

brunch

Flat Iron Steak & Fried Free-Range Egg

7oz flat iron steak, crispy fried free-range egg, toasted sourdough, garlic buttered spinach, hollandaise

Eggs Benedict

Maple & grain mustard ham, poached free-range eggs, toasted English muffin, hollandaise

Eggs Royale

Severn & Wye smoked salmon, poached free-range eggs, toasted English muffin, hollandaise

Smoked Salmon & Scrambled Eggs

Toasted sourdough, Severn & Wye smoked salmon, buttered scrambled free-range eggs

Twice-Baked Red Pepper Soufflé

Smashed avocado, poached free-range egg, Sriracha, chilli flakes

Smashed Avocado on Toast

Smashed avocado, poached free-range eggs, toasted sourdough, chilli jam, first-pressed olive oil, toasted seven seeds

Perfect with...

'Nduja Sausage 4.00

Smoked Back Bacon 2.00

Halloumi 4.00

Severn & Wye Smoked Salmon 4.00

Bacon Buttermilk Pancakes

Five stacked buttermilk pancakes, smoked back bacon, maple syrup, butter

Blueberry, Yoghurt & Five Berry Pancakes

Five stacked buttermilk pancakes, blueberry compote, honey yoghurt, toasted seven seeds

Perfect with...

Two Potato Hash Browns 3.25

Free-Range Eggs- Your Way 3.00

Poached, fried, scrambled

'Nduja Sausage 4.00

Halloumi 4.00

Smoked Back Bacon 2.00

Severn & Wye Smoked Salmon 4.00

V - Vegetarian VA - Vegetarian option available VE - Vegan VEA - Vegan option available
NGA - Non-gluten option available

Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Please speak to our team for more information. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information.

Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.



Scan here for allergen and nutritional information

panino sandwiches

All served with a balsamic & maple dressed rocket, baby leaf & Parmesan salad

Maple & Grain Mustard Ham & Cheddar Cheese

Beer mustard mayonnaise, spring onion, gem lettuce

Battered Fish Finger

Tartare sauce, rocket, lemon

Prosciutto Crudo & Mozzarella

Sun blushed tomato tapenade, rocket, fresh basil

Hummus & Sun Blushed Tomato

Rocket, first-pressed olive oil

Perfect with...

Koffmann's Thick-Cut Chips 3.75 Truffle & Parmesan Fries 5.00

Koffmann's Skin-On Fries 3.75 'Nduja & Parmesan Fries 5.00

bottomless drinks

Ponte Prosecco Extra Dry

Clean and crisp with lemon, green apple and pear flavours

Mimosa

Prosecco, orange juice

Freixenet 0.0%

Refreshing and fruity alcohol-free sparkling wine

Peroni Nastro Azzurro (0%)

A delicate balance of bitterness and subtle citrus aromatic notes

coffee

Our coffee is 100% rainforest alliance certified. It's bold in character with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste.

Single Espresso VE

Caffè Latte VEA

Double Espresso VE

Mocha VEA

Cappuccino VEA

Macchiato VEA

Flat White VEA

Americano VEA

tea

Our selection of whole leaf teas are organic and fairtrade certified, using only the best ingredients to make the perfect brew.

English Breakfast Tea VEA

Super Fruit Tea VE

Earl Grey Tea VEA

Green Tea VE

Peppermint Tea VE

Chamomile Tea VE

hot chocolate

Lyons Classic Hot Chocolate VE

Perfect with Whipped Cream & Marshmallows

Please ask our team about plant-based milk alternatives and de-caffeinated hot drinks.

A detailed botanical illustration featuring various tropical plants. In the center, there are several pink orchids with intricate patterns on their petals. Surrounding them are large, dark green leaves with prominent veins, some showing variegation. There are also clusters of small, light purple flowers and a large, broad green leaf with a prominent vein structure. The overall style is painterly and vibrant, set against a light cream background.

**THE
ANCHOR**

**bottomless
brunch
menu**

*35.00 per person
1.5 hours*

Each table booked for bottomless brunch will be allowed one and a half hours maximum to enjoy the offer. The offer entitles the guest to enjoy one hot item only from our bottomless brunch menu. The offer allows for bottomless prosecco, mimosas, Peroni Nastro Azzurro, Hot and Iced Drinks. Responsible sale of alcohol applies at all times. The offer is open to anyone aged 18 years or over. Customers may be asked to show proof of age at the time of ordering. Managers' decision is final. Terms and Conditions are subject to change. This offer can be withdrawn at any time.