

THIS YERS A POEM 'BOUT COCK'OOD

by Charlie Bloomfield

*There's a village on the River Exe that's knowed by some of 'ee
With a Priddy liddle 'arbour called 'Cock'ood' ... by the sea
Or Cock'ood on the mud ... at least twice a day 'twould be
Carefully watched over by the Boat Fraternity*

*'Cos 'tis s'posed to be a fishin' place but the catch they makes is tiny
They spends more time in 'Anchor' Bar than out upon the briny
Still with all the paint they chucks about their boats is nice and shiny*

*There's Bill and Frank and Reg and John and many many more
Some that's rich from Exeter and some down yer that's poor
They sometimes sails out 'under arch' to head for foreign shore
Like Exmouth or the Warren or Turf Hotel's front door*

*The place is full of gard'ners too, vurriners most gets the habit
But they don't grow enough good greens to feed a 'alf sized rabbit
Their tools is gwain rusty more work is what they needs
The best thing in their gardens is gurt big clumps of weeds
Their peas 'ave got the maggits and the turmits got the fly
They'd starve to death poor b s if it wa'dn't for 'Birds Eye'*

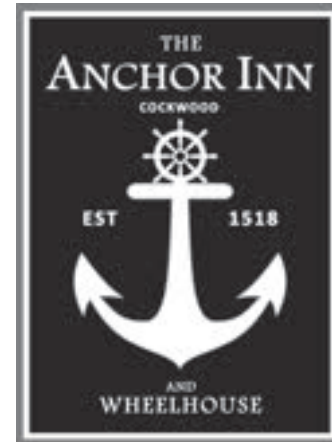
*Now the summer is a praper time the Grockles gets a tan
They stuffs theirselves with pies and scrump and cockles from our Stan
They shouts and sings 'tis just like Heaven'
Down yer with us in glorious Devon*

*For the old men often tell the tales of the good old days of yore
Of cockle rakin' on the Exe and feudin' on the shore
Who remembers Jimmer, Jacko, Old Tom and Lofty too
Aunt Lil and Farmer Billy for to mention just a few
The family names of Farley, of Dodge and Gilpin too
Helped steer the 'Ship' of Cock'ood and made a 'ansome crew*

*Of 'Ginny' and of 'Alice' the ladies all in black
With barrows and with cockle rakes filled many and many a sack
And they sent 'em up to 'Lunnon Town' on the Great Western Railway track
It always seems a better place for they that's lookin' back*

*When the woods was full of Oak and Beech a rustling in the breeze
With cuckoos in the Spring me lads not rows of Christmas trees
To the days when they had 'Strawberry Fair' around the harbour wall
When the village was for villagers and all of 'em 'walked tall'
For everyone likes Cock'ood some have live here all their lives
With all the 'vurriners' thats yer now us 'opes the place survives*

Ca 1960



Welcome to the Anchor Inn Cockwood

In the riverside village of cockwood sits the Anchor Inn. Not only does this bar and restaurant have over 450 years of rich history, it also benefits from having one of the most beautiful and interesting locations on the coast - a whole day can easily be spent exploring the local sights.

Overlooking the quaint harbour, the alfresco seating boasts stunning views across the landscape - if you're lucky, you might even spot the Torbay Express steam train passing by.

the village green of Cockwood is just steps away - home to the famed Cockwood geese - and the nearby historic bridges built by Bru



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.

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

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.

STARTERS

Bread and Olives with a balsamic dip	£10.95
Creamy Garlic Mushrooms on Toast finished with fresh parsley	£10.95
Whole Whitebait panéed and deep fried	£10.95
Smoked Salmon & Mackerel Terrine bound in dill and lemon cream cheese served with salad and crusty bread	£11.95
Crispy Battered Tiger Prawns on minted mushy peas with tartare sauce	£11.95
Baked Camembert served with chilli dipping sauce, warm bread, rosemary and seasalt	£14.95

