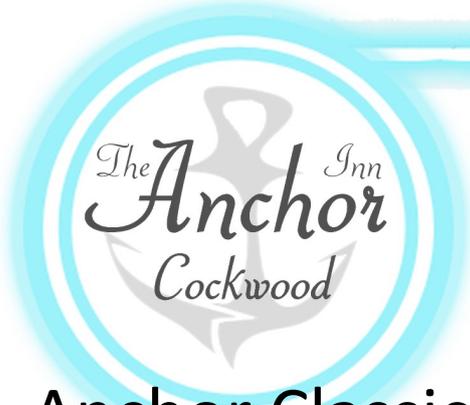


This paper menu is a new, clean copy and will be destroyed when you have finished with it.



Anchor Classics

- Prime Westcountry Fillet Steak £27.95
with pan fried red onions, mushrooms
and grilled tomato, chips and salad
- Cockwood Harbour Pie £15.95
with mussels, prawns and various fish bound
in a wine and cheese sauce topped with a
cheesy mash, Served with market vegetables
- Chicken Balti Curry or 5 Bean Curry £15.95
served with basmati rice,
poppadum and naan bread
- Scampi, Chips & Peas £12.95
- The Trawler Man's Gumbo Pot £17.95
duo of fish & shellfish in a South American
style hot, spicy tomato sauce, with warm bread
- Gammon Steak £14.95
Served with Pineapple, tomato, chips & peas
- Ham Ploughman's 12.95
Salad, pickles and warm crusty bread

Kids

- Chicken Burger, Chips & Salad £5.95
- Sausage, mash, peas and gravy £5.95
- Macaroni Cheese with Warm Crusty Bread £5.95

Sandwiches

- Cheese & Onion Sandwich £6.50
- Crab Sandwich £8.95
- Home Cooked Ham £8.95

Sweets

- Vanilla & Raspberry Panna cotta £5.95
- Café Affogato £5.95
- Homemade Sticky Toffee pudding £5.95
- Award Winning Salcombe
Dairy Ice Cream £2.50 per scoop

menu

Starter

- Bread and olives £6.25
- Whole Whitebait £6.95
panéed and deep fried
- Pan Fried Garlic Mushrooms £6.95
dressed with parsley croutons and salad garnish
- Mackerel Pâté £6.45
served with local chutney and toasted rustic bread
- Scallops Wrapped in Bacon £10.95 Main £20.95

Shellfish

- Starter With bread £8.95
- Main With Bread and chips £15.95
- Mussels Marinière
with white wine, garlic, red onion and cream,
finished with chopped parsley
- Mussels Loire
poached in fish stock flavoured with garlic,
white wine and red onion
- Mussels West Country
cooked in a creamy cheddar cheese sauce
and Devon cider
- Mussels Normandy
cooked in a cream sauce with smoked bacon,
white wine and wilted baby spinach
- Mussels Brittany
Simply cooked in garlic butter & fresh parsley
- Mussels Parisian
Cooked in cream, white wine, garlic &
grainy mustard
- Shellfish Selection £27.95
large helpings of mussels, prawns, king prawns
and razor clams cooked in garlic butter
- Our Famous Shared Shellfish For Two £54.95
Large helping of mussels, shell on prawns,
razor clams, king prawns and lobster

Specials

- Salmon £20.95
grilled with fresh Lime & Ginger
- Sea Bass Fillet £20.95
on a bed of creamed leeks and garlic
- Whole grilled Mackerel £17.95
with Tomato, Basil & Olive oil

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sunday menu

Classics Roasts

Served Sunday 12-4pm

Roast Beef £16.95

served on a bed of pan fried savoy cabbage and smoked bacon with homemade Yorkshire pudding, rich red wine gravy, roasted potatoes and fresh market vegetables

Roast Rump of Lamb £18.95

With roasted parsnips

Roast Chicken £16.95

with a cranberry stuffing, pigs in blankets and served with a rich onion gravy.

