



		Bottle
<b>• RED WINES</b>		
13	Merlot, Urmeneta Central Valley, Chile Medium bodied, soft tannins, with black fruit and sweet vanilla flavours. (B) 13% vol	£17.95 125ml £3.95 175ml £4.95 250ml £5.95
14	Shiraz, Goldfields South Australia A soft, supple Shiraz with deep black fruit aromas and hints of spice & pepper. (B) 14% vol	£17.95 125ml £3.95 175ml £5.00 250ml £6.00
15	Pinot Noir, La Umbra Dealurile Muntneii, Romania Medium dry harmonious red wine that displays classic varietal characteristics. This Pinot Noir is fresh, full of cherry and raspberry flavours and hints of ripe strawberry. (B) 13% vol	£17.95 125ml £3.95 175ml £5.00 250ml £6.00
16	Cabernet Sauvignon, Rue des Amis Languedoc, France  <i>~~~~ This wine is the Manager's choice ~~~~</i>  Dark ruby red with a powerful bouquet of ripe fruit with hints of herbs and spice. Firm and round to taste with structured length. (C) 13% vol	£19.75 125ml £4.25 175ml £5.25 250ml £6.75
17	Malbeck, Avanti, Bodegas Bórbore San Juan, Argentina Fully ripe, intense and glossy. It is bright and silky with vibrant hedgerow fruits with layers of berry and spice flavours. (C) 13% vol	£22.00
18	Bordeaux Rouge, Les Origines de Jules Lebègue Bordeaux, France Award winning wine with a delicate bouquet of red fruit. A great partner to grilled meat, chorizo or risotto dishes. (C) 13.5% vol	£24.00
19	Zinfandel, True Zin Puglia, Italy  <i>~~~~ This wine is the Head Chef's choice ~~~~</i> Fruity with notes of plums, cherry jam and tobacco; spicy with an aftertaste of cocoa, coffee and vanilla. (D) 14% vol	£23.95
20	Crianza, Cormoran Rioja, Spain Dark cherry red. Clean with intense ripe fruit, liquorice and toasted notes. This wine is rich and rounded in the mouth with a lovely long finish. (C) 14% vol	£25.25
<b>• SPARKLING WINES</b>		
21	Prosecco, Borgo Sanleo Italy Intense floral, fruity bouquet. A wonderfully fresh and well balanced, apple palate with just a hint of delicate almond. (1) 11% vol	£25.00 125ml £6.95
22	Pebblebed Brut Devon, England An award winning wine from Topsham, Devon. Aged a minimum of three years on the lees. This is full of crisp apple fruit flavours with a delicate sparkling mousse (2) 11.5% vol	£29.95
<b>• CHAMPAGNE</b>		
23	Laurent-Perrier La Cuvée Brut Champagne, France In the top rank of Champagne houses, their style is light and elegant. Real finesse tops yeasty, fresh bread and taut apple and citrus fruit. Great complexity and absolute purity. (1) 12% vol	£55.00
<b>• DESSERT WINE</b>		
24	Muscat de St Jean de Minervois, Domain Les Tailhades South of France Expressive sweet wine, with dried apricot, exotic fruit, rose flower and orange peel aromas. Rich in the mouth with honey and citrus fruit notes on the finish (8) 15% vol	½ bottle £14.50



## Cockwood

Cockwood lies on the west side of the Exe estuary, between Starcross and Dawlish Warren. The settlement is scattered between four separate, but linked hamlets, at Westwood, Middlewood and Cockwood on the south side and Southbrook on the north side.

A small creek, Cockwood Lake, divides Southbrook from Cockwood. They are connected by the Sod, an 18th century earthen causeway faced with stone which carries the road. The creek was reclaimed for agriculture in 1808 by installing sluices in the Sod to keep the tide out. The low-lying meadow and marshland remains a significant landscape feature which is integral to the character of the area.

To the east of the Sod, the tidal mouth of the creek is separated from the Exe estuary by the railway, constructed along the west side of the estuary in the 1840s. This runs along a stone causeway; a small bridge allows boats to enter Cockwood Lake. These maritime and transport related features contribute considerably to the unique character of Cockwood.

