



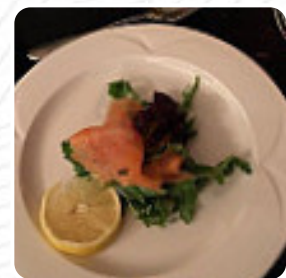
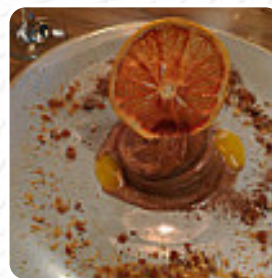
The Anchor Aspley Guise Menu

<https://menuweb.menu>

United Kingdom, Milton Keynes

+441908991770,+441908582177,+441908282000 -

<https://www.theanchoraspleyguise.co.uk/>



The menu of The Anchor Aspley Guise from Milton Keynes comprises about **290** different dishes and drinks. On average you pay about £7 for a dish / drink. The restaurant received mixed reviews, with complaints ranging from slow service, poor quality food for children, and disappointing New Year's Eve event experiences. However, positive feedback was given for the artisan bread, attentive service, beautiful decor, and delicious Sunday roast. In addition, the venue was praised for hosting special events such as weddings with accommodating staff. Overall, while some aspects of the restaurant left much to be desired, it seems to have its moments of excellence as well.

The Anchor Aspley Guise Menu



Non Alcoholic Drinks

GINGER ALE £2

Vegetarian

CAULIFLOWER

Gnocchi

GNOCCHI

Breakfast

AVOCADO ON TOAST £7

Drinks

DRINKS

Rice

RISOTTO

Starters & Salads

POTATO CHIPS £4

Sauces

GRAVY

Fish

SEA BASS

From The Grill

ROAST PORK

Soft Drinks

INDIAN TONIC £2

Main Course

GRILLED JOHN DORY £20

Al Forno*

BAKED POTATOES

Seafood

SALT PEPPER SQUID £6

Pizza - Klein Ø 22Cm

BELVEDERE

Wodka

KETEL ONE

Whisky

HENNESSY VS £4

Vip Drinks

BOMBAY SAPPHIRE

Aperitifs

SANDEMAN FOUNDERS RESERVE PORT

Beverages

POT OF TEA £2

Mocktails

STRAWBERRY FLOWER £4

Featured Items

WATERCRESS £4

The Anchor Aspley Guise Menu



Specialty Cocktails

GRAPE EXPECTATIONS £8

Bourbon

BULLEIT RYE £4

Gin Tonic Gin und Thomas Henry Tonic Water

HENDRICKS

Featured Item

SEEDLIP ALCOHOL FREE SPIRIT £5

To Start

ENGLISH ASPARAGUS £8

Brandy & Cognac

HENNESSY XO £12

Liquor

JAMESON IRISH WHISKEY £3

Juice Bar

ENERGISER £7

Bubble

DOM PERIGNON, CHAMPAGNE

THE GIN COLLECTION

TANQUERAY RANGPUR

GIN & TONIC

JINZU

Hot Drink

HOT CHOCOLATE £3

Salads, Sides & Soups

HOMEMADE TOMATO SOUP £3

Soft

SICILIAN LEMONADE ENGLISH
ELDERFLOWER £3

Gins

TANQUERAY LONDON DRY

Flavors

LEMON MERINGUE £8

Cognac & Armagnac

JANNEAU VSOP ARMAGNAC £5

Malt Whisky

GLENMORANGIE ORIGINAL £4

Brandy / Cognac

HENNESSY FINE DE COGNAC £5

Premium Rum

HAVANA SELECCIÓN DE MAESTROS £5

Grazers & Sides

HONEY MUSTARD SAUSAGES £5

The Anchor Aspley Guise Menu



Bar Nibbles

SEAFOOD SHARING BOARD £15

Alle Gins als Gin Tonic mit:

