

# RESTAURANT MENU

## While you wait...

Champagne Pickled Quail Eggs (4) <b>V</b> <b>Gf</b>	£5.50
Mini Pickled Gherkins <b>V</b> <b>Gf</b>	£4.00
Silverskin Pickled Onions <b>V</b> <b>Gf</b>	£4.00



Two portions of Cod & Chips with a bottle of Pontebello Prosecco Mondays and Wednesdays only	£40.00
Upgrade to Bocelli Prosecco Premium Extra Dry DOC	+ £5.00

## 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.



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

Small Cod <b>V</b>	Tail fillet £15.90 / Loin Cut £17.50
Large flakes with a medium to sweet flavour.	

Regular Cod <b>V</b>	Tail fillet £17.90 / Loin Cut £19.50
Large flakes with a medium to sweet flavour.	

Haddock, Skin on <b>V</b>	£17.90
Medium flakes with a medium to sweet flavour.	

Plaice, Skin on	£17.90
Soft, small flakes with a mild flavour.	

Upgrade to Beer Batter	+ £0.50
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Upgrade to Ham Hock & Leek Mushy Peas	+ £1.00
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Upgrade to Sweet Potato Fries	+ £1.50
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Cod Bites	4 for £14.00 / 6 for £16.00
Beer battered chunky cod bites served with twice cooked chips, lemon wedge, house salad and homemade tartare sauce.	

Proper Scampi	£17.90
Large langoustine tails in a light British breadcrumb, served with twice-cooked chips, lemon wedge and homemade tartar sauce.	

Tempura Battered Prawns	£17.90
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	£18.50
Hand-cut squid rings coated in a coarse Japanese breadcrumb, twice-cooked chips, mixed leaves, lemon wedge and a garlic aioli dip.	

Bubble Battered Red Shrimp	£19.90
If you love lobster you'll love these! Large and meaty Argentinian red shrimp prepared in a 'out there' bubble batter. Served with twice-cooked chips, mixed leaves, lemon wedge and a spicy sriracha mayo dip.	

Prawn-ageddon	£17.00/£21.00 with chips
Combo of Bubble Red Shrimp, Bengali Breaded King Prawns, Proper Scampi and Tempura Battered Prawns. Served with sweet chili sauce, sriracha mayo, tartar sauce, garlic aioli and mixed leaves.	

## Bangers & Mash

Jesse Smith's Special Recipe sausages served with creamy mashed potato, beer battered onion rings and chip shop gravy. Or swap mash for twice-cooked chips.



Regular Sausage / Battered Sausage	£16.90
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MSC-C-53712-97  
All our cod and haddock comes from MSC certified sustainable fisheries. [www.msc.org](http://www.msc.org).

## Small Plates & Starters

Mixed Seafood Salad <b>Gf</b>	£13.00 / £20.00
Octopus, Squid, Prawns, Cockles and mussels served on a balsamic, honey and mustard seed dressed salad.	

King Prawn Saganaki	£10.00
Succulent king prawns baked in a rich tomato, chilli, garlic, white wine, and feta sauce. With toasted sourdough.	

Salt & Pepper Squid	£8.50
Lightly fried salt and pepper squid served with crispy seaweed and a thai dipping sauce.	

Prawn & Calamari Combo	£9.00
Panko-coated squid rings and tempura battered prawns served with crispy seaweed, garlic aioli and sweet chilli dip.	

White Bait <b>Gf</b>	£6.50
Fried white bait with a roasted garlic and tomato sauce.	

Drunken Mussels	£9.00 / £18.00
Fresh mussels cooked in Somerset cider, leeks and smoked bacon. Served with toasted sourdough.	

Honey Miso Trout Salad	£11.50 / £19.00
Locally farmed (Bibury) trout fillet in a miso, honey and chilli glaze served on a rainbow salad.	

## Pies

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



Wild Boar & Chorizo Pie	£18.90
Wild boar, chorizo, roasted peppers, potato, smoked paprika and dark chocolate in a sweet tomato sauce.	

Beef	£18.90
A British beef steak and real ale pie.	

Chicken	£18.90
A free range British chicken, field and chestnut mushroom pie.	

