

# RESTAURANT MENU

## While you wait...

Champagne Pickled Quail Eggs (4) <b>V</b>	£4.00
Mini Pickled Gherkins <b>V</b>	£3.00
Silverskin Pickled Onions <b>V</b>	£3.00



Two portions of Cod & Chips with a bottle of Prosecco Mondays and Wednesdays only

## Fish & Chips

Prime fillets of sustainably caught cod or haddock, cooked to order and prepared in our secret recipe batter. Served with twice-cooked chips, homemade tartar sauce, mushy peas and a wedge of lemon.



Not a fan of batter? No problem - we can oven bake your fish!

**Small Cod** **V** £10.90  
Large flakes with a medium to sweet flavour.

**Regular Cod** **V** £13.90  
Large flakes with a medium to sweet flavour.

**Haddock, Skin on** **V** £13.90  
Medium flakes with a medium to sweet flavour.

**Plaice, Skin on** £13.90  
Soft, small flakes with a mild flavour.

Upgrade to Beer Batter + £0.50

Upgrade to Ham Hock & Leek Mushy Peas + £1.00

Upgrade to Sweet Potato Fries + £1.50

**King Prawn Tacos** £13.50  
Harrisa-spiced king prawns and mango salsa tacos with twice-cooked chips and a side salad.

**Cod Bites** £12.00  
Beer battered chunky cod bites served with twice cooked chips, lemon wedge, house salad and homemade tartare sauce.

**Proper Scampi** £11.50  
Large langoustine tails in a light British breadcrumb, served with twice-cooked chips, lemon wedge and homemade tartar sauce.

**Tempura Battered Prawns** £12.00  
Tail-on prawns in a unique bubbly batter. Served with twice-cooked chips, mixed leaves, lemon wedge and a sweet chilli dip.

**Panko Coated Calamari** £12.50  
Hand-cut squid rings coated in a coarse Japanese breadcrumb, twice-cooked chips, mixed leaves, lemon wedge and a garlic aioli dip.

**Mussels** **Gf** £11.50  
Irish mussels in a prosecco and leek sauce served with twice-cooked chips.



MSC-C-53712-97  
All our cod and haddock comes from MSC certified sustainable fisheries. [www.msc.org](http://www.msc.org)

## Bangers & Mash

Jesse Smith's Special Recipe sausages served with creamy mashed potato, beer battered onion rings and chip shop gravy. Or swap mash for twice-cooked chips.



**Regular Sausage / Battered Sausage** £11.50

## Small Plates & Starters

**Monkfish Salad** £8.00  
Pan fried monkfish tails served with a charred spring onion and tomato salad.

**Kick Ass Asparagus** £7.00  
Roasted asparagus with duck egg, hollandaise sauce and brown butter.

**Prawn & Calamari Combo** £6.50  
Panko-coated squid rings and tempura battered prawns served with mixed leaves, garlic aioli and sweet chilli dip.

**Smoked Salmon Fishcake** £8.50  
House made fishcake served on sauté spinach and hollandaise sauce.

**White Bait** £6.00  
Fried white bait with a roasted garlic and tomato sauce.

**Beer Battered Onion Rings** £4.50  
Homemade onion rings, in our special recipe beer batter, served with mixed leaves a garlic aioli dip.

## Pies

Award-winning pies, served with mushy peas, gravy and creamy mashed potatoes or twice-cooked chips.



**Wild Boar & Chorizo Pie** £13.00  
Wild boar, chorizo, roasted peppers, potato, smoked paprika and dark chocolate in a sweet tomato sauce.

**Beef** £13.00  
A British beef steak and real ale pie.

**Chicken** £13.00  
A free range British chicken, field and chestnut mushroom pie.

**Venison** £13.00  
A slow-cooked venison, cider, pearl onions, mushroom, roast garlic and redcurrant jelly pie.

**Mushroom** **V** £13.00  
Wild mushroom, asparagus, cream and white wine pie.

**Vegan** **V** £13.00  
A spiced chickpea masala, carrots, green pepper and pea pie. Served with vegan mash instead of chips.

