



• 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
(Wine match bin 17) fresh basil, crushed garlic and onion

Mussels Loire — poached in fish stock flavoured with
(Wine match bin 4) garlic, white wine and red onion

Mussels West Country — cooked in a creamy cheddar cheese sauce
(Wine match bin 7) and Devon cider

Mussels Normandy — cooked in a cream sauce with smoked bacon,
(Wine match bin 8) white wine and wilted baby spinach

Mussels Thailand — cooked in a spicy red curry sauce
(Wine match bin 10) with coconut milk and red peppers

Mussels Parisian — cooked in a creamy sauce
(Wine match bin 5) with crushed garlic and Dijon mustard

Mussels Welsh — Poached in a mornay sauce with sautéed leeks
(Wine match bin 2)

Mussels Caribbean — served in a fruity cream sauce flavoured
(Wine match bin 3) with pineapple, crushed coconut and malibu

Mussels Iceland — cooked in a seafood veloute with prawns
(Wine match bin 5)

Mussels Portuguese — cooked in a fruity red wine sauce
(Wine match bin 14) with Port and Passata

Mussels Chinese — poached in a tangy sweet and sour sauce
(Wine match bin 10)

Mussels Orkney — poached in a light seafood sauce flavoured
(Wine match bin 6) with local crab meat and white wine

Mussels Russian — cooked in a creamy lemon garlic
(Wine match bin 6) and tarragon sauce

Mussels Brittany — simply cooked in garlic butter
(Wine match bin 7) and fresh parsley

Mussels Moroccan — cooked in a lightly spiced tomato sauce
(Wine match bin 19)

Classic Moules Marinière — traditionally cooked with white wine,
(Wine match bin 4 & 7) crushed garlic, red onion and cream
finished with chopped parsley

• DESSERTS

Chef's Classic Sticky Toffee Pudding _____ £5.95

Chef's Hand Crafted Chocolate & Salted Caramel Tart _____ £5.95

Fresh Fruit Pavlova _____ £5.95

Lemon Posset _____ £5.95
topped with rhubarb & ginger compot

Chef's Homemade Chocolate Profiteroles _____ £5.95
served with creamy Salcombe Dairy vanilla ice cream

Award Winning Salcombe Dairy Ice Cream _____ £6.50
with local gin liqueurs strawberry & vanilla
blackcurrant
mango, lime & mint
lemon sorbet

Ice Cream By The Scoop (by Salcombe Dairy)

1 scoop _____ £2.50

2 scoop _____ £4.25

3 scoop _____ £6.00

Clotted Cream _____ £1.00

Vegan Vanilla Bean Ice Cream available by the scoop

• 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

• COFFEE LIQUEURS

Baileys - Whiskey - Tia Maria _____ £5.25

Rum - Cointreau - Brandy - Drambuie

• TEAS

Pot of Tea _____ £2.20

English Breakfast
Earl Grey
or Peppermint)



• STARTERS

Balsamic Glazed Kalamata Olives _____ £3.00

Basket of Bread _____ Vegan £3.00

Our Classic Crab and Brandy Soup _____ £6.95

Chef's Homemade Smoked Mackerel Pâté _____ £6.45

served with local chutneys and toasted rustic bread

Pan Fried Garlic Mushrooms _____ £6.95

dressed with parsley croutons and salad garnish

Scallops with Warmed Strawberries _____ £9.95

with black pepper with a balsamic glaze

Half Pint of Shell On Prawns _____ £7.45

with Brown Bread and Marie Rose Sauce

Whole Whitebait Panéed and Deep Fried _____ £6.95

Pan Seared Scallops _____ £9.95

served with a spiced tomato salsa, infused with
coriander and dressed with a fresh fruit coulis

Locally Picked Crab Meat and Prawn Thermidor _____ £8.95

succulent prawns and crab grilled in a cheese, Chardonnay
and mustard sauce served with toasted bread and salad garnish

Smoked Chicken Breast _____ £7.95

Served with crispy bacon, salad garnish dressed with balsamic glaze

• SHARED STARTERS

Baked Camembert _____ £9.95

served with a homemade raspberry jam
flavoured with green cayenne pepper and served with warm bread

First Mates Hot Platter _____ £16.95

selection of shellfish poached in a creamy garlic and lemon
velouté scented with tarragon and served with warm bread

The Landlord's Platter _____ £16.95

smoked chicken breast, marinated olives, sun blushed
tomatoes, smoked mackerel pâté, smoked salmon, shell on prawns,
local smoked cheddar, Devon blue and Sharphams rustic
served with warmed rustic bread

• PUB CLASSICS

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

• 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

• 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
Teardrop Naan (2)	£3.25



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

or

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

or

Vegetarian Nut Roast
with sherry and onion gravy and Yorkshire pudding

all served with

roasted potatoes and fresh market vegetables.

followed by

Chef's Dessert of the Day

£16.95

Limited availability - Please book early to avoid disappointment

• 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

• FROM THE SEA

Our Famous Shellfish Selection	£27.95
<i>large helpings of mussels, prawns and king prawns cooked in garlic butter and finished with razor clams</i>	
Sweet and Sour Scallops	£19.95
<i>pan fried and served on a bed of lightly fried vegetables</i>	
Cockwood Harbour Pie	£15.95
<i>with mussels, prawns and various fish bound in a wine and cheese sauce topped with our cheese and crab mash</i>	
"Black" Tiger Prawns	£19.95
<i>oven baked with lemon, garlic and honey on a bed of coriander rice with a refreshing chili and tomato salsa and garlic bread</i>	
The Trawler Man's Gumbo Pot	£17.75
<i>duo of fish and shellfish served with a South American hot spicy tomato sauce</i>	
Pan Fried Scallops and Bacon	£19.95
<i>with sliced mushroom and buttery cabbage served with a Chardonnay, cheese and cream sauce</i>	
Cold Seafood Medley	£18.95
<i>a platter of prawns, shell-on prawns, smoked salmon</i>	
• SHARED MEALS (Wine match bin 7)	
Our famous Shared Shellfish Selection (for 2)	£54.95
<i>a large helping of mussels, shell-on prawns and lobster in garlic butter with clams</i>	
The Impressive Shared Shellfish Selection (for 4)	£ 94.50
<i>large helpings of mussels, shell-on prawns and lobsters in garlic butter with clams</i>	

• FROM THE LAND (West Country Farmed)

Freshly Roasted Chicken Breast with Peppers and Leeks	£16.95
<i>served on a rich mushroom and shallot infused demi glaze accompanied by oven roasted new potatoes</i>	
10oz of Fine West Country Rump of Beef	£19.95
<i>served with pan fried button mushrooms, cherry tomatoes and red onion</i>	
Prime West Country Fillet Steak	£26.45
<i>served with pan fried button mushrooms, cherry tomatoes and red onion</i>	
Spicy Thai Red Chicken Curry	£15.95
<i>made with coconut milk and sherry served with basmati rice and poppadom</i>	
Roasted Rump of Lamb	£19.95
<i>rested on an oven baked bacon, cabbage and mushroom potato cake dressed with a Dijon mustard, garlic and red wine sauce</i>	
Steak Sauces	£3.00
<i>Add one of these tasty sauces to your meal.</i>	
<i>Traditional Black Peppercorn</i>	
<i>Blue Cheese and White Wine</i>	