



RIPLEY ANCHOR

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

SET LUNCH MENU

Our Seasonal Highlights featuring Locally Sourced Produce.

SUGGESTED PAIRINGS

175ML | 500ML CARAFE | BOTTLE

Chardonnay, Morande, Chile, 2023

13 | 35 | 46

Cucumber & Mint Mojito | No-Jito

Cocktail 10 | Mocktail 10

STARTER

BURRATA & CHERRY TOMATOES (V)

Salsa Verde, Avocado, Watercress, Crispy Shallot

TROUT CEVICHE

Cured Chalk Stream Trout, Beetroot, Radish, Pickled Jalapenos

MAIN

SEA BASS

Pan Fried Fillet, Black Bean Salsa, Sweetcorn, Courgette

MISO GLAZED AUBERGINE (V)

Ratatouille, Tomato Sauce, Miso & Peanut, Toasted Sesame

DESSERT

ETON MESS (V)

Strawberries, Hibiscus Cream, Mini Meringues, Strawberry Sorbet

TWO COURSES FOR 30 | THREE COURSES FOR 36

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