Add a stack of Beer Battered Onion Rings + £2.00

Upgrade to Ham Hock & Leek Mushy Peas + £1.00

Upgrade to Sweet Potato Fries +£1.50

## Sauces & Sides

**Cheeky Battered Sausage** £3.50

**Mushy Peas** **V** **Gf** £1.50

**Ham Hock & Leek Mushy Peas** £2.50

**Roasted Asparagus** **V** £4.00

**Rajdoot Indian Curry Sauce** £2.00

**Chip Shop Curry Sauce** **V** £1.50

**Gravy** **V** £1.50

**Homemade Tartar Sauce** £1.00

**Garlic Aioli** £1.00

**Sweet Chilli Sauce** £0.60

**Halls Bread & Butter** **V** £1.00

**Twice-Cooked Chips** **V** £3.00

**Sweet Potato Fries** **V** £4.00

# DRINKS MENU

## White Wine

	175ml Glass	250ml Glass	75cl Bottle
1. <b>Vermonte Chardonnay Reserva, Casablanca Valley, Chile</b> Crisp acidity and flavours reminiscent of green apples and tropical fruit.	£5.00	£6.50	£19.00
2. <b>Voga Italia Pinot Grigio delle Venezie, Italy</b> Refreshing Pinot Grigio with subtle citrus flavours and a racy acidity.	£5.00	£6.50	£19.00
3. <b>Bacchus 2017, Cirencester, England</b> Charming Cotswold wine bursting with peach grapefruit and hints of lychee and elderflower.	£6.00	£7.50	£22.00
4. <b>Vidal Savignon Blanc, Marlborough, New Zealand</b> Classic Goseberry and passion fruit aromas mingled with a crisp, grassy flavour.	£6.00	£7.50	£22.00
5. <b>Chablis 1er Cru Les Beuroy, Domaine Marguerite Carillon, France</b> Fresh, mineraly palate with the richness expected from a Premier Cru Chablis.			£30.00

## Red Wine

	175ml Glass	250ml Glass	75cl Bottle
6. <b>Fish Hoek Merlot, South Africa</b> Organic, soft ripe plum and dark berry fruit driven red.	£5.00	£6.50	£19.00
7. <b>Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain</b> Soft hints of red fruits and liquorice with flavours of spice and vanilla.	£6.00	£7.50	£22.00
8. <b>Trivento Reserve Malbec, Mendoza, Argentina</b> Aromas of plum and raspberry dominate with notes of vanilla. Velvety to the finish.			£22.00
9. <b>Châteauneuf-du-Pape, La Tiare du Pape, Maison Bouachon, France</b> Full-bodied, smooth and rounded. Bright, blackberry and cherry fruit with floral notes.			£35.00

## Rosé Wine

	175ml Glass	250ml Glass	75cl Bottle
10. <b>Cote Du Provence Heritage, France</b> Pale in appearance, shows fresh aromas of peach and pear.	£6.00	£7.50	£22.00

## Sparkling Wine

		125ml Glass	Bottle
11. <b>Bocelli Prosecco Extra Dry, Italy</b> Sparkling apple and citrus flavoured - stylishly delivered.		£5.50	£30.00
12. <b>Bulari Sparkling White 2015, Cirencester, England</b> An elegant English sparkling with delicate notes of apple and pear and a fine prolonged mousse.			£45.00
13. <b>Perrier-Jouët Grand Brut</b> Light yet lingering. Elegant and full of elaborate fruity bubbles.			£65.00
14. <b>Veuve Clicquot Yellow Label Brut</b> Rich and dry with great depth.			£70.00
15. <b>Perrier-Jouët Belle Epoque</b> Striking finesse. Bubbles bursting to escape.			£170.00
16. <b>Dom Pérignon Brut</b> A true celebration of style, thoroughly deserved.			£190.00

## Cocktails

<b>Kir Royale</b> Chambord Raspberry Liqueur, Prosecco	£6.00	<b>Anchor Fizz</b> Absolute Wild Tea Vodka, Elderflower Cordial, Lime Juice, Prosecco	£7.00
<b>Passion Fruit Bliss</b> Passoa Passion Fruit Liqueur, Prosecco	£6.00	<b>French 75</b> Beefeater Gin, Lemon Juice, Gomme, Prosecco	£7.00
<b>Bellini</b> White Peach Puree, Prosecco	£6.00		

