



## THE ANCHOR BAR

### Cigars



Coming soon on this pages and our terrace

### Opening hours

Monday – Sunday

7am to 11pm

### SPARKLING WINES 125ml    750ml

<b>Prosecco Via vai, Italy</b>	£12	£54
Lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish		
<b>Hattingley nv, England Hampshire</b>	£17.50	£95
Elegant with vibrant green fruit and a characteristic toasty flavour. Pale gold in colour and well-balanced on the palate		
<b>Montaudon Brut nv, France</b>	£18.5	£98
Vibrant acidity well-meshed with notes of white peach, candied berry, lemon zest, and balanced almond flavours		
<b>Hattingley Rose nv, England Hampshire</b>	£19	£110
Delicate & elegant Rosé with an abundance of red fruit and fresh acidity, supported by fine toasty notes		
<b>Hattingly Blanc de Blanc, England Hampshire</b>	£120	
Deep gold colour, delicate white fruit that gives way to a rich toasty and honeyed charm. A rich and rounded long finish		
<b>Jacquart Mosaïque, France</b>		£125
Pear hints mingled with intense notes of bread crust. Fresh and powerful on the palate with a long-lasting finish of spice bread and fruit flavours		
<b>Moët &amp; Chandon Brut nv, France</b>		£145
Golden straw with aromas of green apple, citrus fruit & mineral freshness. Beautiful notes of brioche & fresh nuts		
<b>Veuve Clicquot nv France</b>		£150
Intense, pleasant on the nose. Fruity at first, then hawthorn-flowery and slightly musky		
<b>Bollinger Special Cuvee nv</b>		£150
Rich, toasty and full bodied, with wonderful concentration and depth of flavour		
<b>Moët &amp; Chandon Rose</b>		£165
Intense bouquet of red fruits, wild strawberry, raspberry, cherry with floral nuances of rose a slight hint of pepper		
<b>Dom Perignon</b>		£445
Aromas of acacia honey and fresh almonds, dried apricots and toasted brioche with long and elegant finish		
<b>Krug</b>		£450
Rich and complex with a toasty, nutty character, fresh lemony acidity and the finest, most delicate bubbles imaginable		
<b>Louis Roederer Cristal</b>		£550
Fresh hazelnut and apple scents with elegant, deep, and silky-textured, this medium to full-bodied beauty is immensely concentrated		

**WHITE** 175ml 750ml**Chenin Blanc, Stormy Cape, S.Africa** £10.5 £40

Tropical fruit, a fresh citrus acidity and a dry finish

**Pinot Grigio Venezia, Italy** £11.5 £44

Straw in colour with light golden hues, fruity bouquet and a subtle, fresh flavour

**Chardonnay, Leduc, France** £12.5 £48

Pale gold colour, aromas of peach, pineapple, citrus, tropical fruit, hints of honey &amp; vanilla

**Gavi DOCG, Volpi, Italy** £56

Full elegant, delicate nose bringing flowers and fresh fruit, lily of the valley and green apples

**Sauvignon Blanc, the Acorn, N.Zealand** £14 £54

Bright bramble, herb and passionfruit. Lip smacking moreish

**Picpoul de Pinet Organic, France** £60

Layering of melon aromas with a soft and playful texture on the palate, with tropical fruit with a lifted finish

**Riesling, Meinert, S.Africa** £62

Fresh floral, lime and melon flavours with fresh and intense long finish

**Albarino, Martin Codax, Galicia Spain** £68

Floral aromas of jasmine, orange blossom &amp; hawthorn on the nose, with notes of ripe limes &amp; tangerines

**Gruner Veltliner Smaragd, Austria** £69

Flavours of chamomile, ripe apple and pear. Rounded and fresh with a long finish

**Pouilly-Fume Les Duchesses, France** £85

Mineral aromas combined with a smoky firestone character

**Sancerre Les Grandmontains Organic, France** £78

Delicate aromas of ripe fruit with a round, velvety and silky structure, ending with a mentholated freshness

**Planeta Organic Chardonnay, Italy** £95

Ripe yellow peaches, acacia honey, marzipan with cereal and toasted aromas which precede the powerful finish

**Chablis 1er Cru, Montee de Tonnerre, France** £125

Classically austere nose of white stone fruit, chalk and minerals

**Sonoma Chardonnay, California USA** £140

Orange peel, roasted almond, lemon sugar cookie and green apple, supported by spicy French oak shadings

