

RESTAURANT MENU

While you wait...

Champagne Pickled Quail Eggs (4) **V** **Gf** £4.00

Mini Pickled Gherkins **V** **Gf** £3.00

Silverskin Pickled Onions **V** **Gf** £3.00

FISH AND FIZZ Two portions of Cod & Chips with a bottle of Pontebello Prosecco £35.00
Mondays and Wednesdays only
Upgrade to Bocelli Prosecco + £5.00
Premium Extra Dry DOC

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 **V** **Gf** £12.90
Large flakes with a medium to sweet flavour.

Regular Cod **V** **Gf** £14.90
Large flakes with a medium to sweet flavour.

Haddock, Skin on **V** **Gf** £14.90
Medium flakes with a medium to sweet flavour.

Plaice, Skin on £14.90
Soft, small flakes with a mild flavour.

Upgrade to Beer Batter + £0.50

Upgrade to Ham Hock & Leek Mushy Peas + £1.00

Upgrade to Sweet Potato Fries + £1.50

Cod Bites 4 for £10.00 / 6 for £12.00
Beer battered chunky cod bites served with twice cooked chips, lemon wedge, house salad and homemade tartare sauce.

Proper Scampi £14.50
Large langoustine tails in a light British breadcrumb, served with twice-cooked chips, lemon wedge and homemade tartar sauce.

Tempura Battered Prawns £14.90
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 £14.90
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 £15.50
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.

King Prawn Tacos £16.00
Bengali breaded king prawns and mango salsa tacos with twice cooked chips and a side salad.

Prawn-ageddon £14.00/£18.00 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 £13.90

Small Plates & Starters

Mixed Seafood Salad **Gf** £8.00 / £15.00
Octopus, Squid, Prawns, Cockles and mussels served on a balsamic, honey and mustard seed dressed salad.

Poached Bibury Trout & Broadbean Salad £8.00 / £15.00
Locally farmed poached trout served on a broadbean and watercress salad dressed with a horseradish cream and tomato dressing.

Salt and Pepper Squid £7.00
Lightly fried salt and pepper squid served with mixed leaves and a thai dipping sauce.

Prawn & Calamari Combo £7.00
Panko-coated squid rings and tempura battered prawns served with mixed leaves, garlic aioli and sweet chilli dip.

White Bait **Gf** £6.00
Fried white bait with a roasted garlic and tomato sauce.

Beer Battered Onion Rings £5.00
Homemade onion rings, in our special recipe beer batter, served with mixed leaves a garlic aioli dip.

Pies

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



Wild Boar & Chorizo Pie £14.90
Wild boar, chorizo, roasted peppers, potato, smoked paprika and dark chocolate in a sweet tomato sauce.

Beef £14.90
A British beef steak and real ale pie.

Chicken £14.90
A free range British chicken, field and chestnut mushroom pie.

Venison £14.90
A slow-cooked venison, cider, pearl onions, mushroom, roast garlic and redcurrant jelly pie.

Mushroom **V** £14.90
Wild mushroom, asparagus, cream and white wine pie.

Vegan **Ve** £14.90
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 + £2.00

Upgrade to Ham Hock & Leek Mushy Peas + £1.00

Upgrade to Sweet Potato Fries +£1.50

Sauces & Sides

Cheeky Battered Sausage £3.50

Mushy Peas **V** **Gf** £1.50

Ham Hock & Leek Mushy Peas **Gf** £2.50

Mixed Salad **Ve** **Gf** £2.50

Rajdoot Madras Curry Sauce £2.00

Chip shop Curry Sauce **Ve** £1.50

Gravy **Ve** £1.50

Halls Bread & Butter **V** £1.50

Twice-Cooked Chips £4.00

Sweet Potato Fries £5.50

Homemade Tartar, Garlic Aioli, Sweet Chilli, Sriracha Mayo £1.00



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

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.	£6.00	£7.50	£20.00
2. Belvino Pinot Grigio delle Venezie, Italy Delicately flavoured with notes of apple and pear. A hint of sweetness makes this wine just off-dry.	£6.00	£7.50	£20.00
3. Vidal Savignon Blanc, Marlborough, New Zealand Classic Gossberry and passion fruit aromas mingled with a crisp, grassy flavour.	£7.00	£8.50	£23.00
4. Bacchus 2017, Cirencester, England Charming Cotswold wine bursting with peach grapefruit and hints of lychee and elderflower.	£8.00	£9.50	£26.00
5. Chablis 1er Cru Les Beuroy, Domaine Marguerite Carillon, France Fresh, mineraly palate with the richness expected from a Premier Cru Chablis.			£45.00