The landward setting of Cockwood is essentially agricultural with large arable fields along the north side of the valley. To the south, modern infill development has broken up this rural appearance.

The remaining tidal part of Cockwood Lake is extremely attractive, especially when the tide is in. With its moored boats and close relationship with the village and the Sod, it reinforces the settlement's historic links with the Exe Estuary. The changing appearance of the estuary according to tide and weather is timeless.

## Anchor Sunday Roast

Home Cooked Roasted Rump of Beef  
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.

or

Pan Seared & Oven Roasted Supreme of Chicken  
with a cranberry and orange stuffing with  
pigs in blankets served with a rich onion gravy,  
roasted potatoes & fresh market vegetables.

or

Rolled and Stuffed Belly Pork  
served with pigs in blankets, Yorkshire pudding  
and a sherry and thyme infused gravy

or

Roasted Rump of Lamb  
served with kale and smoked bacon  
with a mint infused gravy  
(£2.00 supplement)

followed by  
Chef's Dessert of the Day

£15.95

*Limited availability - Please book early to avoid disappointment*

## FOOD ALLERGIES

Some of our items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you make an alternative choice.

## Sample Function Menu

*This typical function menu is subject to availability,  
particularly during busy periods*

### - STARTERS -

Smoked Duck and Pink Grapefruit Salad  
Mussels Loire, Garlic, White Wine and Fish Stock  
Homemade Leek and Potato Soup  
Selection of Cured Meats and Olives

### - MAIN COURSE -

Roasted Rump of Beef  
*on a Madeira jus with homemade  
Yorkshire pudding and caramelised shallots*

Oven Roasted Chicken Breast  
*in a lightly spiced tomato sauce with Kalamata olives*

Maple Glazed Fillets of Black Bream  
*with lardons od smoked bacon and fresh chilli*

Tempura Style Broccoli Florets  
*with fresh cayenne, garlic, ginger and light soy*

All served with market vegetables, new and roasted potatoes

### - DESSERT -

Light Baileys Panacotta  
*served with fresh raspberries*

Luscious Homemade Dark Chocolate and Cherry Cheesecake  
*laced with cherry brandy*

Chef's Hand Crafted St Clements Tart  
*creamy rich filling of citrus fruits in a buttery sweet pastry case*


Selection of Westcountry Cheese and Biscuits



## Taste Guide

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

Red wines are designated letters from A to E with A being the lightest and softest and E being the deepest and fullest.

Wines by the glass shown by the  symbol 250ml 175ml 125ml  
Price (unless otherwise indicated) £5.95 £4.95 £3.90