**Puligny Montrachet, France** £180

Bursting with ripe tropical fruit characters, balanced by a concentrated limey acidity and lick of spicy oak

**SWEET WINE** 100ml Bottle**Sauterns-Barsac** £14 £60**Tokaji Sauska** £18 £62**Recioto della Valpolicella DOC** £16 £72**RED** 175ml 750ml**Shiraz 21 Tooma river, Australia** £10.5 £40

Touch of spice, dark berry juice with clean &amp; lovely finish

**Cabernet Sauvignon, Varietal, Chile** £11.50 £44

Ruby red with purple nuances, dark fruit notes, with toasted hints of vanilla &amp; coffee. Rich &amp; well balanced

**Merlot Reserva, Leyda, Chile** £12.5 £48

Sweet aromas of plums, cherries, and spices followed by dark chocolate and tobacco notes

**Chianti, Castellani, Italy** £14 £54

Fruity aromas with violets and a hint of cherries

**Pinot Noir, Pete's Pure, Australia** £59

Fresh raspberry and rose petal mesh with vanilla bean pod and spicy oak followed by bright cherry notes

**Cabernet Sauvignon Reserva, Viña Leyda, Chile** £60

Red fruit, plums and cherries upfront well integrated with hints of tobacco and mocha

**Malbec Trapiche, Mendoza Argentina** £66

Notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish

**Valpolicella Classico DOC, Italy** £68

Ruby red, with a bouquet of red berries, rose petals and minerality

**Rioja, Ramon Bilbao, Spain** £74

Rich Rioja, garnet colour, clear and bright with a complex nose

**Cabernet Sauvignon Cannonball, California USA** £76

Strawberry, blueberry, and red apple dipped in dark chocolate, all-spice and a layer of toasted oak

**Haut-Medoc, Chateau de Villegeorge, France** £90

Tannic and supple wine with red fruits and spicy notes with a long finish

**Amarone della Valpolicella DOCG, Italy** £105

Deep red colour with strong hints of dried fruit, spices, cherry, currant &amp; chocolate. Spicy finish with a full velvety body

**Barolo DOCG Ascheri, Italy** £125

Garnet colour, complex bouquet of sweet spices &amp; dried flowers. Harmonious, well-structured with great balance and complexity

**S.Emilion Grand Cru, Dame Gaffeliere, France** £135

Red &amp; black fruits, well-structured &amp; harmonious

**Brunello di Moltalcino il Poggione, Italy** £155

Ruby red in colour, with a very intense, persistent nose and with red fruit notes, with velvet-smooth tannins

**ROSE WINES** 750ml**Whispering Angel, France Provence** £70

Pale salmon colour, this delicate Provençal Rose has a full &amp; complex taste. Sun-kissed creamy flavours of peach &amp; raspberries with refreshing citrus undertones and a smooth finish

## STARTERS & TO SHARE

<b>Smoke Almonds</b>	£6
<b>Truffle mixed nuts</b>	£6
<b>Nocellara Olives</b> Whole Sicilian olives, sea salt cracker & kalamata olive tapenade	£7
<b>Baked Oysters</b> Baked oysters are flavoured with a buttery garlic & herb crumb topping	£8
<b>Pinzimonio (VG)</b> Fresh vegetable sticks & sundried tomato dip	£6
<b>Maldon Oysters 6 or 12</b> Farmed locally in Maldon, Colchester served with shallot & vinegar dressing	£20or£35
<b>Zuppa di Pesce</b> A vibrant tomato & seafood broth forming a base for the best fresh seafood, finished with chive oil	£18
<b>Aubergine Caponata Bruschetta</b> Sicilian style relish augmented with tangy olives & capers served on fresh sourdough bread.	£12
<b>Slow Cooked Pork Belly &amp; Grilled Octopus</b> Slow cooked local pork belly with lightly grilled octopus, served with balsamic glazed shallots	£18
<b>Head on Tiger Prawns</b> 6 beautiful Tiger prawns marinated with chilli & garlic	£15
<b>Calamari Fritti</b> Lightly dusted & freshly fried squid served with basil & lemon mayonnaise	£13
<b>Burrata Panzanella (V)</b> Tuscan salad with juicy tomatoes, crunchy toasted bread, fresh basil, and creamy burrata cheese with balsamic dressing	£16
<b>Bresaola Carpaccio</b> Slightly smoked, cured beef served with gorgonzola cheese, pickled mushrooms & figs	£15
<b>Lobster &amp; Crab Slider</b> Chilled lobster & handpicked crab, lemon mayo, chives, Granny Smith apple & hand cut chips	£22
<b>Charcuterie Board</b> Cured meats, British cheddar, fruit chutney & sourdough bread	£24.5