FEVER TREE MEDITERRANEAN TONIC £2

Brandy & Armagnac

BOULARD LE CUVÉE VINCENT CALVADOS £4

Fat Radish Favourites

RUMP STEAK* £10

Plate's Signature Bread Flight

BRAISED GEM £4

Punjabi Enchiladas

CURRIED SWEET POTATO £13

Franklin & Sons

SICILIAN LEMON TONIC £2

Organic Drinks

BREWED GINGER BEER £2

Mexican-American Food

EMPANADAS

Bourbon And Rye

BULLEIT BOURBON £4

Bourbon, Whisky & Whiskey

OBAN 14 YEAR OLD £5

All Day Sides And Snacks

RAISIN AND OAT COOKIES WITH MILK

Epic Rum

HAVANA CLUB ANEJO SPECIAL £4

Islay Single Malt Whisky

LAGAVULIN 16 YO £5

Vodka - 50ML

CHASE POTATO

Salame & Formaggi

ITALIAN MIXED OLIVES £3

Salads

CHICORY £4

WHIPPED GOATS CHEESE £7

Entrées

PARMESAN FRIES £4

ONION RINGS

Burger

THE FULL MONTY £8

VEGGIE BURGER

Fish Dishes

FISH AND CHIPS

The Anchor Aspley Guise Menu



FISH OF THE DAY

Chicken

OLIVES CHICKEN £3

FRIED CHICKEN

American Food

EGGS BENEDICT £8

CORN ON THE COB

Blended Whisky

COPPER DOG £4

HAIG CLUB £5

Epic Spritzers

CLASSIC PIMMS O'CLOCK £5

PIMMS ROYALE £8

Love Gin

WILLIAM GB

MONKEY 47 SCHWARZALD

Epic Whisky/ Whiskey

DALWHINNIE 15 YEAAR OLD £4

TALISKER 10 YEAR OLD £4

Sandwiches

SMOKED MACKEREL* £8

BBQ AUBERGINE HALLOUMI £7

CHICKEN SANDWICH

Whiskey

JOHNNIE WALKER BLACK LABEL £4

CHIVAS REGAL £4

HAIG CLUBMAN £4

Burgers & Hotdogs

PRIME BAVETTE BEEF BURGER £13

FALAFEL, SPRING ONION
CORIANDER BURGER £12

EPIC WOBURN HOTDOG £13

Dessert Wines

CHATEAU CALABRE, SEMILLON DOUX,
MONTRAVEL, SW FRANCE

NV PIQUEPOUL MOELLEUX, CAVES DE
BEAUVIGNAC, LANGUEDOC

2015 CHATEAU CALABRE, SEMILLON
DOUX, MONTRAVEL, SW FRANCE

Rosé Wines

2016 MERLOT ROSADO, VENTE DON
QUIXOTE, CASTILLA LA MANCHA, SPAIN

2016 LE FERME PETIT PAUL
GRENACHE/CINSAULT ROSE,
SOUTHERN FRANCE

2016 LE PARADIS ROSE, DOMAINE
PREIGNES LE VIEUX, LANGUEDOC

Sherry

GONZALEZ BYASS TIO PEPE, FINO

NAPOLEON AMONTILLADO, HILDALGO

FARAON OLOROSO, HILDALGO

Dessert & Fortified Wine

GRAHAM'S QUINTA DOS MALVEDOS
VINTAGE PORT

LA GITANA MANZANILLA, HILDALGO

TRIANA PEDRO XIMENEZ, HILDALGO

The Anchor Aspley Guise Menu



Children's Lunch & Dinner

BOLOGNESE WITH 5-A-DAY VEG SAUCE	£6
TURKEY, APPLE AND COURGETTE MINI BURGERS	£6
MAKE YOUR OWN PIZZA WRAPS	£6

Epic Signatures

PORNSTAR MARTIN	£9
MO-GIN-TO	£8
AMARETTO FIZZ	£8

Steaks

10OZ DRY-AGED RUMP	£20
8OZ DRY-AGED RIBEYE	£22
2 X 3OZ FILLET MEDALLIONS	£25
18OZ CHATEAUBRIAND TO SHARE	£56

Starters

GRILLED CORNISH MACKEREL	£7
CHICKEN LIVER PÂTÉ	£8
HUMMUS AND CRUDITES	
MUSHROOM RISOTTO	

Cocktails

BRAMBLE	£7
APPLE JULEP	£4
GINGER NINJA	£4
ENGLISH SPRITZ	£8

Roasts

DRY-AGED RUMP OF BEEF	£15
STUFFED SADDLE OF BEDFORDSHIRE LAMB	£16

KNIFE CLEAVER NUT ROAST	£13
ALL 3 MEATS	£17