Venison	£18.90
A slow-cooked venison, cider, pearl onions, mushroom, roast garlic and redcurrent jelly pie.	

Mushroom <b>V</b>	£18.90
Wild mushroom, asparagus, cream and white wine pie.	

Vegan <b>Ve</b>	£18.90
Jack fruit 'steak', craft ale and black pepper pie. Served with vegan mash instead of twice-cooked chips.	

Add a stack of Beer Battered Onion Rings	+ £3.00
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Upgrade to Ham Hock & Leek Mushy Peas	+ £1.00
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Upgrade to Sweet Potato Fries	+ £1.50
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## Sauces & Sides

Beer Battered Onion Rings	£6.50
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Cheeky Battered Sausage	£4.00
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Mushy Peas <b>V</b> <b>Gf</b>	£3.00
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Ham Hock & Leek Mushy Peas <b>Gf</b>	£4.00
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Crispy Seaweed	£4.00
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Mixed Salad <b>Ve</b> <b>Gf</b>	£3.50
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Rajdoot Madras Curry Sauce	£3.50
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Chip shop Curry Sauce <b>Ve</b>	£3.00
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Gravy <b>Ve</b>	£3.00
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Halls Bread & Butter <b>V</b>	£3.00
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Twice-Cooked Chips	£4.50
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Sweet Potato Fries	£5.90
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Homemade Tartar, Garlic Aioli, Sweet Chilli, Sriracha Mayo	£2.00
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All of our products are cooked to order and may contain traces of nuts, gluten or other allergens. Whilst carefully prepared on-site, some items may contain bones. Our menu descriptions do not list all ingredients. For details of dietary requirements, including food allergies and intolerances, please ask a member of our team.

# 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.	£6.50	£8.00	£25.00
2. <b>Belvino Pinot Grigio delle Venezie, Italy</b> Delicately flavoured with notes of apple and pear. A hint of sweetness makes this wine just off-dry.	£6.50	£8.00	£25.00
3. <b>Pulpo Sauvignon Blanc, Western Cape, South Africa</b> Classic Gossberry and passion fruit aromas mingled with a crisp, grassy flavour.	£7.50	£9.00	£28.00
4. <b>Phoenix 2020, Cirencester, England</b> Charming Colswold wine bursting with peach grapefruit and hints of lychee and elderflower.	£8.50	£10.00	£30.00
5. <b>Chablis 1er Cru Les Beuroy, Domaine Marguerite Carillon, France</b> Fresh, mineraly palate with the richness expected from a Premier Cru Chablis.			£45.00

## Red Wine

	175ml Glass	250ml Glass	75cl Bottle
6. <b>Fish Hoek Merlot, South Africa</b> Organic, soft ripe plum and dark berry fruit driven red.	£6.50	£8.00	£25.00
7. <b>Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain</b> Soft hints of red fruits and liquorice with flavours of spice and vanilla.	£8.00	£9.00	£28.00
8. <b>Trivento Reserve Malbec, Mendoza, Argentina</b> Aromas of plum and raspberry dominate with notes of vanilla. Velvety to the finish.			£28.00
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.			£45.00

## Rosé Wine

	175ml Glass	250ml Glass	75cl Bottle
10. <b>Côtes de Provence Heritage, France</b> Pale in appearance, shows fresh aromas of peach and pear.	£7.50	£9.00	£28.00

## Sparkling Wine

	125ml Glass	Bottle
11. <b>Pontebello Prosecco Doc Spumante Extra Dry, Italy</b> Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours.		£30.00
12. <b>Alberto Nani Organic &amp; Vegan Certified Prosecco, Italy</b> Shows subtle flower and fruit aromas that make the palate deliciously light with a peachy softness.	£6.50	£35.00
13. <b>Bulari Sparkling White 2015, Cirencester, England</b> An elegant English sparkling with delicate notes of apple and pear and a fine prolonged mousse.		£45.00
14. <b>Perrier-Jouët Grand Brut</b> Light yet lingering. Elegant and full of elaborate fruity bubbles.		£75.00
15. <b>Veuve Clicquot Yellow Label Brut</b> Rich and dry with great depth.		£80.00
16. <b>Perrier-Jouët Belle Epoque</b> Striking finesse. Bubbles bursting to escape.		£190.00
17. <b>Dom Pérignon Brut</b> A true celebration of style, thoroughly deserved.		£220.00

