

<i>APERITIFS</i>	<i>50ml</i>	
Campari	9.5	
Antica Formula Carpano Vermouth	11.5	
Americano Cocchi	9.5	
Aperol	9.5	
Lillet Blanc	9.5	
Lillet Rouge	9.5	
Martini Extra Dry	9.5	
Martini Bianco	9.5	
Martini Rosso	9.5	
Carpano Punt & Mes	9.5	
Noilly Prat	9.5	
Pimm's N1	9.5	
<i>LIQUEURS</i>	<i>50ml</i>	
Amaretto Disaronno	9.5	
Baileys	9.5	
Cointreau	9.5	
Drambuie	12	
Frangelico	9.5	
Kahlua	9.5	
Tia Maria	9.5	
Grand Marnier	9.5	
Italicus	12	
<i>DIGESTIVES</i>	<i>50ml</i>	
Fernet Branca	10.5	
Branca Menta	9.5	
Limoncello d'Amalfi Straibano	9.5	
Jägermeister	9.5	
Amaro Averna	9.5	
Amaro Nonino Quintessentia	10.5	
Cynar	9.5	
Sambuca	9.5	
<i>GRAPPAS</i>	<i>50ml</i>	
Nonino Grappa Tradizione	11	
Nonino Grappa Chardonnay	12	
Nonino Grappa Moscato	12.5	
Nonino Grappa Prosecco	13	
<i>SWEET WINE</i>	<i>100ml</i>	<i>Bottle</i>
Tokaji Sauska	18	62
Recioto della Valpolicella DOC	16	72

T H E A N C H O R

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

SMALL PLATES

Nocellara Olives	7
Whole Sicilian olives, sea salt cracker & kalamata olive tapenade	
Roast Beetroot Hummus & Broad Bean Pesto (VG)	9
With selection of seasonal crudities & selection of breads	
Smashed Avocado & Heritage Tomato Bruschetta (VG)	10
Sourdough bread & basil dressing	
Ham Hock & Manchego Croquettes	12
Grain mustard mayonnaise	
Gambas al Ajillo	18
Head on Prawns with garlic & chilli	
Harissa Octopus & Crispy Potatoes	18
Charred fennel & radicchio	
Calamari Fritti	15
Lightly dusted & freshly fried squid served with lemon mayonnaise	
Charcuterie Board	22
Cured meats, British cheddar, fruit chutney & Sourdough bread	
Grilled Vegetable Board	20
Marinated peppers, courgettes, aubergine & Sourdough bread	
Caesar Salad (V)	13
Baby gem lettuce, Caesar dressing, anchovies, croutons & parmesan Add chicken / prawns £5	
Buddha Bowl (VG)	13.95
Edamame beans, Avocado, beetroot, Spiced Pumpkin, Baby spinach & quinoa Add smoked salmon / chicken / prawns £5	

BEERS

	330ml
Peroni Italy	4.95
Meantime Lager England	4.95
Peroni 0% Italy	4.95

RUMS

	50ml
Havana Club Selection	11.5
Sailor Jerry	11
Flor de Cana 7yo Grand Reserve	12.5
The Kraken Black spiced Rum	13
The Chairman's Reserve St Lucia	14
Havana 7yo	14
Diplomatico Mantuano	14.5
Woods 100 Old Navy	14.5
Plantation Barbados Grande Reserve 5yo	14.75
Don Papa	15
Goslings Black Seal	16.5
Diplomatico Reserva Exclusiva	17.5
Zacapa 23Yo	24.5
El Dorado Special Reserve 21yo	37.5
Appleton Estate 21yo	55
Havana Club Anejo 15yo	65

GINS

	50ml
Tanqueray	11.5
Bombay Sapphire	12
Langley's London dry	12
Portobello Road No.171	12.25
Hayman's Old Tom	12.5
Cotswold Old Tom	13
Caorunn Small Batch Scottish	13.5
Roku Japanese	13.5
Brockman's	13.5
The King of Soho	13.75
Malfi Limone	14
Sipsmith	14
Hendrick's	14
The Botanist	14
Tanqueray 10	15.5
Monkey 47	15.5
Wanner's Rhubarb	16
Plymouth Navy Strength	16
Gin Mare	16.5

VODKAS

	50ml
Absolut Blue	11
Ketel one	11.5
Grey Goose	14
Ciroc	14.5
Zubrowka Bison	11
Belvedere	14
Chase	14
Stoly Elite	17
Cristal	17.5
Beluga	£15

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

JAPANESE

	<i>50ml</i>
Nikka from the Barrel	20.5
Suntory Hibiki Harmony Whisky	26
Yamazaki 12yo	45
Suntory Hakushu 12yo	56

