

MENU

nibbles

BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA olive oil, balsamic vinegar. *v* **4.0**

MIXED OLIVES *vg* **3.5** | **ANTIPASTI SKEWERS** sweet drop peppers, feta, salami. **4.5**

starters

SEASONAL SOUP bloomer wedge, Cornish butter. *v* **6.5**

PANKO BELLY PORK celeriac & apple remoulade, Korev Lager sweet chilli & chorizo jam. **8.0**

HAND-PICKED POTTED DEVON CRAB white & brown meat, tarragon & apple cider vinegar, toasted rosemary focaccia. **9.0**

ROASTED RED PEPPER HUMMUS dukkah, ripped flatbread, basil oil. *vg* **7.0**

CRISPY COATED CALAMARI Sweet chilli & coriander mayo, lemon. **7.5**



mains

MEDITERRANEAN CHICKEN Basil pesto, sun-dried tomatoes, buffalo mozzarella, basil dressed salad. Served with chips, fries or Cornish new potatoes. **13.0**

RIGATONI VERDI PASTA peas, spinach, broccoli, crème fraîche, basil sauce, crispy onions. *v, vg option* **12.0**

SMOKED MACKEREL & HORSERADISH CREAM SALAD **13.0**

GRILLED CHICKEN & SMOKED STREAKY BACON SALAD **13.5**

BETROOT FALAFEL & TOASTED ALMOND SALAD *vg* **12.0**

dressed mixed leaf, quinoa, cucumber, cherry tomato, red onion, beetroot, green beans, red drop peppers, basil dressing.

THAI YELLOW VEGETABLE CURRY cauliflower, red peppers, mangetout, potato, steamed rice. *vg* **12.0**

+ *Chicken & Prawn Crackers 4.0* / + *Mussels, Cod & Tiger Prawns with Prawn Crackers 5.0*

pub classics

COD & CHIPS Tribute Pale Ale batter, chips, crushed minted peas, tartare sauce, Cornish seaweed salt, lemon. **14.0**
20p from every portion of Cod & Chips sold is donated to the St Austell Brewery Charitable Trust, supporting charities, good causes and individuals in need across the South West.

WEST COUNTRY 8OZ SIRLOIN STEAK garlic & chive butter, chips, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad. + *Peppercorn Sauce 3.5* / + *Shell-On Tiger Prawns 4.0* **21.5**

LOCALLY SOURCED STEAMED MUSSELS Korev Lager, leek & cream sauce, bloomer wedge, fries. **16.0**

6OZ HAND-PRESSED BURGER glazed bun, our own burger sauce, Korev Lager sweet chilli & chorizo jam, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, fries. **16.0**

sides

FRIES *vg* 3.5 | **CHIPS** *vg* 3.5 | **CHEESY CHIPS** *v* 4.5 | **BUTTERED NEW POTATOES** *v* 3.0
GARLIC CIABATTA *vg* 3.5 | **GARLIC CIABATTA & CHEESE** *v* 4.5 |
GREEN BEANS onion crumb. *v* 3.0 | **TENDERSTEM BROCCOLI** toasted almonds. *v* 3.0
APPLE & CELERIAC REMOULADE *v* 3.5 | **GEM LETTUCE WEDGE** blue cheese sauce, crispy onion. *v* 3.0



desserts

DARK CHOCOLATE MOUSSE Cornish fairing, summer berries, mint. *v* 6.0
ROSEMARY & BUTTERMILK PANNA COTTA Cornish fairing, summer berries. 6.5
STICKY TOFFEE PUDDING salted caramel ice cream. *v* 6.5
POACHED PINEAPPLE Infused in chilli & stem ginger with toasted coconut & passion fruit sorbet. *vg* 6.0
TRELEAVENS LUXURY CORNISH ICE CREAM & SORBET vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet. *v, vg option* per scoop 2.0
WEST COUNTRY CHEESE BOARD Helford Sunrise, Quicke's Mature Cheddar and Cornish Blue, a selection of crackers, apple & Korev Lager chutney, grapes, celery. *v* 9.5

*Helford Sunrise: rich and semi-soft, washed in Helford Cider, topped with black peppercorns.
Quicke's Mature Cheddar: full-flavoured, buttery, with grassy tones and caramel notes.
Cornish Blue: award-winning, mild and creamy, with a subtle sweetness and salty finish.*

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DESSERT WINE a perfect pairing for something sweet. *Please ask for details.*

hot drinks

ESPRESSO 2.25 | **DOUBLE ESPRESSO** 2.75 | **MACCHIATO** 2.40 | **AMERICANO** 2.25 | **CAPPUCCINO** 2.80
LATTE 2.80 | **FLAT WHITE** 3.05 | **MOCHA** 2.95 | **ICE COFFEE** 2.25 | **HOT CHOCOLATE** 3.15
DELUXE HOT CHOCOLATE 3.55 | **HERBAL/FRUIT INFUSION** 2.85 | **POT OF TEA** 2.25



*Supporting Local Suppliers - We take pride in the provenance of our ingredients, sourcing local South West produce from:
Etherington Meat Co. | S&J Fisheries | Baker Tom's Bread | Treleavens Luxury Cornish Ice Cream | Cornish Coffee*

*Guests with allergies - Our allergen information is available on request. Please let your server know if you have any allergies or intolerances.
v - vegetarian, *vg* - vegan*

The Hope & Anchor is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit www.staustellbrewery.co.uk