## ANCHOR CLASSICS

<b>Anchor Fish &amp; Chips</b> A classic from the British Isles, beer battered haddock served with triple cooked chips & tartare sauce	£18
<b>Wagyu Beef Burger</b> Our signature Wagyu beef burger served with lettuce, tomato, onion, smoked cheddar & fries	£20
<b>Chicken &amp; Avocado BLT</b> Grilled chicken, bacon, lettuce, tomato, smashed avocado, over fresh sourdough bread & served with fries	£18
<b>Steak Sandwich</b> Grilled sirloin steak over artisan baguette with basil pesto, taleggio, rocket & served with fries	£20
<b>Caesar Salad</b> Fresh gem lettuce, Caesar dressing, anchovies, croutons & parmesan	£15
<b>Add Chicken or Prawn</b>	£5
<b>MAINS</b>	
<b>Frutti di Mare</b> Italian classic linguini cradling flavours of the sea, with chilli, garlic & fresh selection of seafood	£30
<b>Black Truffle &amp; Ricotta Ravioli (V)</b> A luxurious truffle ravioli with asparagus and a decadent truffle sauce	£25
<b>Market Catch of the Day</b> Local day boat caught fish served with capers, olives, tomato topped with a citrus dressing	£25
<b>Pollo Alla Diavola</b> Herb marinated grilled baby chicken, hand cut chips dressed with a spicy chimichurri dressing	£30
<b>8oz Dry Aged Sirloin Steak Tagliata</b> 31 day aged, sirloin steak served with a rocket & parmesan salad and aged balsamic dressing	£35
<b>10oz Dry Aged Rib Eye steak</b> 31 day aged, rib eye steak, served with a watercress emulsion, broccoli, herb polenta & red wine jus	£40
<b>SIDES</b>	
<b>Tender Stem Broccoli</b> Tossed with chilli & garlic	£7
<b>Grilled Asparagus</b>	£7
<b>Truffle Fries with Parmesan</b> Skin on fries tossed with parmesan & truffle	£7
<b>Rocket &amp; Parmesan Salad</b> With aged balsamic dressing	£7

## LOVELY BUBBLY

£19.5

### Harbour Royal

Fresh raspberries & Chambord liquor, topped with Champagne

### Sexy Italian Kiss

Campari, cranberry and orange juice, topped with Champagne and sugar on the rim

### Lady in Red

Strawberry purée and Cointreau, topped with Champagne

### SW10

Fresh Pomegranate juice, touch of elder flower cordial, topped with Champagne

### Chelsea Royal

Ginger & Cranberry infused Vodka, topped with Champagne

## VIRGIN COCKTAILS

£9.5

### Fresh fruit punch

Fresh banana & strawberries blended with fresh apple & peach juice

### Meli Melo

Fresh lime, passion fruit, apple & passion fruit juice & tea

### Virgin mojito

Lime, mint, brown sugar & apple juice with a touch of lemonade. Served over crushed ice

### Spring walk

Summer berries, muddled with a touch of lime juice & sugar, then shaken with apple & passion fruit juice



## MARTINI

£15

### Pomegranita

Tequila, Cointreau with fresh pomegranate & lime juice

### Hot Baby

Chilli infused Vodka with strawberry, sugar, Cointreau and a touch of lemon juice

### Maritime

Plymouth Gin, Absolut Vodka, Blue Curacao & Dry Martini

### Watermelon Martini

Fresh watermelon, touch of sugar and nice cool Vodka.