AMERICAN

	<i>50ml</i>
Canadian Club	11
Buffalo Trace	12
Maker's Mark	12
Jim Beam White Label	11
Haig Clubman Grain	11.5
Bullet Bourbon	13
Bullet Rye	14.5
Bullet 10yo Bourbon	15.5
Four Roses Small Batch	14.5
Woodford Reserve	14
Wild Turkey 8yo	14
Sazerac 6yo Rye	19.5
Knob Creek Small Batch	15.5
Knob Creek Rye	16.5
Jack Daniels	11
Gentleman Jack	15
Jack Daniels single barrel	19.5

COGNAC / ARMAGNAC / CALVADOS

	<i>50ml</i>
Courvoisier VS	11
Courvoisier XO	38
Torres 10	12
Janneau VSOP	14
Dupont VSOP	22
Martell VS	12.5
Martell XO	48
Hennessy VS	14
Hennessy XO	58
Remy Martin VSOP	16.5
Remy Martin XO	52

TEQUILAS & Mezcal

	<i>50ml</i>
Olmecca Blanco	11
Quiquiruiqi Mezcal	15
Patron Silver	17
Patron Reposado	19.5
Patron Anejo	22.5
Don Julio Blanco	19.5
Don Julio Reposado	20.5
Don Julio Anejo	22

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

MAINS

Avocado & Chicken BLT sandwich	16
Grilled back bacon, chicken, Beef tomato, Smashed avocado, Lettuce & fries	
Wagyu Beef Burger	22
Brioche Bun, Lettuce, tomato, dill pickle & Tomato relish & fries	
Seared Yellow fin Tuna Burger	25
Brioche Bun, Lettuce, tomato, salsa Verde & fries	
Steak Sandwich	23
Sirloin steak, Sourdough bread, Onion Chutney, Grain mustard & wild rocket & fries	
Wagyu Beef Toast	35
A5 Wagyu rib eye Beef 100gm, Wild mushroom, Poached egg & caviar	
Butter chicken & basmati rice	18
Naan Bread & crispy onions	
Prawn, Lobster & Avocado Roll	20
Lemon & yuzu mayonnaise & fries	
Fish & chips	20
Camden Pale ale batter, Tartare sauce, Garden peas & triple cooked chips	
Chicken Katsu Sandwich	20
Panko Breaded chicken, cabbage & tonkatsu Sauce & fries	
Pea & mint Tortellini (VG)	22
Asparagus, peas, rocket pesto & black truffle	
Dukkah Spiced Roast Aubergine (VG)	17
With hazelnuts, tahini & pomegranate	
35 Day Aged Grass Fed Sirloin Steak 280g	36
Hand cut chips & peppercorn sauce	
DESSERT	
Valrhona dark Guanaja chocolate Delice	8
With Amarena cherry compote	
Sticky Toffee pudding	8
With toffee sauce & clotted cream ice cream	
Glazed lemon tart	8
With raspberries & vanilla crème fraiche	
British & Continental Cheeses	15
With Bread & condiments	

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

LOVELY BUBBLY 19.5**Harbour Royal**

Fresh raspberries, Chambord liquor & Champagne

Sexy Italian Kiss

Campari, cranberry & orange juice, Champagne and served with sugar on the rim

Lady in Red

Strawberry purée, Cointreau & Champagne

SIGNATURES MARTINI 15**Hot Baby**

Chilli infused Vodka with strawberry, sugar, lemon juice & Cointreau

Watermelon Martini

Fresh watermelon, touch of sugar and nice cool Vodka.

Harbour-Politan

Twist on the classic Cosmopolitan, with a ginger infused Vodka

Willow

Gin, fresh raspberry, mint, lemon juice and a touch of sugar

Espresso Martini

Strong single espresso shaken with, Vanilla Vodka, Kahlua, baileys, and a touch of sugar

VODKA MARTINI

Ketel one	15.5
Chase	18
Grey Goose	18
Belvedere	18
Ciroc	18.5
Beluga	19
Stoly Elite	21
Cristal	21.5

GIN MARTINI

Tanqueray	15.5
Bombay Sapphire	16
Beefeater 24	16.5
Caorunn	17.5
The Botanist	18
Hendricks	18
Monkey 47	19.5
Tanqueray 10	19.5

BLENDED 50ml

Monkey Shoulder	12
Dewar's 12yo	14
Chivas Regal 12yo	12
Chivas Regal 18yo	24
Chivas Regal 25yo	85
Johnnie Walker black 12yo	14
Johnnie Walker Gold 18yo Reserve	20
Johnnie Walker Blue 28yo Label	45

