



RIPLEY ANCHOR

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

DESSERTS

ETON MESS

Strawberries, Hibiscus Cream, Mini Meringues, Strawberry Sorbet (v) 10

Sparkling Moscato D'Asti, Prunotto, Italy 125ml 12

LEMON MERINGUE TART

Raspberries, Raspberry Sorbet (v) 10

Sauternes, La Fluer, France 2018 75ml 7

AFFOGATO

Espresso, Vanilla Ice Cream, Almond Wafer (v) *Dcaff Available* 8

Add a shot of Liqueur: Kahlua, Baileys, Amaretto +4

CHEESE

BRITISH ISLES CHEESE Pineapple & Chili Chutney, Crackers

GODMINSTER CHEDDAR Somerset, Smooth & Nutty

TUNWORTH SOFT Hampshire, Brie Style, Earthy

CASHEL BLUE Ireland, Strong & Creamy

As A Selection for 10 or per Cheese for 3.5

LBV PORTO, FERRIERA, 75ml 6

TAWNY PORTO, FERRIERA, 75ML 7

SUGGESTED DRINKS

TIRAMISU MARTINI 11 | CINNAMON OLD FASHIONED 12

STRAWBERRY & ELDERFLOWER BELLINI 14

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