



RIPLEY ANCHOR

Handcrafted Seasonal Menus, Prepared to Order by Our Chef Patrons
Mike Wall-Palmer & David Adams

WINES OF THE MONTH White | Rose | Red

Chardonnay, Chile, 2023
175ml 13 | 500ml Carafe 35 | 46

Greyfriars Pinot Noir Rosé, 2023
175ml 10 | 500ml Carafe 28 | 38

Carmanere, Lisoni, Chilé 2022
175ml 8 | 500ml Carafe 20 | 30

Snacks

ROSEMARY & OLIVE OIL SOURDOUGH (V)

Baked in House Daily, with Whipped Butter 1
£5 take home loaf

SMOKED SALMON TARTLETS

Crème Fraîche, Cucumber, Chive, Lemon 5

SUN DRIED TOMATO HUMMUS (V)

Bread Sticks 5

SALT & PEPPER CALAMARI

Garlic Mayonnaise 5

Starters

TROUT CEVICHE

Cured Chalk Stream Trout, Beetroot,
Pickled Jalapeños 12

BURRATA & CHERRY TOMATO (V)

Salsa Verde, Avocado, Watercress,
Crispy Shallot 10

KING PRAWN & BISQUE

Conciglioni Pasta, Prawn Bisque, Dill 14

CRISPY LAMB SHOULDER

Petis Pois A La Francaise, Bacon, Mint 12

Mains

BRAISED PORK BELLY

Ratatouille, Scallop, Chimichurri 28

SEA BASS

Pan Fried Fillet, Black Bean Salsa, Sweetcorn,
Courgette 26

SEARED BEEF SIRLOIN

Cabbage, Seared Calves Liver, Balsamic Onions,
Crispy Brown Rice 29

MISO GLAZED AUBERGINE (V)

Ratatouille, Tomato Sauce, Peanut & Miso Glaze,
Toasted Sesame 20

Sides

ANCHOR HASH BROWNS

Twice Cooked Hash Browns, Harissa Mayonnaise 5

SPROUTING BROCCOLI (V)

Olive Oil 5

SWEET POTATO FRIES

Ketchup | Mayonnaise: Plain, Garlic, Harissa 50p

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