### Harbour-Politan

Just a twist on the classic Cosmopolitan, with a ginger infused Vodka

### Willow

Gin, fresh raspberry, mint, lemon juice and a touch of sugar

### Espresso Martini

Strong single espresso shaken with, Vanilla Vodka, Kahlua, baileys, and a touch of sugar

## The 007...

### Choose between Stirred or Shaken

\*\*\*Straight up or on the rocks\*\*\*

\*\*\*Lemon twist, olives, dirty or onion\*\*\*



## VODKA MARTINI

Absolut	£15.00
Zubrowska	£15.00
Ketel one	£15.50
Chase	£18.00
Grey Goose	£18.00
Belvedere	£18.00
Ciroc	£18.50
Beluga	£19.00
Stoly Elite	£21.00
Cristal	£21.50



## GIN MARTINI

Tanqueray	£15.50
Bombay Sapphire	£16.00
Beefeater 24	£16.50
Caorunn	£17.50
The Botanist	£18.00
Hendricks	£18.00
Monkey 47	£19.50
Tanqueray 10	£19.50
Gin Mare	£20.50





## LONG DRINKS

£15

### Dark & Stormy

Fresh ginger & lime, shaken with Myers rum, topped with ginger beer

### Blue Hawaiian

Bacardi Carta Blanca, Blue Curacao, Coconut Cream & Pineapple juice

### Miss Thames

Raspberry Vodka with fresh raspberries, apple, lemon & cranberry juice with a touch of sugar

### Sex with the Captain

Captain Morgan Spiced, Peach Schnapps, Amaretto Disaronno, Cranberry & Orange juice

### Night & Day

Passion fruit, raspberries, fresh lime juice, with Zubrowka vodka & apple juice

### Anchors Away

Plymouth Gin, Sweet Vermouth, Triple Sec, Blood Orange juice & Soda water



## OLD FASHIONED DRINKS

£15

### Aperitif in Bangkok

Fresh red chilli, Vodka & triple sec with coconut syrup & touch of double cream.

### Bowmore Cooler

Vanilla infused Bowmore Isly Whisky, with muddled lemon & vanilla sugar

### Ginger Bramble

Ginger infused Tanqueray gin, lemon juice, sugar and a touch of blackberry liquor

### Anchors by the Beach

Discarded Banana Rum, Kraken Spiced Rum, Vanilla Bean simple Syrop & Dark Chocolate Bitters

### Lost Sailor

Marsala Wine, Plymouth Gin, Bitter Campari

## TEQUILAS & Mezcal

50ml

Olmecca Blanco	£11
Quiquiruiqi Mezcal	£15
Patron Silver	£17
Patron Reposado	£19.5
Patron Anejo	£22.5
Don Julio Blanco	£19.5
Don Julio Reposado	£20.5
Don Julio Anejo	£22

## RUMS

50ml

Captain Morgan	£11
Brugal Anejo	£11
Havana Club Selection	£11.5
Sailor Jerry	£11
Flor de Cana 7yo Grand Reserve	£12.5
The Kraken Black spiced Rum	£13
The Chairman's Reserve St Lucia	£14
Havana 7yo	£14
Diplomatico Mantuano	£14.5
Woods 100 Old Navy	£14.5
Plantation Barbados Grande Reserve 5yo	£14.75
Don Papa	£15
El Dorado Demerara 12yo	£16
Goslings Black Seal	£16.5
Diplomatico Reserva Exclusiva	£17.5
Zacapa 23Yo	£24.5
El Dorado Special Reserve 21yo	£37.5
Appleton Estate 21yo	£55
Havana Club Anejo 15yo	£65

## GINs

50ml

Tanqueray	£11.5
Bombay Sapphire	£12
Langley's London dry	£12
Portobello Road No.171	£12.25
Hayman's Old Tom	£12.5
Beefeater 24	£12.5
Cotswold Old Tom	£13
Caorunn Small Batch Scottish	£13.5
Roku Japanese	£13.5
Brockman's	£13.5
The King of Soho	£13.75
Malfi Limone	£14
Sipsmith	£14
Hendrick's	£14
The Botanist	£14
Tanqueray 10	£15.5
Monkey 47	£15.5
Wanner's Rhubarb	£16
Plymouth Navy Strenght	£16
Gin Mare	£16.5

## VODKAS

50ml

Absolut Blue	£11
Absolut Mandarin	£11
Absolut Raspberry	£11
Absolut Citron	£11
Absolut Vanilla	£11
Ketel one	£11.5
Grey Goose	£14
Ciroc	£14.5
Zubrowka Bison	£11
Belvedere	£14
Chase	£14
Stoly Elite	£17
Cristal	£17.5
Beluga	£15

