

• 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 Dutch - Gin and Capers
- Mussels Italian - Tomato, Herb and Garlic
- Mussels Loire - Wine, Garlic and Fish Stock
- Mussels West Country - Devon Cider and Cream Sauce
- Mussels Normandy - Cream, Smoked Bacon & Spinach and white wine
- Mussels Mexican - Cream, Tequila and Lime
- Mussels Parisian - Garlic and Mustard Cream Sauce
- Mussels Indian - Balti Curry Sauce
- Mussels Welsh - Leek Mornay Sauce
- Mussels Caribbean - Coconut, Pineapple and Cream
- Mussels Iceland - Prawns in Cream Sauce
- Mussels Portuguese - Port & Tomato Sauce
- Mussels Orkney - Hand Picked Crab & Tomato Sauce
- Mussels Russian - Cream, Tomato, Vodka, Cayenne Pepper
- Mussels Brittany - Garlic Butter
- Mussels Moroccan - Hot Spicy Tomato
- Classic Moules Mariniere - White Wine, Cream, Garlic & Fresh Parsley
- Mussels Trio Taster (Mariniere, Italian, Brittany) — £12.95



• DESSERTS

- Chef's Classic Sticky Toffee Pudding \_\_\_\_\_ £5.95
- Chef's Homemade Lemon Tart \_\_\_\_\_ £5.95  
in a buttery sweet pastry base
- Indulgent White Chocolate Mud Pie \_\_\_\_\_ £5.95
- Hand Crafted Cheesecake \_\_\_\_\_ £5.95
- Homemade Lime and Raspberry Posset \_\_\_\_\_ £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

• COFFEES

- Freshly Made Coffee \_\_\_\_\_ £2.35
- Cappuccino \_\_\_\_\_ £2.55
- Cafe Latte \_\_\_\_\_ £2.55
- Espresso \_\_\_\_\_ £2.25
- Americano \_\_\_\_\_ £2.25
- Hot Chocolate with Whipped Cream \_\_\_\_\_ £2.35
- Add a shot of Caramel or Hazelnut to your coffee \_\_\_\_\_ 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 \_\_\_\_\_ £2.10
  - English Breakfast
  - Earl Grey
  - or Peppermint)

The Anchor Inn  
Cockwood  
Menu

• 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 \_\_\_\_\_ £6.45  
served with local chutneys and warmed French bread
- Pan Fried Garlic Mushrooms \_\_\_\_\_ £6.95  
dressed with parsley croutons and salad garnish
- Scallops with Warmed Strawberries \_\_\_\_\_ £8.95  
with black pepper with a balsamic glaze
- Half Pint of Prawns with Brown Bread and Marie Rose Sauce \_\_\_\_\_ £7.45
- King Prawns Marinated \_\_\_\_\_ £8.95  
in Lemon Juice, Honey and Garlic
- Whole Whitebait Panéed and Deep Fried \_\_\_\_\_ £6.45
- Scallops and Chorizo \_\_\_\_\_ £8.95  
with a green pesto butter sauce
- Lightly Spiced Local Crabmeat Gratin \_\_\_\_\_ £8.95  
flavoured with cream cheese and lemon juice
- Smoked Chicken, Crispy Bacon & Caramelised Shallots \_\_\_\_\_ £6.95  
Served with a balsamic pesto garnish

• SHARED STARTERS

- Baked Camembert with Orange & Cranberry Sauce \_\_\_\_\_ £9.95  
served with warm bread
- Captain's Hot Platter \_\_\_\_\_ £15.95  
selection of poached shellfish to include mussels,  
razor clams and king prawns, flavoured with garlic,  
fresh parsley and white wine cream sauce
- The Landlord's Platter \_\_\_\_\_ £15.95  
a fresh selection of cold cuts, marinated Kalamata olives,  
sun blushed tomatoes, smoked mackerel pâté, smoked salmon,  
shell on prawns, local smoked cheese and chutneys locally made

• FRESHLY FILLED FRENCH STICK

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

• 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	£12.25
Grilled Gammon Steak served with chips, pan fried tomatoes, peas with fresh pineapple	£11.75
Whole Tail Scampi coated in a light crumb and deep fried, served with chips and peas	£10.45
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	£11.45
West Country Ploughman's Board home cooked ham and West Country cheeses with mixed salad, pickles and warm crusty bread	£10.95
Angler's Lunch Board local crab meat and prawns with mixed salad, pickles and warm crusty bread	£11.75
Pear, Stilton and Hazelnut Tart served warm with a full salad, homemade coleslaw and buttered new potatoes	£11.45

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  
Slow Roasted Belly Pork  
served with cranberry stuffing, pigs in blankets  
and a sherry and thyme infused gravy  
followed by  
Chef's Dessert of the Day

£15.95

Limited availability - Please book early to avoid disappointment

• SHARED MEALS

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

• 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 large helpings of mussels, prawns, queen scallops and king prawns cooked in garlic butter and finished with razor clams	£27.95
Scallops Pan Fried finished with Spiced Rum, double cream, infused with fresh orange and a hint of dill	£18.95
Cockwood Harbour Pie with mussels, prawns and various fish bound in a wine and cheese sauce topped with our cheese and crab mash	£15.95
Scallops with A Twist pan fried with capers, dill pickles accompanied with a zingy lemon mayonnaise	£18.95
The Trawler Man's Gumbo Pot duo of fish and shellfish served with a South American hot spicy tomato sauce	£17.75
West Country Shellfish Thermidor a selection of mussels, hand picked crab and scallops cooked in a rich cheese sauce and grilled to a finish with a herb crust	£17.95
Cold Seafood Medley a platter of prawns, shell-on prawns, smoked salmon and local crab meat served with tossed salad and home made coleslaw	£18.95

• FROM THE LAND

Freshly Roasted Chicken Breast with Peppers and Leeks served on a rich mushroom and shallot infused demi glaze accompanied by oven roasted new potatoes	£15.95
10oz of Fine West Country Rump of Beef served with pan fried button mushrooms, cherry tomatoes and red onion	£19.95
Anchor Surf and Turf fillet steak pan fried in garlic dressed with king prawns and scallops	£24.95
Slow Roasted Belly Pork served with pan fried shallots, bell peppers, Armontillado sherry and fresh double cream accompanied with oven roasted new potatoes	£15.95
Steak Sauces Add one of these tasty sauces to your meal. Traditional Black Peppercorn Blue Cheese and White Wine Rich Masala	£2.75