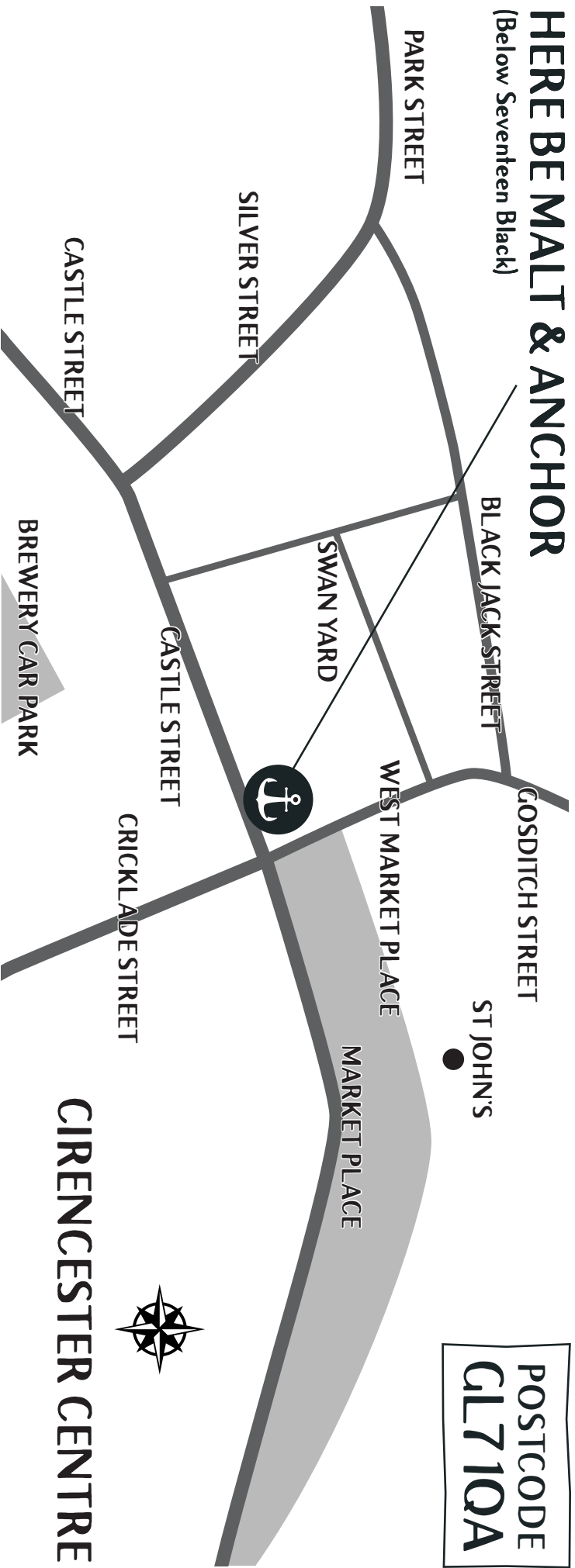
All meals come with unlimited blackcurrant or orange squash.

Please speak to staff for allergen advice.

**£5**  
EACH

# HERE BE MALT & ANCHOR

(Below Seventeen Black)



POSTCODE  
GL7 1QA

CIRENCESTER CENTRE