### • WHITE WINES

- |    |   |   | Bottle                            |
|----|---|---|-----------------------------------|
| 1  | Garganega-Pinot Grigio, San Alessandro<br>Venezie, Italy<br>Light and delicate style with floral notes<br>and a lime and sherbet touch. (2) 11.5% vol   |  125ml 175ml 250ml   | £17.95<br>£3.90<br>£4.95<br>£5.95 |
| 2  | Sauvignon Blanc, Urmeneta<br>Central Valley, Chile<br>A blend of herbal notes and fresh tropical fruit such as grapefruit,<br>pineapple and mango. It is fresh in style with balanced acidity<br>that enhances the fruity palate. (2) 12% vol                                       |  125ml 175ml 250ml   | £17.95<br>£3.90<br>£4.95<br>£5.95 |
| 3  | Chardonnay, Rumours<br>S. E. Australia<br>Showing all the typical Australian Chardonnay characters,<br>this wine has fresh green apple and lemon rind aromas. (2) 12.5%vol  |  125ml 175ml 250ml | £19.45<br>£3.95<br>£5.00<br>£6.00 |
| 4  | Muscadet de Sèvre et Maine Sur Lie 'Bleu'<br>Loire, France<br>Traditional classic Muscadet. Full and nicely balanced on<br>the palate with a lingering finish makes for an excellent<br>accompaniment to shell fish. (1) 12% vol  |  125ml 175ml 250ml | £21.95<br>£4.10<br>£5.40<br>£7.40 |
| 5  | Chenin Blanc, Gold Coast<br>Western Cape, South Africa<br>Fresh and bright with lively sherbet, lime and floral aromas.<br>Light and zippy with plenty of apple and pineapple with citrus flavours<br>lifted up into a racy, mineral finish. Just brilliant. (2) 13% vol            |   | £19.95                            |
| 6  | Shoreline White<br>Lyme Bay, Devon, England<br>A wine for seafood; dry and refreshing with complex layers. This beautiful<br>wine has subtle notes of rose petal, lemon, nettle and grapefruit (2) 11% vol  |   | £32.45                            |
| 7  | Viogner, La Baume Grande Olivette<br>Languedoc, France<br><i>~~~~ This wine is the Assistant Manager's choice ~~~~</i><br>Bright straw yellow colour with powerful peachy aromas. Mandarin zest,<br>fresh apricot and candied orange vie for attention on the palate. (2) 13.5% vol |   | £24.00                            |
| 8  | Sauvignon Blanc, Taworri<br>Marlborough, New Zealand<br>Benchmark New Zealand Sauvignon Blanc with all the classic notes<br>this style of wine is famed for - crisp zesty character, gooseberry fruit,<br>grassy notes and utterly delicious. (2)                                   |   | £26.00                            |
| 9  | Petit Chablis Domain Laroche<br>Chablis, Burgundy, France<br>Pale lemon-green, full rounded aroma and flavour making a sound finish.<br>Very good quality for this junior appellation. (2) 12.5% vol  |   | £31.00                            |
| 10 | Zinfandel Rosé, Falling Petal<br>California, USA<br>Medium sweet rosé,<br>displaying classic strawberry fruit flavours. (4) 10.5% vol   |  125ml 175ml 250ml | £17.95<br>£3.90<br>£4.95<br>£5.95 |
| 11 | Pinot Grigio Rosato, Tanti Petali, Botter<br>Italy<br>Very light and refreshing with a delicate pear-drop fruit.<br>Absolutely bright and fresh, terrifically easy to drink. (1) 12% vol  |  125ml 175ml 250ml | £17.95<br>£3.90<br>£4.95<br>£5.95 |
| 12 | Carpe Diem Rosé, Knightor Winery<br>Cornwall, England<br>Fresh summer fruit and floral notes on the nose with balanced acidity.<br>Lovely on its own or perfect with salads, fish and light meats. (2)  |   | £22.50                            |

## • DESSERTS

Chef's Classic Sticky Toffee Pudding	£5.95
Chef's Hand Crafted Chocolate & Salted Caramel Tart	£5.95
Homemade Creamy Baileys Posset	£5.95
Iced Mango and Raspberry Parfait served with fresh fruit and coulis	£5.95
Chef's Homemade Chocolate Profiteroles served with creamy Salcombe Dairy vanilla ice cream	£5.95
Affogato al Caffè	£5.95
Add Bailey's	+£3.00 each
Add Dissaronno	+£3.00 each
Add Tia Maria	+£3.00 each
Add Frangelico	+£3.00 each

## Ice Cream By The Scoop (by Salcombe Dairy)

1 scoop	£2.50
2 scoop	£4.25
3 scoop	£6.00
Clotted Cream	£1.00

Cheese & Biscuits	£8.45
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## • COFFEES

Flat White	£2.65
Freshly Made Coffee	£2.35
Cappuccino	£2.55
Cafe Latte	£2.55
Espresso	£2.25
Americano	£2.25
Hot Chocolate with Whipped Cream	£3.25
Add a shot of Caramel or Hazelnut to your coffee	0.75p