PUB CLASSICS

Prime Westcountry Fillet Steak cooked to your liking served with pan fried mushrooms, grilled tomato and chips Make it into a Fillet Surf & Turf add three garlic king prawns	£36.50 £9.95
Anchor Beef Burger 2 x 4oz handmade 100% beef patties topped with smoked bacon, cheddar cheese and homemade onion rings served in a brioche bun with chips and coleslaw	£21.95
Whole Tail Scampi served with chips and peas	£18.95
Gammon Steak served with fresh pineapple, tomato, chips and peas	£19.95
King Prawn Coconut Tikka Curry with basmati rice and poppadom	£20.95
Tikka Style Coconut Curry (vegan) with cauliflower, spinach, basmati rice and poppadom	£18.95
Wild Mushroom Tagliatelle (v) bound in a rich cream and herb sauce dressed with garlic and parsley oil	£17.95
Home Battered Haddock served with chips and peas or mushy peas	£19.95
Pan Fried English Chicken Breast with sweetcorn, bell pepper, sherry and garlic cream sauce served with tender stem broccoli and fondant potato	£22.95

RED WINES

Urmeneta Merlot Chile - (B) 13% vol Medium bodied, soft tannins, with black fruit and sweet vanilla flavours.	per bottle 125ml 175ml 250ml	£25.50 £6.95 £7.95 £8.95
Conejo Verde Malbec Argentina - (C) 13.5% vol Ripe blackberry, plum, and violet aromas, with hints of cocoa and spice. Perfect for meats and cheeses.	per bottle 125ml 175ml 250ml	£34.00 £9.95 £10.95 £11.95
Rioja 1000 Miljohas Crianza Spain - (C) 14% vol Made from 75% Tempranillo and 25% Garnacha, an open and friendly Rioja.	per bottle 125ml 175ml 250ml	£28.95 £8.25 £9.25 £10.25
Yallaroo Shiraz Australia - (C) 13% vol A fresh, juicy, fruity Shiraz with black forest flavours.	per bottle 125ml 175ml 250ml	27.95 7.95 8.95 9.95
Vega Red Portugal - (D) 13% vol Rich, full-bodied but very smooth with delicious intense fruit	per bottle	29.00
Vitis Nostra Primitivo Italy - (C) 13.5% vol Red fruit with delicate hints of ripe cherry Well balanced sweetness and acidity.	per bottle	35.95
Lyme Bay Pinot Noir Devon, England - (D) 13% vol Aged in oak, intense cherry, red berries and bramble fruit flavours.	per bottle	39.95

ROSÉ WINES

Jeon-Claud Mas Mon Rose Southern France 12.5% vol Crisp, vibrant palate. A locals favourite on the wall in the sun.	per bottle 125ml 175ml 250ml	34.95 9.75 10.75 11.75
Falling Petal Zinfandel Rosé California, USA - (4) 10.5% vol Medium sweet rosé displaying classic strawberry fruit flavours.	per bottle 125ml 175ml 250ml	24.95 7.95 8.95 9.95
Pinot Grigio Rosato, Tanti Petali Italy - (1) 12% vol Light and refreshing with delicate delicate pear-drop fruit. Easy to drink	per bottle 125ml 175ml 250ml	24.95 7.95 8.95 9.95

SPARKLING WINES & CHAMPAGNE

Prosecco Borgo Sanleo Italy - (1) 11% vol Intense floral, fruity bouquet.	per bottle 125ml	29.95 9.25
Ayala Brut Majeur Half France - (1) 12% vol Elegant Champagne with ripe fruit flavours.	per bottle per ½ bottle	80.00 40.00



WINE Taste Guide

Champagne, White and Rosé wines are designated numbers from 1 to 9, 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.

WHITE WINES

San Alessandro Trebbiano Pinot Grigio	per bottle	23.95
Italy - (2) 12% vol	125ml	6.95
Light and delicate style with	175ml	7.95
a lime and sherbet touch.	250ml	8.95
Urmeneta Sauvignon Blanc	per bottle	23.95
Chile - (2) 12% vol	125ml	6.95
A blend of herbal notes	175ml	7.95
and fresh tropical fruit.	250ml	8.95
Chardonnay De Bortoli	per bottle	26.95
Australia - (1) 12 to 13.5% vol	125ml	7.25
Soft, lightly oaked and vibrantly	175ml	8.25
fruity.	250ml	9.25
La Lancellota Gavi	per bottle	30.95
Italy - (1) 12.5% vol	125ml	9.25
Elegant and fresh Gavi,	175ml	10.25
Zesty citrus fruit flavour.	250ml	11.25
Painted Wolf Chenin Blanc	per bottle	37.25
South Africa - (2) 12.5%		
Elegant wine, aromas of peach and vanilla.		
Shoreline Lyme Bay	per bottle	43.95
Devon, England - (2) 11% vol		
A wine for seafood; dry and refreshing.		
Esk Valley Artisanal Albarino	per bottle	45.95
New Zealand - (1) 13%		
Notes of lime, peach and tropical fruits.		
Chablis Jean Deligny	per bottle	45.95
France - (1) 12.5%		
Typical Chardonnay aromas of butter and brioche		
La Barbacoa Verdejo	per bottle	25.95
Spain 12% vol	125ml	6.95
Fresh citrus, green apple, and	175ml	7.95
subtle tropical fruit. Great for	250ml	8.95
sitting on the wall or with sea food.		