## Cocktails

<b>Kir Royale</b> Chambord Raspberry Liqueur, Prosecco	£8.00	<b>Limonsecco</b> Blackfords "Colswold limoncello", Prosecco	£8.00
<b>Passion Fruit Bliss</b> Passoa Passion Fruit Liqueur, Prosecco	£8.00	<b>Anchor Fizz</b> Absolute Wild Tea Vodka, Elderflower Cordial, Lime Juice, Prosecco	£9.00
<b>Bellini</b> White Peach Puree, Prosecco	£8.00	<b>French 75</b> Beefeater Gin, Lemon Juice, Gomme, Prosecco	£9.00

## Beer & Cider

M&A <b>Hooked</b> Small Batch Golden Ale (3.5% 500ml)	£5.20
M&A <b>Yeah Buoy!</b> Small Batch Lager (4.7% 500ml)	£5.20
M&A <b>Monkey Fist</b> Small Batch IPA (4.6% 500ml)	£5.20
<b>Camden Hells</b> Lager (4.6% 330ml)	£4.80
<b>Brew Dog Punk AF</b> Low Alcohol Beer (0.5% 330ml)	£4.50
<b>Corona Cero</b> Zero Alcohol Lager (0.0% 330ml)	£4.50
<b>Orchard Pig</b> Somerset Craft Cider (4.5% 500ml)	£5.20

## Soft Drinks

<b>Still or Sparking Water</b>	£3.50
<b>Coca Cola Original</b>	£3.80
<b>Coca Cola Zero</b>	£3.70
<b>Lemony Lemonade / Summer Orangeade</b>	£3.80
<b>Gingerella</b> Ginger Ale	£3.80
<b>Frobishers Apple / Cranberry / Orange</b>	£3.80

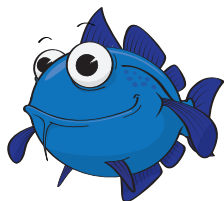
## Spirits

<b>VODKA</b> Absolut, Grey Goose, Absolut Elyx	Standard
<b>GIN</b> Beefeater, Hendricks, Silent Pool	£4.00
<b>RUM</b> Havana 7 Year-old, Rumbullion, Pussers Navy	Premium
<b>BOURBON</b> Wild Turkey, Makers Mark	£4.50
<b>BRANDY</b> Martell V.S	
<b>WHISKY</b> Chivas Regal 12 Year-old, Monkey Shoulder	
<b>LIQUEURS</b> Disaronno, Archers, Malibu, Southern Comfort	
<b>SHOTS</b> Jagermeister, Agwa, Sambuca, Passoa	

## Hot Drinks

<b>Americano</b>	£3.50
<b>Espresso</b>	£2.90
<b>Cappuccino</b>	£3.60
<b>Latte</b>	£3.60
<b>Hot Chocolate</b>	£3.90
<b>Mocha Coffee</b>	£3.90
<b>Pot of English Breakfast Tea</b>	£3.10
<b>Pot of Tea Pigs Speciality Tea</b>	£3.40
Rooibos, Camomile, Peppermint, Super Fruit, Earl Grey	

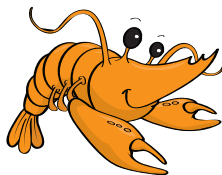
# LITTLE NIPPERS KIDS MENU



## COD FINGERS

Served with twice-cooked chips and tomato ketchup.

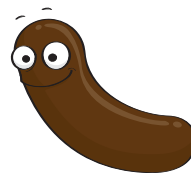
**£7.50**



## JUMBO SCAMPI

Served with twice-cooked chips and tartar sauce.

**£8.00**



## SAUSAGE & MASH

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

**£7.00**

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All meals come with unlimited blackcurrant or orange squash.

Please speak to staff for allergen advice.

# HERE BE MALT & ANCHOR

(Below Seventeen Black)

POSTCODE  
GL7 1QA