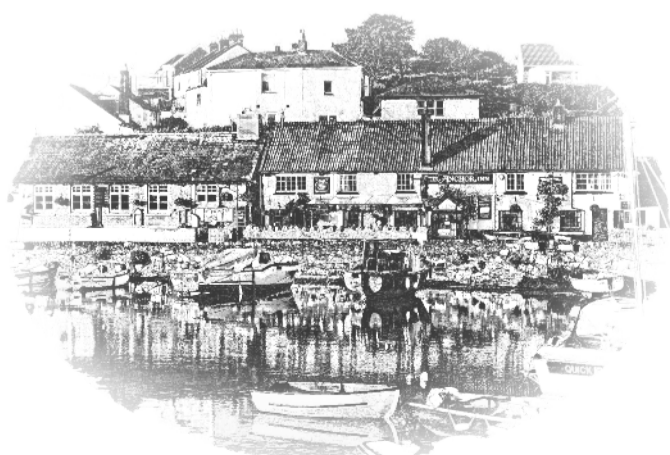
## • COFFEE LIQUEURS

Baileys - Whiskey - Tia Maria	
Rum - Cointreau - Brandy - Drambuie	£5.25

Please ask a member of staff for our full list of liqueurs

## • TEAS

Pot of Tea	£2.20
English Breakfast	
Earl Grey	
or Peppermint)	



## • STARTERS

Balsamic Glazed Kalamata Olives	£3.00
Basket of Bread	£3.00
Our Classic Crab and Brandy Soup	£6.45
Chef's Homemade Smoked Mackerel Pâté served with local chutneys and toasted rustic bread	£6.45
Pan Fried Garlic Mushrooms dressed with parsley croutons and salad garnish	£6.95
Scallops with Warmed Strawberries with black pepper with a balsamic glaze	£9.95
Half Pint of Prawns with Brown Bread and Marie Rose Sauce	£7.45
Whole Whitebait Panéed and Deep Fried	£6.45
Pan Seared Scallops served with a spiced tomato salsa, infused with coriander and dressed with a sweet mango purée	£9.95
Lightly Spiced Local Crabmeat Gratin flavoured with cream cheese and lemon juice served with toasted rustic bread	£8.95
Smoked Chicken Breast Served with crispy bacon, salad garnish dressed with pesto and balsamic glaze	£7.95

## • SHARED STARTERS

Baked Camembert served with a homemade raspberry jam flavoured with green cayenne pepper and served with warm bread	£9.95
Captain's Hot Platter selection of poached shellfish to include mussels, razor clams and king prawns, flavoured with garlic, fresh parsley and white wine cream sauce	£15.95
The Landlord's Platter a fresh selection of cured meats, marinated olives, sun blushed tomatoes, smoked mackerel pâté, smoked salmon, shell on prawns, local smoked cheddar, Devon blue and Sharpshams rustic served with warmed rustic bread	£16.95

## • PUB CLASSICS

Homemade Steak and Ale Pie tender pieces of beef coated in a rich gravy and finished in short crust pastry, served with chips and vegetables	£12.95
Grilled Gammon Steak served with chips, pan fried tomatoes, peas with fresh pineapple	£12.95
Whole Tail Scampi coated in a light crumb and deep fried, served with chips and peas	£11.95
Vegetarian Sausages served on a bed of creamed potato with peas	£10.75
Homemade 5 Bean Curry with Quorn & Lentils in True Balti Style served with poppadom, naan bread and basmati rice	£12.45
West Country Ploughman's Board home cooked ham and West Country cheeses with mixed salad, pickles and warm crusty bread	£11.95
Angler's Lunch Board local crab meat and prawns with mixed salad, pickles and warm crusty bread	£12.45
Pear, Stilton and Hazelnut Tart served warm with a full salad, homemade coleslaw and buttered new potatoes	£12.45
Moroccan Inspired Spiced Tomato Pasta with red peppers, leeks, shallots and marinated olives served with a herby garlic bread	£12.95

## • FROM THE SEA

Our Famous Shellfish Selection _____	£27.95
large helpings of mussels, prawns, green lips and king prawns cooked in garlic butter and finished with razor clams	
Fresh Local Scallops _____	£19.95
pan fried and served on a bed of lightly fried sweet and sour vegetables	
Cockwood Harbour Pie _____	£15.95
with mussels, prawns and various fish bound in a wine and cheese sauce topped with our cheese and crab mash	
“Black” Tiger Prawns _____	£19.95
oven baked with lemon, garlic and honey on a bed of coriander rice with a refreshing chili and tomato salsa and garlic bread	
The Trawler Man's Gumbo Pot _____	£17.75
duo of fish and shellfish served with a South American hot spicy tomato sauce	
West Country Shellfish Thermidor _____	£18.95
a selection of scallops, hand picked crab and mussels baked in a scallop shell thermidor style	
Cold Seafood Medley _____	£18.95
a platter of prawns, shell-on prawns, smoked salmon and local crab meat served with tossed salad and home made coleslaw	