**GRAPPAS**

	<b>50ml</b>
Nonino Grappa Tradizione	£11
Nonino Grappa Chardonnay	£12
Nonino Grappa Moscato	£12.5
Nonino Grappa Prosecco	£13
Nonino Grappa Picolit	£34

**COGNAC / ARMAGNAC / CALVADOS 50ml**

Courvoisier VS		£11
Courvoisier XO		£38
Torres 10		£12
Janneau VSOP	<b>Armagnac</b>	£14
Dupont VSOP	<b>Calvados</b>	£22
Martell VS		£12.5
Martell XO		£48
Hennessy VS		£14
Hennessy XO		£58
Remy Martin VSOP		£16.5
Remy Martin XO		£52
Hennessy Paradise		£180

**JAPANESE**

	<b>50ml</b>
Nikka from the Barrel	£20.5
Suntory Hibiki Harmony Whisky	£26
Yamazaki 12yo	£45
Suntory Hakushu 12yo	£56

**AMERICAN**

	<b>50ml</b>
Canadian Club	£11
Buffalo Trace	£12
Maker's Mark	£12
Jim Beam White Label	£11
Haig Clubman Grain	£11.5
Old Forester Classic 86 Proof	£11.5
Bullet Bourbon	£13
Bullet Rye	£14.5
Bullet 10yo Bourbon	£15.5
Four Roses Small Batch	£14.5
Woodford Reserve	£14
Wild Turkey 8yo	£14
Sazerac 6yo Rye	£19.5
Eagle Rare 10yo	£17.5
Knob Creek Small Batch	£15.5
Knob Creek Rye	£16.5
Jack Daniels	£11
Gentleman Jack	£15
Jack Daniels single barrel	£19.5

**IRISH WHISKEY**

	<b>50ml</b>
Tullamore Dew	£11
Jameson	£11.5
Bushmills Black Bush	£12.5
Bushmills 10yo Malt	£16.5

**BLENDED**

	<b>50ml</b>
Monkey Shoulder	£12
Dewar's 12yo	£14
Chivas Regal 12yo	£12
Chivas Regal 18yo	£24
Chivas Regal 25yo	£85
Johnnie Walker black 12yo	£14
Johnnie Walker Gold 18yo Reserve	£20
Johnnie Walker Blue 28yo Label	£45

**SINGLE MALT**

		<b>50ml</b>
Glenmorangie 10yo	<b>Highland</b>	£14.5
Glenmorangie Quinta Ruban	<b>Highland</b>	£21
Glenmorangie 18yo	<b>Highland</b>	£30
Oban 14yo	<b>Highland</b>	£30
Jura 10yo 14yo	<b>Highland</b>	£14
Glengoyne 10yo	<b>Highland</b>	£18
Highland Park 12yo	<b>Highland</b>	£17
Highland Park 18yo	<b>Highland</b>	£38
Laphroaig 10yo	<b>Islay</b>	£16.5
Lagavulin 16yo	<b>Islay</b>	£28
Bowmore 12yo	<b>Islay</b>	£14.5
Bowmore 15yo	<b>Islay</b>	£19
Bowmore 18yo	<b>Islay</b>	£30
Ardbeg 10yo	<b>Islay</b>	£18
Ardbeg Uigedail	<b>Islay</b>	£21
Port Charlotte Bruichladdich 10yo	<b>Islay</b>	£20
Caolilla 12yo	<b>Islay</b>	£21
Bunnahabhain 12yo	<b>Islay</b>	£18
Talisker 10yo	<b>Skye</b>	£20
Glenkinchie 12yo	<b>Lowland</b>	£18
Auchentoshan Three Wood	<b>Lowland</b>	£18.5
Macallan Sherry Oak 12yo	<b>Speyside</b>	£14
Macallan 15yo	<b>Speyside</b>	£20.5
Macallan Macallan D.cask 15yo	<b>Speyside</b>	£41
Glenfiddich 12yo	<b>Speyside</b>	£15
Glenfiddich 18yo	<b>Speyside</b>	£26
Glenfiddich 21yo	<b>Speyside</b>	£52
Dalwhinnie 15yo	<b>Speyside</b>	£20
Balvenie Double wood 12yo	<b>Speyside</b>	£19.5
Craigellachie 13yo	<b>Speyside</b>	£20.5
Dalmore 12yo	<b>Speyside</b>	£24
Glenfarclas 15yo	<b>Speyside</b>	£19