



[BOOK A ROOM](#)

[BOOK A TABLE](#)



## WELCOME TO OUR NEWSLETTER

We are extremely grateful to all of you who have so kindly supported us since we reopened our doors at the end of July.

Having the pub doors back open is such a relief to all the team, and although we are continually adapting our Covid operating procedures we are delighted to welcome you...

During our closure we launched our new look [website](#) which is updated daily with our menu changes and forthcoming (covid safe) events; and much more.

## SOME KEY HEADLINES

### Gert Pienaar has recently joined the team as head chef

Formerly head chef at Blandy's at Inglewood and sous chef at Michelin starred The Vineyard at Stockcross; Gert likes to hero local produce & suppliers on our weekly changing menus.

Gert's current menu has a selection of British Pub classics as well as something more exquisite such as Wiltshire Lamb Rump, Mushroom & Black Pudding, Croquette, Kale, and Celeriac Puree.

Do join us on Thursday's for our [Steak Night](#) when Gert serves up a variety of different steaks, or [Fish Friday](#) when we put on additional fish specials that our fisherman have caught that morning.

### Sawday's / Telegraph Pub of the Year Award

We are delighted to have been named runner-up in the national awards for Best Dog-Friendly Pub. Mention was made of dog treats and water bowls, and 'great walks from the door' as well as the wholesome menu, roaring wood-burner, back terrace for fine days and pretty bedrooms. Suggestions for 12 local walks of varying length, with route maps, can be downloaded from our website.

## UPCOMING DIARY DATES

**Saturday October 31: Game Supper.** A delicious four-course meal to include Buttermere venison, with special wine pairings curated by Barnaby Smith from Grapesmith. Menu £45, optional wine pairing £25. The full menu is available to view on our website.

**Thursday evenings: Steak Night** A weekly variation of different steak cuts. We have some excellent wines to complement your steak but if you want to bring something special we will be offering corkage at £10 per bottle on Steak Thursdays only.

**Fish Fridays:** We continue to offer Fish specials for both lunch and dinner on Fridays. All our fish is delivered fresh.

[BOOK NOW](#)



## AUTUMN BEDROOM PROMOTION

Our eight luxury en-suite rooms combine pared-back style with honest creature comforts — excellent mattresses, fine linen sheets and luxurious bathrooms including 100 Acre Apothecary bathroom products, made locally in the Cotswolds from the very best natural botanicals and essential oils.

Each room has been decorated differently with antique desks, beautiful lighting, and pictures — each takes its name from local farms.

All rooms feature free wi-fi, televisions and access to tea and coffee making facilities.

Why not come and stay with us on a Wednesday night, and get Thursday night's stay free of charge?! Simply use the promo code **FIRSTNIGHTFREE** when booking.

[BOOK A ROOM](#)



## SOMETHING TO COOK AT HOME

**If you like our Lemon Tart, which has been our most popular pudding since reopening, then why not have a go at cooking it at home?**

### Pastry Base

200g Flour  
25g Custard Powder  
75g Icing Sugar  
135g Butter - diced  
40g Ground Almonds  
1x Whole Medium Egg

- Mix dry ingredients together in a mixer. Add the cold butter, mix with the paddle attachment to form a crumb.
- Add the egg and mix to bring the pastry together.
- Remove from the bowl, form a ball, wrap in cling film and rest in the fridge for a few hours.
- Line a 27cm tart case with the pastry. Blind bake till at 160°C until golden brown.

### Filling

125g Fresh Lemon Juice  
125g Caster Sugar  
250g Double Cream  
9x Whole Eggs

- Bring the lemon juice, cream and sugar to a boil and then remove from the heat
- Whisk the eggs and slowly add a little of the cream mixture to the eggs whilst constantly whisking.
- Pour the egg mix back into the cream and mix well.
- Skim the excess foam off the mix.
- Pour into your tart case and bake at 90°C till set

[BOOK NOW](#)

## COVID-19

**Curfew:** Evening meals will be available from 17.00-20.30 (last food orders), last drinks orders 21.30, with everyone to leave by 10pm.

'**Rule of 6**' now applies to all customers whether dining or drinking, both indoors and outdoors. Please help us all to stay safe by remaining seated with your group and maintaining 'distancing' at all times. Table service only, no cash, and please register on arrival, or from your table using our new QR codes. Whilst following these legal requirements we also strive to make your visit as relaxed and enjoyable as possible — so do please keep coming!

**CROWN & ANCHOR**

PUB · RESTAURANT · ROOMS

Crown & Anchor Inn, Ham, Wiltshire, SN8 3RB  
T: 01488 50 30 40 E: [info@crownandanchorham.co.uk](mailto:info@crownandanchorham.co.uk)



Copyright © 2020 Ham Pub Co., All rights reserved.

Want to change how you receive these emails?  
[You can unsubscribe from this list.](#)