## Beer & Cider

M&A Hooked Small Batch Golden Ale (3.5% 500ml)	£4.80
M&A Bowline Small Batch Pilsner (4.8% 330ml)	£4.60
Anchor Larger (4.9% 355ml)	£4.50
Brew Dog, Dead Pony Pale Ale (3.8% 330ml)	£4.50
MeanTime, Yakima Red Ale (4.1% 330ml)	£4.50
Goose Island 312 Urban Wheat Ale (4.2% 355ml)	£4.50
No Brainer, Cotswold Craft Cider (4.8% 355ml)	£4.50

## Soft Drinks

Strathmore Still or Sparking Water	£3.00
Karma Cola / Coca Cola Zero	£3.30
Lemony Lemonade	£3.30
Gingerella Ginger Ale	£3.30
Frobishers Apple	£3.00
Frobishers Cranberry	£3.00
Frobishers Orange	£3.00

## Spirits

<b>VODKA</b> Absolut, Grey Goose, Absolut Elyx	Standard
<b>GIN</b> Beefeater, Hendricks, Silent Pool	£3.00
<b>RUM</b> Havana 7 Year-old, Rumbullion, Pussers Navy	Premium
<b>BOURBON</b> Wild Turkey, Makers Mark	£3.50
<b>BRANDY</b> Martell VS	
<b>WHISKEY</b> Chivas Regal 12 Year-old, Monkey Shoulder	
<b>LIQUOURS</b> Disaronno, Archers, Malibu, Southern Comfort	
<b>SHOTS</b> Jagermeister, Agwa, Sambuca, Passoa	

## Hot Drinks

Americano	£2.60
Espresso	£2.00
Cappuccino	£2.80
Latte	£2.80
Hot Chocolate	£2.90
Mocha Coffee	£2.80
Pot of English Breakfast Tea	£2.40
Pot of Tea Pigs Speciality Tea	£2.60
Rooibos, Camomile, Peppermint, Super Fruit, Earl Grey	



# MALT & ANCHOR

FISH AND CHIPS | EST. 2017



## EXPRESS LUNCH MENU

Served 12 - 2:30pm

<b>Tikka Salmon Salad</b> Cold tikka marinade salmon served on mixed leaves topped with caper yoghurt and a red cabbage garnish.	<b>£9.00</b>
<b>King Prawn Gnocchi</b> Pan fried prawns with a creamy parmesan and garlic sauce, served with sliced ciabatta and mixed leaves.	<b>£9.00</b>
<b>Salt &amp; Pepper Squid</b> Lightly fried salt and pepper squid served with mixed leaves and a thai dipping sauce.	<b>£7.00</b>
<b>Fish Bake</b> Grimsby smoked haddock, spinach, mustard, cream and egg bake served with herb bread and a green salad.	<b>£9.50</b>
<b>Red Pepper Risotto</b>  Roasted red pepper risotto finished with rocket and parmesan shavings.	<b>£8.50</b>
<b>Mixed Seafood Salad</b> Octopus, squid, prawns, cockles and mussels served on a balsamic, honey and mustard seed dressed salad.	<b>£11.00</b>
<b>Cotswold Charcuterie Board</b> Artisan salamis and cured meats from across the UK, served with silver skin onions, mini gherkins, pickled quail egg and warm ciabatta bread.	<b>£12.00</b>
<b>Add twice cooked chips</b>	<b>+ £2.50</b>

MAIN RESTAURANT MENU ALSO AVAILABLE

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01285 646 343

[maltandanchor.co.uk](http://maltandanchor.co.uk)



[maltandanchor](#)

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All of our cod and haddock is MSC Certified Sustainable. Find out more at [www.msc.org](http://www.msc.org).

All of our products are cooked to order and may contain traces of nuts, gluten or other allergens. Whilst carefully prepared on-site, some items may contain bones. Our menu descriptions do not list all ingredients. For details of dietary requirements, including food allergies and intolerances, please ask a member of our team.