Rum



HAVANA CLUB 7 YEAR OLD	£4
CAPTAIN MORGAN DARK	£3
CAPTAIN MORGAN WHITE	£3
CAPTAIN MORGAN SPICED	£3

Gin

TANQUERAY 10
BULLDOG LONDON DRY
SIPSMITH
THE BOTANIST

Coffee

CAPPUCCINO	£3
ESPRESSO	£3
DOUBLE ESPRESSO	£3
MOCHA	£3

Seasonal Cocktails

RASPBERRY VANILLA DAIQUIRI	£8
RYE DANDY	£9
GRAPE GRAIN	£7
EPIC TO THE CORE	£7

Alcoholic Drinks

APEROL SPRITZ	£6
SANGRIA	£6
WILLIAMS	
JOHNNIE WALKER RED LABEL	£3

The Anchor Aspley Guise Menu



APEROL

Dessert

RHUBARB TART £6

CREPES

STICKY TOFFEE PUDDING

BROWNIES

TARTE TATIN

Champagne & Sparkling

MILLESIMATO NV BRUT SPUMANTE, LE CONTESSE, TREVISO, ITALY

H.BLIN NV BRUT, CHAMPAGNE

H.BLIN NV BRUT ROSE, CHAMPAGNE

VEUVE CLICQUOT NV BRUT, CHAMPAGNE

BOLLINGER NV BRUT, CHAMPAGNE

Ports



DOW'S CRUSTED PORT

SANDEMAN 10 YEAR OLD TAWNY PORT

DOW'S QUINTA DO BOMFIM, VINTAGE PORT, 2001

CHURCHILL WHITE PORT

HARVEYS BRISTOL CREAM

Restaurant Category

DESSERT

VEGAN

VEGETARIAN

GLUTEN FREE

STEAKHOUSE

Pudding

3 SCOOPS OF HOMEMADE ICE CREAM SORBET £6

POACHED BLOOD ORANGE £7

CHOCOLATE SALTED CARAMEL SLICE £7

WARM TREACLE LEMON SPONGE £6

HONEY BAKED BRAEBURN £6

SELECTION OF BRITISH CHEESES FROM THE TROLLEY

Main

WARM SCOTCH PANCAKES £7

LOCAL BACON BAP £5

LOCAL SAUSAGE EGG MUFFIN £6

VEGETARIAN FULL MONTY £7

EGGS FORRESTIER £7

CORNISH CRAB BENEDICT £10

SMOKED HADDOCK OMELETE £9

Vodka



CHASE RHUBARB

CHASE MARMALADE

KETEL ONE CITRON

CIROC

CIROC APPLE

CIROC RED BERRY

CIROC PEACH

Hot Drinks

HAZELNUT/CARAMEL/VANILLA LATTE £3

AMARETTO LATTE, BAILEYS LATTE, LIQUEUR COFFEE £5

The Anchor Aspley Guise Menu



UNICORN HOT CHOCOLATE	£3
BABYCCINO	£1
TEA	
COFFEE	
IRISH COFFEE	

Soft Drinks / Mixers

NATURAL LIGHT INDIAN TONIC	£2
CLOUDY APPLE ENGLISH RHUBARB	£3
WILD STRAWBERRY SCOTTISH RASPBERRY	£3
BRITISH DANDELION BURDOCK	£3
ORANGE PASSIONFRUIT FUSION	£3
APPLE MANGO FUSION	£3
BOTTLEGREEN COX'S APPLE	£3
FRUIT SHOOT FOR THE KIDS	£2

Side Dishes



SUPERFOOD PORRIDGE	£5
NEW SEASON BROCCOLI	£4
PAPRIKA SHERRY VINEGAR POTATOES	£4
CREAMED LEEKS CHIVES	£4
HISPI CABBAGE SMOKED BACON	£3
SPRING PEA SHALLOT SALAD	£3
BABY GEM, CASHEL BLUE HAZELNUT SALAD	£4
SWEET POTATO FRIES	
ARTISAN BREADS	£4

These Types Of Dishes Are Being Served

CHICKEN

PANINI



TOSTADAS
FISH
MEAT
LAMB
BURGER
ROAST BEEF
SOUP
DESSERTS
TURKEY

Mains



ROCKET LEEK CANNELLONI	£13
OX CHEEK KIDNEY PIE	£14
WILD SEA TROUT HERB WELLINGTON	£17
SPRING CHICKEN BREAST LEG	£16
SLOW-COOKED PORK BELLY*	£16
ROAST LAMB LOIN SHOULDER	£22
SLOW-ROASTED PORCHETTA	£14
AUBERGINE GNOCCHI	£15
WILD MUSHROOM SOMERSET BRIE CANNELLONI	£14
WOBURN RUMP OF BEEF MINI KIDNEY PIE*	£16
ROAST MONKFISH	£20
CORNISH FISH STEW*	£18
CHICKEN BREAST POACHED THIGH	£17
FISH PIE	£6