SINGLE MALT 50ml

Glenmorangie 10yo	Highland	14.5
Glenmorangie Quinta Ruban	Highland	21
Glenmorangie 18yo	Highland	30
Jura 10yo 14yo	Highland	14
Glengoyne 10yo	Highland	18
Highland Park 12yo	Highland	17
Highland Park 18yo	Highland	38
Laphroaig 10yo	Islay	16.5
Lagavulin 16yo	Islay	28
Bowmore 12yo	Islay	14.5
Bowmore 15yo	Islay	19
Bowmore 18yo	Islay	30
Ardbeg 10yo	Islay	18
Ardbeg Uigedail	Islay	21
Port Charlotte Bruichladdich 10yo	Islay	20
Caolilla 12yo	Islay	21
Bunnahabhain 12yo	Islay	18
Talisker 10yo	Skye	20
Glenkinchie 12yo	Lowland	18
Auchentoshan Three Wood	Lowland	18.5
Glenfiddich 12yo	Speyside	15
Glenfiddich 18yo	Speyside	26
Dalwhinnie 15yo	Speyside	20
Balvenie Double wood 12yo	Speyside	19.5
Craigellachie 13yo	Speyside	20.5
Dalmore 12yo	Speyside	24
Glenfarclas 15yo	Speyside	19

IRISH WHISKEY 50ml

Jameson	11.5
Bushmills Black Bush	12.5

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

SPARKLING WINES 125ml 750ml

Prosecco Via vai , Italy	12	54
Lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish		
Hattingley nv, England Hampshire	17.50	95
Elegant with vibrant green fruit and a characteristic toasty flavour. Pale gold in colour and well-balanced on the palate		
Montaudon Brut nv, France	18.5	98
Vibrant acidity well-meshed with notes of white peach, candied berry, lemon zest, and balanced almond flavours		
Hattingley Rose nv, England Hampshire	19	110
Delicate & elegant Rosé with an abundance of red fruit and fresh acidity, supported by fine toasty notes		
Hattingly Blanc de Blanc, England Hampshire	120	
Deep gold colour, delicate white fruit that gives way to a rich toasty and honeyed charm. A rich and rounded long finish		
Jacquart Mosaïque, France	125	
Pear hints mingled with intense notes of bread crust. Fresh and powerful on the palate with a long-lasting finish of spice bread and fruit flavours		
Moët & Chandon Brut nv, France	145	
Golden straw with aromas of green apple, citrus fruit & mineral freshness. Beautiful notes of brioche & fresh nuts		
Veuve Clicquot nv France	150	
Intense, pleasant on the nose. Fruity at first, then hawthorn-flowery and slightly musky		
Bollinger Special Cuvee nv	150	
Rich, toasty and full bodied, with wonderful concentration and depth of flavour		
Moët & Chandon Rose	165	
Intense bouquet of red fruits, wild strawberry, raspberry, cherry with floral nuances of rose a slight hint of pepper		
Dom Perignon	445	
Aromas of acacia honey and fresh almonds, dried apricots and toasted brioche with long and elegant finish		
Krug	450	
Rich and complex with a toasty, nutty character, fresh lemony acidity and the finest, most delicate bubbles imaginable		
Louis Roederer Cristal	550	
Fresh hazelnut and apple scents with elegant, deep, and silky-textured, this medium to full-bodied beauty is immensely concentrated		

ROSE WINES 175ml 750ml

Whispering Angel, France Provence	15	60
Pale salmon colour, this delicate Provençal Rose has a full & complex taste. Sun-kissed creamy flavours of peach & raspberries with refreshing citrus undertones and a smooth finish		

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

LONG DRINKS 15

Dark & Stormy
Fresh ginger & lime, shaken with Myers rum, topped with ginger beer
Blue Hawaiian
Bacardi Carta Blanca, Blue Curacao, Coconut Cream & Pineapple juice
Miss Thames
Raspberry Vodka with fresh raspberries, apple, lemon & cranberry juice with a touch of sugar
Sex with the Captain
Captain Morgan Spiced, Peach Schnapps, Amaretto Disaronno, Cranberry & Orange juice
Night & Day
Passion fruit, raspberries, fresh lime juice, with Zubrowka vodka & apple juice
Anchors Away
Plymouth Gin, Sweet Vermouth, Triple Sec, Blood Orange juice & Soda water

OLD FASHIONED DRINKS 15

Aperitif in Bangkok
Fresh red chilli, Vodka & triple sec with coconut syrup & touch of double cream.
Ginger Bramble
Ginger infused Tanqueray gin, lemon juice, sugar and a touch of blackberry liquor
Anchors by the Beach
Discarded Banana Rum, Kraken Spiced Rum, Vanilla Bean simple Syrop & Dark Chocolate Bitters
Lost Sailor
Marsala Wine, Plymouth Gin, Bitter Campari

VIRGIN COCKTAILS 9.5

Fresh fruit punch
Banana & strawberries blended with fresh apple & peach juice
Meli Melo
Fresh lime, passion fruit, apple & passion fruit juice & tea
Virgin mojito
Lime, mint, brown sugar & apple juice with a touch of lemonade.