05.19

# COCKTAILS

## Pimp your Prosecco!

**Anchor Fizz** £7

Absolute Wild Tea Vodka • Elderflower  
Cordial • Lime Juice • Prosecco

**Bellini** £6

White Peach Puree • Prosecco

**Kir Royale** £6

Chambord, raspberry liquor • Prosecco

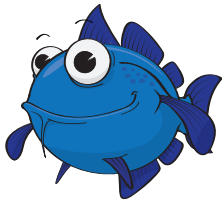
**Passion Fruit Bliss** £6

Passoa, Passion fruit liquor • Prosecco

**French 75** £7

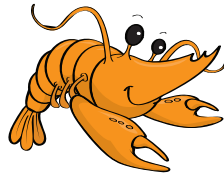
Beefeater Gin • Lemon Juice  
Gomme • Prosecco

## LITTLE NIPPERS KIDS MENU



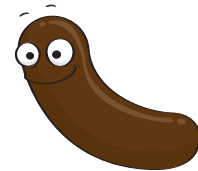
### COD FINGERS

Served with twice-cooked  
chips and tomato ketchup.



### JUMBO SCAMPI

Served with twice-cooked  
chips and tartar sauce.



### SAUSAGE & MASH

Sausage from Jesse Smiths with  
a side of chip shop gravy.

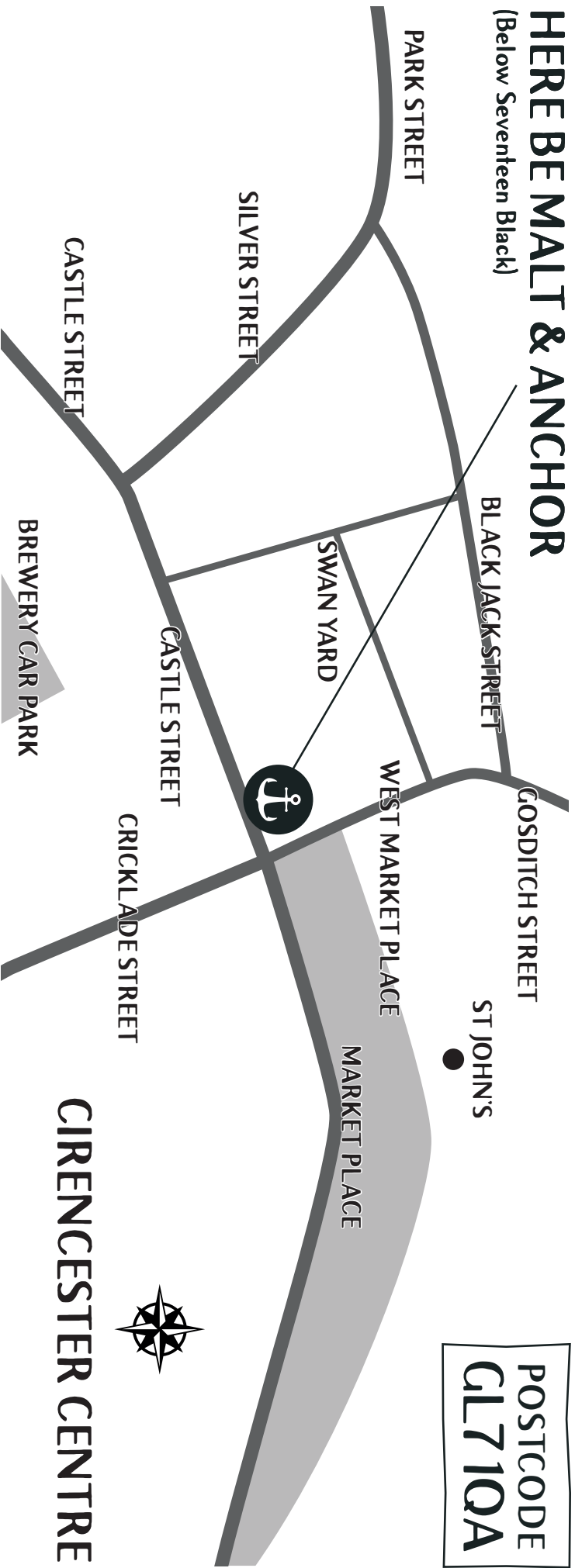
All meals come with unlimited blackcurrant or orange squash.

Please speak to staff for allergen advice.

**£5**  
EACH

# HERE BE MALT & ANCHOR

(Below Seventeen Black)



POSTCODE  
GL7 1QA



CIRENCESTER CENTRE