The Famous Anchor MUSSEL SELECTION

due to seasonal variations mussel meat can vary in size

Starter with bread £14.95

Main with chips and bread £24.95

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 Italian

cooked in a green pesto cream sauce with garlic

Mussels Parisian

cooked in a cream and white wine sauce with garlic and grainy mustard sauce

Mussels Louisiana

cooked in a lightly spiced tomato sauce

Mussels Indian

coated in a traditional tikka style curry



ANCHOR SEAFOOD

The Trawler Man's Gumbo Pot £31.95
duo of fish and shellfish in a South American style hot, spicy tomato sauce, with warm bread

Our Famous Shellfish Selection £34.95
large helpings of mussels, prawns, king prawns and razor clams cooked in garlic butter

Our famous Shared Shellfish Selection
large helpings of mussels, for two £69.95
shell-on prawns, razor clams, for four £135.95
king prawns and lobster in garlic butter

Anchor Seafood Chowder £24.95
various fish and shellfish poached in a classic chowder sauce

Devon Crab and King Prawn Brioche Roll £24.95
dressed with a lemon and dill mayonnaise with salad and chips

CHILDREN'S MENU

Chicken Goujons with chips and peas	£10.95
Home Battered Haddock with chips and peas	£10.95
Sausage, Chips and Peas	£10.95
Tagliatelle bound in a cheese sauce, served with warm crusty bread	£10.95
Plain Cheeseburger with chips and salad garnish	£12.95

SALADS

All served with pickles and warm crusty bread

Ploughman's with homemade scotch egg, ham and brie	£19.95
Cold Seafood Salad smoked salmon and mackerel terrine	£19.95
Dressed Crab Salad	£24.95

FRESHLY FILLED SANDWICHES

All served with a choice of white or granary bread

Home Cooked Ham	£11.95
Prawn with Marie Rose Sauce	£12.95
Smoked Salmon & Black Pepper	£12.95
Brie, Bacon & Cranberry	£11.95



SIDE ORDERS

Chips	£6.00
Cheesy Chips	£7.50
Peas	£3.95
Classic Homemade Gravy	£4.50
Side Salad	£6.00
Garlic Herb Bread	£5.00
Cheesy Garlic Bread	£6.00
Tender Stem Broccoli	£5.50
Pan Fried Mushrooms	£5.50
Peppercorn Sauce	£5.50
Blue Cheese Sauce	£5.50

SWEETS

Chef's Zesty Lemon Meringue Semifreddo	£9.95
Classic Affogato	£9.45
Chocolate Caramel Ganache Tart	£9.95
Chef's Homemade Cheesecake	£9.95
Homemade Sticky Toffee Pudding	£9.95
'Local Scoop' (Dawlish) Ice Cream	
per scoop	£3.50
two scoops	£6.75
Flavours: Vanilla - Chocolate - Strawberry Honeycomb - flavour of the week	



BEVERAGES

Coffees		Pot of Tea	
Flat White	£3.95	English Breakfast	£3.25
Cappuccino	£3.95	Earl Grey or Peppermint	£3.25
Cafe Latte	£3.95		
Espresso	£2.95	Hot Chocolate with whipped cream	£4.75
Americano	£3.45		

After Dinner Tipples Selection

Liqueurs :	Disaronno - Frangelico Cointreaux - Bailey's - Lemoncello
Port :	Cockburn's Special Reserve Taylor's Vintage
Whiskys :	Glenmorangie - The Glenlivet Glen Fiddich <i>there's plenty more, please ask at the bar for full list</i>
Brandies :	Martell - Hennessy XO Cherry Brandy - Cider Brandy