Red Wine

	175ml Glass	250ml Glass	75cl Bottle
6. Fish Hoek Merlot, South Africa Organic, soft ripe plum and dark berry fruit driven red.	£6.00	£7.50	£20.00
7. Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain Soft hints of red fruits and liquorice with flavours of spice and vanilla.	£7.00	£8.50	£23.00
8. Trivento Reserve Malbec, Mendoza, Argentina Aromas of plum and raspberry dominate with notes of vanilla. Velvety to the finish.			£23.00
9. Châteauneuf-du-Pape, La Tiare du Pape, Maison Bouachon, France Full-bodied, smooth and rounded. Bright, blackberry and cherry fruit with floral notes.			£45.00

Rosé Wine

	175ml Glass	250ml Glass	75cl Bottle
10. Côtes de Provence Heritage, France Pale in appearance, shows fresh aromas of peach and pear.	£7.00	£8.50	£23.00

Sparkling Wine

	125ml Glass	Bottle
11. Pontebello Prosecco Doc Spumante Extra Dry, Italy Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours.		£30.00
12. Alberto Nani Organic & Vegan Certified Prosecco, Italy Shows subtle flower and fruit aromas that make the palate deliciously light with a peachy softness.	£6.00	£35.00
13. Bulari Sparkling White 2015, Cirencester, England An elegant English sparkling with delicate notes of apple and pear and a fine prolonged mousse.		£45.00
14. Perrier-Jouët Grand Brut Light yet lingering. Elegant and full of elaborate fruity bubbles.		£70.00
15. Veuve Clicquot Yellow Label Brut Rich and dry with great depth.		£75.00
16. Perrier-Jouët Belle Epoque Striking finesse. Bubbles bursting to escape.		£180.00
17. Dom Pérignon Brut A true celebration of style, thoroughly deserved.		£200.00

Cocktails

Kir Royale Chambord Raspberry Liquor, Prosecco	£7.00	Limonecco Blackfords "Cotswold limoncello", Prosecco	£7.00
Passion Fruit Bliss Passoa Passion Fruit Liquor, Prosecco	£7.00	Anchor Fizz Absolute Wild Tea Vodka, Elderflower Cordial, Lime Juice, Prosecco	£8.00
Bellini White Peach Puree, Prosecco	£7.00	French 75 Beehive Gin, Lemon Juice, Gomme, Prosecco	£8.00

Beer & Cider

Hooked Small Batch Golden Ale (3.5% 500ml)	£4.80
Bowline Small Batch Pilsner (4.8% 330ml)	£4.60
Anchor Lager (4.9% 355ml)	£4.50
Brew Dog, Dead Pony Pale Ale (3.8% 330ml)	£4.50
Mean Time, Yakima Red Ale (4.1% 330ml)	£4.50
Goose Island 312 Urban Wheat Ale (4.2% 355ml)	£4.50
No Brainer, Cotswold Craft Cider (4.8% 355ml)	£4.50

Spirits

VODKA Absolut, Grey Goose, Absolut Elyx	Standard
GIN Beehive, Hendricks, Silent Pool	£3.00
RUM Havana 7 Year-old, Rumbullion, Pussers Navy	Premium
BOURBON Wild Turkey, Makers Mark	£3.50
BRANDY Martell VS	
WHISKY Chivas Regal 12 Year-old, Monkey Shoulder	
LIQUEURS Disaronno, Archers, Malibu, Southern Comfort	
SHOTS Jagermeister, Agwa, Sambuca, Passoa	

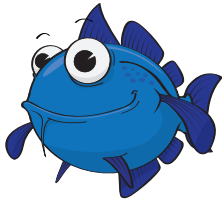
Soft Drinks

Strathmore Still or Sparking Water	£3.00
Coca Cola Zero	£3.30
Lemony Lemonade / Summer Orangeade	£3.30
Gingerella Ginger Ale	£3.30
Frobishers Apple	£3.30
Frobishers Cranberry	£3.30
Frobishers Orange	£3.30