## • SHARED MEALS

Our Infamous Shared Shellfish Selection (for 2) _____	£54.95
a large helping of mussels, shell-on prawns, queen scallops, and lobster in garlic butter with clams	
The Impressive Shared Shellfish Selection (for 4) _____	£ 94.50
large helpings of mussels, shell-on prawns, queen scallops, and lobsters in garlic butter with clams	

## • FROM THE LAND (West Country Farmed)

Freshly Roasted Chicken Breast with Peppers and Leeks _____	£15.95
served on a rich mushroom and shallot infused demi glaze accompanied by oven roasted new potatoes	
10oz of Fine West Country Rump of Beef _____	£19.95
served with pan fried button mushrooms, cherry tomatoes and red onion	
Prime West Country Fillet Steak _____	£26.45
served with pan fried button mushrooms, cherry tomatoes and red onion	
Spicy Thai Red Chicken Curry _____	£15.95
made with coconut milk and sherry served with basmati rice and poppadom	
Slow Roasted Belly Pork _____	£17.45
stuffed with cream cheese and sage, served with a fruity Cumberland sauce, stuffed baked apple and grainy mustard mash	
Steak Sauces _____	£3.00
Add one of these tasty sauces to your meal. Traditional Black Peppercorn Blue Cheese and White Wine	

## • JUST FOR CHILDREN

Seasoned Chicken Fillet Burger with Chips & Salad _____	£5.95
Local Sausages with Mash, Peas and Gravy _____	£5.95
Macaroni Cheese with Warm Crusty Bread _____	£5.95
Ham with Chips and Peas _____	£5.95
Scampi, Chips & Peas _____	£6.45

## • THE FAMOUS ANCHOR MUSSEL SELECTION

Please note: due to seasonal variations mussel meat can vary in size

**Starter** - with Bread - £8.95      **Main** - with Chips and bread - £15.95

Mussels Italian — poached in a passata sauce with fresh basil, crushed garlic and onion
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 sauce with smoked bacon, white wine and wilted baby spinach
Mussels Thailand — cooked in a spicy red curry sauce with coconut milk and red peppers
Mussels Parisian — cooked in a creamy sauce with crushed garlic and grainy mustard
Mussels Welsh — Poached in a mornay sauce with sautéed leeks
Mussels Caribbean — served in a fruity sauce flavoured with pineapple, crushed coconut and malibu
Mussels Iceland — cooked in a seafood veloute with prawns
Mussels Portuguese — cooked in a fruity red wine sauce with Port and Passata
Mussels Chinese — poached in a tangy sweet and sour sauce
Mussels Orkney — poached in a light seafood sauce flavoured with local crab meat and white wine
Mussels Russian — cooked in a creamy tomato sauce with cayenne pepper and vodka
Mussels Brittany — simply cooked in garlic butter and fresh parsley
Mussels Moroccan — cooked in a lightly spiced tomato sauce
Classic Moules Marinière — traditionally cooked with white wine, crushed garlic, red onion and cream finished with chopped parsley

## • FRESHLY FILLED SANDWICH

All served with a full salad, home made coleslaw and crisps  
with a choice of white or granary bread

Prawn with Marie Rose Sauce _____	£7.95
Hand Picked Brixham Crab _____	£ 8.95
Smoked Salmon with Black Pepper _____	£7.95
Mature Cheddar Cheese with Red Onion _____	£6.50
Home Cooked Ham _____	£6.45
Roasted Topside of Beef with Fried Onions _____	£8.95

## • SIDE ORDERS

Chips _____	£3.00
Cheesy Chips _____	£3.50
Peas _____	£1.50
Side Salad _____	£3.00
Garlic Herb Bread _____	£3.00
Cheesy Garlic Bread _____	£3.50
Market Vegetables _____	£3.00