



RIPLEY ANCHOR

Handcrafted Seasonal Menus, prepared to order by our
Chef Patrons Mike Wall-Palmer & David Adams

TASTING MENU

With Optional Wine, Cocktail or Mocktail Pairings

ROSEMARY & OLIVE OIL SOURDOUGH, WHIPPED BUTTER
SMOKED SALMON & CREME FRAICHE TARTLETS

Not Gin & Fever Tree Tonic | Sherlock & Sons 'Ripley' Gin

BURRATA, CHERRY TOMATOES, SALSA VERDE, AVOCADO, CRISPY SHALLOTS

Spicy Margarita | Mockerita

PAN FRIED SEA BASS, BLACK BEAN SALSA, SWEETCORN, COURGETTE

Virgin Mary | Bloody Mary

Please choose your main course

BRAISED PORK BELLY, RATATOUILLE, SCALLOP, CHIMICHURRI

No-groni | Negroni

SEARED BEEF SIRLOIN & CALVES LIVER, CABBAGE, BALSAMIC ONIONS, CRISPY RICE

Whiskey Sours | Spiced Rum Sours

Recommended Add our signature Hash Browns & Harrisa Mayonnaise
4 Hash Portion for £2.5 | 6 Hash Portion for £5

STRAWBERRY MESS, HIBISCUS CREAM, MERINGUE, STRAWBERRY SORBET

Strawberry & Elderflower Smash | Bellini

FIVE COURSES FOR 80

COCKTAILS 48 | MOCKTAILS 38

Flip to see Wine Pairings!

Please inform us of all intolerances and allergies. A discretionary 10% service charge is added to the bill.



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SMOKED SALMON & CREME FRAICHE TARTLETS

Cuvée Brut NV Sparkling Wine, Greyfriars, Surrey

BURRATA, CHERRY TOMATOES, SALSA VERDE, AVOCADO, CRISPY SHALLOTS

Chenin & Sauvignon Blanc Blend, Buitenverwachting South Africa 2023

PAN FRIED SEA BASS, BLACK BEAN SALSA, SWEETCORN, COURGETTE

Chardonnay Vitis Unica, Morandé, Chile 2023

Please choose your main course

BRAISED PORK BELLY, RATATOUILLE, SCALLOP, CHIMICHURRI

Shiraz, Mouvredre & Viognier Blend, Front Row, South Africa 2023

SEARED BEEF SIRLOIN & CALVES LIVER, CABBAGE, BALSAMIC ONIONS, CRISPY RICE

Médoc Superieur, Saint-Hilaire, France 2019

Recommended Add our signature Hash Browns & Harrisa Mayonnaise
4 Hash Portion for £2.5 | 6 Hash Portion for £5

STRAWBERRY MESS, HIBISCUS CREAM, MERINGUE, STRAWBERRY SORBET

Sparkling Moscato D'Asti, Prunotto, Italy 2020

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