

• SWEETS

Chef's Zesty Lemon Syllabub _____	£6.50
Classic Affogato _____	£6.50
Hand Crafted Chocolate Ganache Tart _____	£6.50
Homemade Banoffee Pie _____	£6.50
Homemade Sticky Toffee Pudding _____	£6.50
Salcombe Dairy Ice Cream _____ per scoop	£2.50
Vanilla - Strawberry & Cream	
- Chocolate - Honeycomb - Salted Caramel	

• COFFEE

Flat White _____	£2.85
Cappuccino _____	£2.85
Cafe Latte _____	£2.85
Espresso _____	£2.35
Americano _____	£2.60
Hot Chocolate with Whipped Cream _____	£3.25

• COFFEE LIQUEURS

Baileys - Whiskey - Tia Maria _____	£5.25
Rum - Cointreau - Brandy - Drambuie _____	
Please ask a member of staff for our full list of liqueurs	

• TEAS

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



**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.

The Anchor Inn - Cockwood - Nr Starcross - Devon - EX6 8RA  
Tel: 01626 890203    www.anchorinncockwood.com



**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.

or

**Oven Roasted Chicken Breast**  
with traditional 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

**Extras**

Cauliflower Cheese £3.25    Pigs in Blanket £2.50  
Yorkshire Pudding £75p

*Limited availability - Please book early to avoid disappointment*

- STARTERS

Bread and Olives	£6.45
Whole Whitebait Panéed and Deep Fried	£6.95
Pan Fried Garlic Mushrooms dressed with parsley croutons and salad garnish	£6.95
Smoked Salmon & Mackerel Roulard served with crusty bread and salad garnish	£7.95
Half Pint of Shell On Prawns	£8.25
Sharing Baked Camembert Served with chilli jam and warm bread	£12.95

- ANCHOR CLASSICS

Prime West Country Fillet Steak with pan fried red onions, mushrooms, grilled tomato and chips	£29.95
Steak Sauces add one of these steak sauces to your meal - Peppercorn or Blue Cheese	£3.50
Cockwood Harbour Pie with mussels, prawns and various fish bound in a wine and cheese sauce topped with a cheesy mash and served with market vegetables	£17.45
Chicken Thai Red Curry served with basmati rice and poppadom	£15.95
Whole Tail Scampi served with chips and peas	£12.95
Gammon Steak served with with fresh pineapple, tomato, chips and peas	£14.95
5 Bean Moroccan Inspired Pasta (vegan) with mixed beans, peppers, leeks, shallots and olives in a lightly spiced tomato sauce	£14.95
Vegetarian Quorn Sausages served on a bed of creamed potato with peas	£12.95
Home Battered Haddock served with chips and peas	£12.95
Pan Fried Chicken Breast Burger marinated in Indian spices and topped with a lime mayonnaise served in a toasted bun with salad, coleslaw and chips	£13.95

- FAMOUS ANCHOR MUSSEL SELECTION

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

small - £10.95      large - £18.95

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 and fresh parsley
Mussels Parisian cooked in a cream, white wine, garlic and grainy mustard
Mussels Welsh poached in a Mornay sauce with sautéed leeks
Mussels Moroccan cooked in a lightly spiced tomato sauce
Mussels Thailand cooked in a spicy red Thai curry with coconut milk and red peppers
Mussels Orkney with hand picked crab meat, poached in a rich seafood veloute

- SHELLFISH

The Trawler Man's Gumbo Pot duo of fish and shellfish in a South American style hot, spicy tomato sauce, with warm bread	£18.95
Our Famous Shellfish Selection large helpings of mussels, prawns, king prawns and razor clams cooked in garlic butter	£28.95
Our famous Shared Shellfish Selection For Two For Four	£57.95 £107.95
large helpings of mussels, shell-on prawns, razor clams, king prawns and lobster in garlic butter	

- PLOUGHMAN'S

All served with salad, pickles and warm crusty bread

Home Cooked Ham	£11.95
Three Cheeses	£ 11.95
Home Cooked Ham & Three Cheeses	£ 14.95
Angler's Lunch Board	£14.95

- FRESHLY FILLED SANDWICH

All served with a choice of white or granary bread and salad garnish

Cheese & Onion	£6.95
Brixham Crab	£ 9.95
Home Cooked Ham	£ 8.95
Prawn with Marie Rose Sauce	£9.75

- FOR SMALLER APPETITES

Chicken Burger with Chips & Salad	£6.25
Battered Haddock, with Chips and Peas	£6.25
Sausage, Mash, Peas and Gravy	£6.25
Macaroni Cheese with Warm Crusty Bread	£6.25

- SIDE ORDERS

Chips	£4.00
Cheesy Chips	£4.95
Peas	£1.50
Side Salad	£3.00
Garlic Herb Bread	£3.00
Cheesy Garlic Bread	£3.95
Market Vegetables	£3.00