Red Wines

2015 TEMPRANILLO, BODEGAS DESPIERTA, CASTILLA LA MANCHA, SPAIN

The Anchor Aspley Guise Menu



2014 PINOT NOIR, WINGSPAN, THE WOOLASTON WINERY, NELSON, NZ

2015 SANGIOVESE DI RUBICONE, CANTINE DE LUCA, RUBICONE, ITALY

2013 RIOJA CRIANZA, FINCA BESAYA, RIOJA, SPAIN

2015 MERLOT, SANTA ROSATO, VALLEY DE RAPEL, CHILE

2015 MONTEPULCIANO D'ABRUZZO, AZ AGRICOLE ILAURI, ABRUZZO, ITALY

2012 AMARONE DELLE VALPOLICELLA, AZ AGRICOLE TOBELE, VENETO, ITALY

2014 CABERNET SAUVIGNON, FINCA LUCIA, VALLE DE RAPEL, CHILE

2015 CABERNET SHIRAZ, BEN RUDI SCOTT, COASTAL PLAIN, SOUTH AFRICA

2014 DOURO TINTO, ADEGA VILA REAL, PORTUGAL

2015 MALBEC, CASA JUANITA, MENDOZA, ARGENTINA

2014 LA BALADE, DOMAINE AURELIE VIC, MINERVOIS, SOUTHERN FRANCE

2014 MALBEC RESERVA, FINCA LA DANIELA, MENDOZA, ARGENTINA

2010 CHATEAUNEUF DU PAPE, DOMAINE GALEVAN, ORGANIC SOUTHERN RHONE

White Wines

2016 CHENIN BLANC, BEN RUDI SCOTT, COASTAL PLAIN, SOUTH AFRICA

2016 PICPOUL DE PINET, DOMAINE REINE JULIETTE, PINET, LANGUEDOC

2015 PINOT GRIGIO DEL VENETO, CANTINE SAN MORELLI, VENETO, ITALY

2015 UNOAKED CHARDONNAY, BODEGAS DESPIERTA, CASTILLA LA MANCHA, SPAIN

2015 TREBBIANO D'ABRUZZO, AZ AGRICOLE ILAURI, ABRUZZO, ITALY

2016 SAUVIGNON BLANC, ISABELLA DA SILVA, CHILE

2014 SAUVIGNON BLANC, LIA SPRINGS, MARLBOROUGH, NZ

2015 ALBARINO, ESENCIA DIVINA, GALICIA, SPAIN

2015 PINOT D'ALSACE, DOMAINE MICHEL FONNE, ALSACE

2015 CHARDONNAY VIOGNIER, DOMAINE MEDIAN, LANGUEDOC

2014 POUILLY FUISSE, DOMAINE PHILIP CHARMOND, BURGUNDY

2015 CHARDONNAY, OLD TOLL HOUSE, COASTAL PLAIN, SOUTH AFRICA

2016 VIOGNIER, DOMAINE PREIGNES LE VIEUX, SOUTHERN FRANCE

2014 MEURSAULT LES TILLET, VIEILLES VIGNES, DOMAINE DENIS CARRE, BURGUNDY

Ingredients Used



CHEESE

CHOCOLATE

FRUIT

BEEF

VEGETABLES

OLIVES

PORK MEAT

SALMON

SEAFOOD

MUSTARD

POTATOES

DUCK

SCALLOPS

ONION

Sharers & Starters

THE ANCHOR SPRING PICNIC

£15

The Anchor Aspley Guise Menu



VEGGI MEZE BOARD*	£13	VEGGI PICNIC	£13
COURGETTE SOUP	£5	DOUGH BALLS, GARLIC LEMON BUTTER	£3
ARTISAN BREADS*	£4	WATERCRESS NETTLE SOUP*	£5
WARM GARLIC VINTAGE CHEDDAR BAGUETTE	£3	SALT BEEF GREEN BEAN SALAD*	£8
DUCK WILD BOAR SCOTCH EGG	£7	DORSET CRAB CAKES	£9
DRESSED CRAB*	£9	KNIFE CLEAVER' CRAYFISH LOBSTER COCKTAIL*	£12
SMOKED CHICKEN TERRINE*	£7	SHAVED ENGLISH ASPARAGUS, DANDELION FENNEL SALAD	£7
CHESTNUT MUSHROOMS WILD GARLIC	£6		

The Anchor Aspley Guise

United Kingdom, Milton Keynes

Opening Hours:

Sunday 09:00-21:30
Monday 11:30-23:00
Tuesday 11:30-23:00
Wednesday 11:30-23:00
Thursday 11:30-23:00
Friday 11:00-23:30
Saturday 09:00-23:30

Made with menuweb.menu