Veggi Roast £16.95

with sherry and onion gravy and Yorkshire pudding

All served with the a choice of Chef's complimentary

Kids

Chicken Burger, Chips & Salad £5.95

Sausage and Mash with Peas and Gravy £5.95

Macaroni Cheese with Warm Crusty Bread £5.95

Sandwiches

Cheese & Onion Sandwich £6.50

Crab Sandwich £8.95

Home Cooked Ham £8

Sweets

Vanilla & Raspberry Panna cotta £5.95

Café Affogato £5.95

Homemade Sticky Toffee pudding £5.95

Award Winning Salcombe

Dairy Ice Cream £2.50 per scoop

Starter

Whole Whitebait £6.95
panéed and deep fried

Pan Fried Garlic Mushrooms £6.95
dressed with parsley croutons and salad garnish

Mackerel Pâté £6.45
served with local chutney and toasted rustic bread

Scallops Wrapped in Bacon £10.95

Shellfish

Starter With bread £8.95

Main With Bread and chips £15.95

Mussels Marinière
with white wine, garlic, red onion and cream,
finished with chopped parsley

Mussels Loire
poached in fish stock flavoured with garlic,
white wine and red onion

Mussels West Country
cooked in a creamy cheddar cheese sauce
and Devon cider

Mussels Normandy
cooked in a cream sauce with smoked bacon,
white wine and wilted baby spinach

Mussels Brittany
Simply cooked in garlic butter & fresh parsley

Mussels Parisian
Cooked in cream, white wine, garlic &
grainy mustard

Shellfish Selection £27.95
large helpings of mussels, prawns, king prawns
and razor clams cooked in garlic butter

Scallops Wrapped in Bacon £20.95
On a bed of salad, with chips

Specials

Herrings £20.95
With a crisp salad & garlic bead

Hake Fillet £20.95
on a bed of stir fried peppers, leeks, bean sprouts
and laced with prawns and garlic

Skate Wing £15.95
Served with traditionally with black butter

ANCHOR WINE LIST

Wines by the glass are 250ml £6.25 175ml £5.25 125ml £4.10 (unless otherwise indicated)

Champagne, White and Rosé wines are designated numbers from 1 to 9 with 1 being the driest and 9 being the sweetest.

WHITE	ROSE
San Alessandro Trebbiano-Pinot Grigio, £18.25 Puglia, Italy Light and delicate style with floral note and a lime and sherbet touch. (2) 12% vol	Falling Petal Zinfandel Rosé £18.25 California, USA Medium sweet rosé, displaying classic strawberry fruit flavours. (4) 10.5% vol
Urmeneta Sauvignon Blanc £18.25 Central Valley, Chile A blend of herbal notes and fresh tropical fruit such as grapefruit, pineapple and mango. It is fresh in style with balanced acidity that enhances the fruity palate. (2) 12% vol	Santana, Rosado, Tempranillo, £18.25 Spanish A bright pink tone, red fruits & balanced on the palate then finishes with a high freshness . (2) 12.5% vol
Rumours Chardonnay £18.25 Riverina, New South Wales, Australia Showing all the typical Australian Chardonnay characters, this wine has fresh green apple and lemon rind aromas. (2) 12.5%vol	Pinot Grigio Rosato, Tanti Petali, Botter £18.25 Sicily, Italy Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink. (1) 12% vol
Muscadet de Sèvre et Maine Sur Lie 'Bleu' £22.50 Loire, France Traditional classic Muscadet. Full and nicely balanced on the palate with a lingering finish Excellent with shellfish. (1) 12% vol	
	Wine of the Week
	RED
	Bordeaux, Jules Lebegue £22.95 France 125ml £4.25 175ml £5.85 250ml £7.55
RED	WHITE
Urmeneta Merlot £18.25 Central Valley, Chile Medium bodied, soft tannins, with black fruit and sweet vanilla flavours. (B) 13% vol	Gold Coast Chenin Blanc £20.95 South Africa 125ml £4.15 175ml £5.45 250ml £7.25
Rue des Amis Cabernet Sauvignon £20.55 Languedoc, South of France Dark ruby red with a powerful bouquet of ripe fruit with hints of herbs and spice. (C) 13% vol	
Vega Red £20.75 Douro, Portugal Rich, full-bodied but very smooth with delicious intense fruit and a complex, elegant finish. (D) 13% vol	
Avante Malbec £21.25 San Juan, Argentina Fully ripe, intense and glossy. It is bright and silky with vibrant hedgerow fruits and layers of subtle berry and spice flavours. (C) 13% vol	
	Lyme Bay West Country Fruit Wines
	Strawberry or Elderflower £15.00 125ml £2.75 175ml £4.00 250ml £5.25
	Sparkling Wine and Champagne
	Prosecco Borgo Sanleo £26.00 Veneto, Italy 125ml £6.95 Intense floral, fruity bouquet. Fresh and well balanced, with a hint of almond. (1) 11% vol
	Pebblebed Brut £44.95 Topsham, Devon, England An award winning wine. This is full of crisp apple fruit flavours (2) 11.5% vol
	Laurent-Perrier La Cuvée Brut £56.00 Champagne, France In the top rank of Champagne houses, light and elegant. Real finesse tops yeasty, fresh bread and taut apple and citrus fruit. (1) 12% vol