Spring walk
Summer berries, muddled with a touch of lime juice & sugar, then shaken with apple & passion fruit juice

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

WHITE

	175ml	750ml
Chenin Blanc, Stormy Cape, S. Africa Tropical fruit, a fresh citrus acidity and a dry finish	9	40
Pinot Grigio Venezia, Italy Straw in colour with light golden hues, fruity bouquet and a subtle, fresh flavour	11.5	44
Chardonnay, Leduc, France Pale gold colour, aromas of peach, pineapple, citrus, tropical fruit, hints of honey & vanilla	12.5	48
Gavi DOCG, Volpi, Italy Full elegant, delicate nose bringing flowers and fresh fruit, lily of the valley and green apples		56
Sauvignon Blanc, The Acorn, N. Zealand Bright bramble, herb and passionfruit. Lip smacking moreish	14	54
Picpoul de Pinet Organic, France Layering of melon aromas with a soft and playful texture on the palate, with tropical fruit with a lifted finish		60
Riesling, Meinert, S. Africa Fresh floral, lime and melon flavours with fresh and intense long finish		62
Albarino, Martin Codax, Galicia, Spain Floral aromas of jasmine, orange blossom & hawthorn on the nose, with notes of ripe limes & tangerines		68
Gruner Veltliner Smaragd, Austria Flavours of chamomile, ripe apple and pear. Rounded and fresh with a long finish		69
Pouilly-Fumé Les Duchesses, France Mineral aromas combined with a smoky firestone character		85
Sancerre Les Grandmontains Organic, France Delicate aromas of ripe fruit with a round, velvety and silky structure, ending with a mentholated freshness		78
Planeta Organic Chardonnay, Italy Ripe yellow peaches, acacia honey, marzipan with cereal and toasted aromas which precede the powerful finish		95
Chablis 1er Cru, Montée de Tonnerre, France Classically austere nose of white stone fruit, chalk and minerals		125
Sonoma Chardonnay, USA Orange peel, roasted almond, lemon sugar cookie and green apple, supported by spicy French oak shadings		140
Puligny Montrachet, France Bursting with ripe tropical fruit characters, balanced by a concentrated limey acidity and lick of spicy oak		180

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill

RED

	175ml	750ml
Shiraz 21 Tooma River, Australia Touch of spice, dark berry juice with clean & lovely finish	9	40
Cabernet Sauvignon, Varietal, Chile Ruby red with purple nuances, dark fruit notes, with toasted hints of vanilla & coffee. Rich & well balanced	11	44
Merlot Reserva, Viña Leyda, Chile Sweet aromas of plums, cherries, and spices followed by dark chocolate and tobacco notes	12	48
Chianti, Castellani, Italy Fruity aromas with violets and a hint of cherries	14	54
Pinot Noir, Pete's Pure, Australia Fresh raspberry and rose petal mesh with vanilla bean pod and spicy oak followed by bright cherry notes		50
Cabernet Sauvignon Reserva Viña Leyda, Chile Red fruit, plums and cherries upfront well integrated with hints of tobacco and mocha		60
Malbec Trapiche, Mendoza Argentina Notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish		55
Valpolicella Classico DOC, Italy Ruby red, with a bouquet of red berries, rose petals and minerality		68
Rioja, Ramón Bilbao, Spain Rich Rioja, garnet colour, clear and bright with a complex nose		74
Cabernet Sauvignon Cannonball, USA Strawberry, blueberry, and red apple dipped in dark chocolate, all-spice and a layer of toasted oak		76
Haut-Médoc, Château de Villegeorge, France Tannic and supple wine with red fruits and spicy notes with a long finish		90
Amarone della Valpolicella DOCG, Italy Deep red colour with strong hints of dried fruit, spices, cherry, currant & chocolate. Spicy finish with a full velvety body		105
Barolo DOCG Ascheri, Italy Garnet colour, complex bouquet of sweet spices & dried flowers. Harmonious, well-structured with great balance and complexity		125
Dame Gaffelière Saint-Émilion Grand Cru, France Red & black fruits, well-structured & harmonious		135
Il Poggione Brunello di Montalcino DOCG, Italy Ruby red in colour, with a very intense, persistent nose and with red fruit notes, with velvet-smooth tannins		155

Should you have any allergies or intolerances please ask our team
All spirits served at 50ml

Wines but the glass served at 175ml & Sparkling served at 125ml
12.5% discretionary service charge will be added to your bill