Hot Drinks

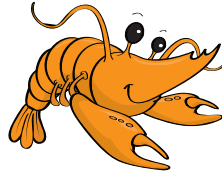
Americano	£2.90
Espresso	£2.50
Cappuccino	£3.10
Latte	£3.10
Hot Chocolate	£3.20
Mocha Coffee	£3.40
Pot of English Breakfast Tea	£2.80
Pot of Tea Pigs Speciality Tea	£3.00
Rooibos, Camomile, Peppermint, Super Fruit, Earl Grey	

LITTLE NIPPERS KIDS MENU



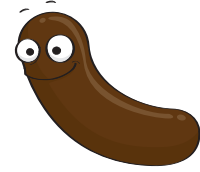
COD FINGERS

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.

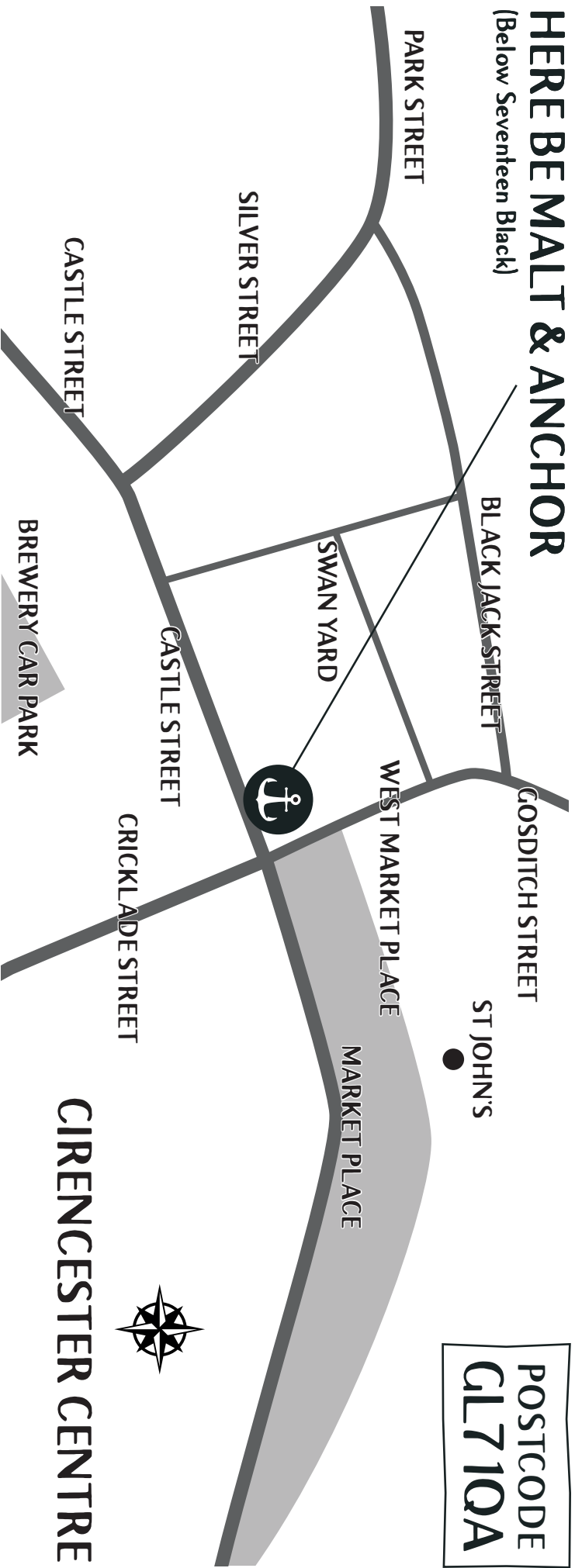
All meals come with unlimited blackcurrant or orange squash.

Please speak to staff for allergen advice.

£6.50
EACH

HERE BE MALT & ANCHOR

(Below Seventeen Black)



POSTCODE
GL7 1QA

CIRENCESTER CENTRE