

THE BLUE ANCHOR

brunch 10 till 2pm

'Shakshouka' with sourdough (v) 6.5

Minute steak and eggs 8.5

Poached eggs, chilli avocado, toast (v) 7

Blue Anchor full English 10

Smoked Salmon, Scrambled eggs and avocado 8



bar snacks

Sausage roll, Colman's English mustard 4.5 / Toasted sourdough, whipped Bovril butter (v) 4.5

Black pudding Scotch egg, piccalilli 4.5 / Hippo hot wings, Chef Lee's hot sauce, Oxford blue cheese dip 7.5

Honey, mustard & ginger baked chipolatas 6 / Roasted red pepper hummus, crispy pitta (vg) 6

small plates

Soup of the day (v) 5

Bubble & Squeak, poached egg, crispy bacon, hollandaise 7.5

Goat's cheese bonbons, beetroot mixed leaves, balsamic vinaigrette (v) 7

Beetroot falafels, cashew crème fraîche (vg) 7

Moules mariniere, toast 8.5 / 12.5

Grilled squash, marinated mozzarella, sundried tomatoes, toasted pumpkin seeds (v) 7.5

Spiced lamb skewers, flatbread, pomegranate, tzatziki, salad 9.5

Pork rillettes, pickles, chutney, toasted sourdough 7.5

Crispy squid, smoked chilli, lime 8

mains

Plant based burger, chipotle relish, avocado salsa, fries (vg) 14

Beer battered fish & chips, pea puree, tartare sauce 14

Chicken schnitzel, fried duck egg, fries salad 12.5

Cheese burger, shredded lettuce, gherkin, fries 13

Vegetable wellington, new potatoes, wild mushroom sauce (v) 12.5

Grilled, marinated flat iron chicken, confit tomatoes, spinach salad 16

Butler steak, Hippo house butter, fries, watercress 17

Wild boar meatball ragu, pappardelle, parmesan 15

To share

Baked Camembert, Milano salami, baby chorizo, pickles, toasted sourdough, onion chutney, olives 20

Guacamole, marinated mozzarella, red pepper hummus, pitta, olives (v) 17

sides

Sweet potato fries 4 / Garden salad 4 / Creamed mashed potato 4

Fries or triple cooked chips 4 / Buttered greens 4

desserts

Double chocolate brownie, salted caramel ice cream 6.5

Pear & almond tart, double cream 6.5

Apple & berry crumble, custard 6.5

Cheese selection, crackers, chutney 9



3x more fruit
50% less added sugar
100% natural ingredients

What we like – wherever possible, we use sustainable, seasonal, locally sourced ingredients.
Discretionary gratuity will be added to serviced tables and all our tips go to our fantastic hard working staff.
Please inform us of any allergies you may have and if you require more information about our ingredients.
v= vegetarian vg= vegan

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