

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 Brunel are a sight to be seen.

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.

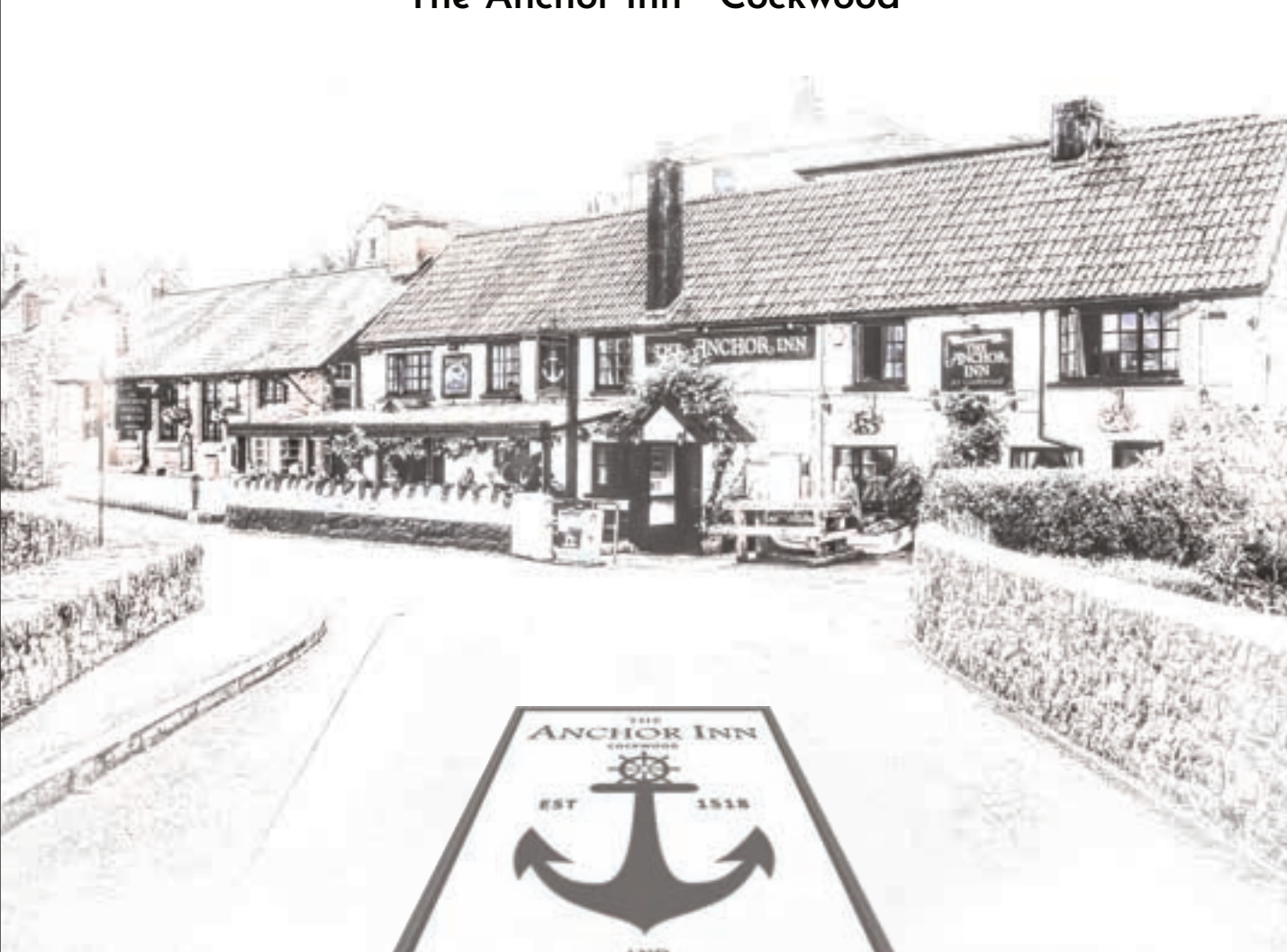
To the east of the Sod, the tidal mouth of the creek is separated from the Exe estuary by the railway, constructed along the west side of the estuary in the 1840s. This runs along a stone causeway; a small bridge allows boats to enter Cockwood Lake. These maritime and transport related features contribute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

The Anchor Inn Cockwood Nr Starcross Devon EX6 8RA

Tel: 01626 890203 www.anchorinncockwood.com



THE ANCHOR INN
EST 1518
AND WHEELHOUSE

**SUNDAY
MENU**

Welcome to the Anchor Inn, Cockwood

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.

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

COFFEE

Flat White	£3.95	Cappuccino	£3.95	Cafe Latte
£3.95	Espresso	£2.95	Americano	£3.45

Hot Chocolate with Whipped Cream £4.75

COFFEE LIQUEURS

£7.75

Baileys	Whiskey	Tia Maria	
Rum	Cointreau	Brandy	Drambuie

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

TEAS

Pot of Tea £3.25
English Breakfast, Earl Grey or Peppermint

CHILDREN'S MENU

Chicken Goujons with chips and peas £10.95

Home Battered Haddock with chips and pea £10.95

Sausage, Chips and Peas £10.95

Tagliatelle £10.95

bound in a cheese sauce, served with warm crusty bread

Plain Cheeseburger £12.95
with chips and salad garnish

SALADS

All served with pickles and warm crusty bread

Ploughman's £19.95
with homemade scotch egg, ham and brie

Cold Seafood Salad £19.95
smoked salmon and mackerel terrine

Dressed Crab Salad £24.95

FRESHLY FILLED SANDWICHES

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

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

STARTERS

Bread and Olives £10.95
with a balsamic dip

Creamy Garlic Mushrooms on Toast £10.95
finished with fresh parsley

Whole Whitebait £10.95
panéed and deep fried

Smoked Salmon & Mackerel Terrine £11.95
bound in dill and lemon cream cheese
served with salad and crusty bread

Crispy Battered Tiger Prawns £11.95
on minted mushy peas with tartare sauce

Baked Camembert £14.95
served with chilli dipping sauce, warm bread, rosemary and seasalt

ANCHOR SUNDAY ROAST

Roasted Rump of Beef £19.95
with homemade Yorkshire pudding and roasted parsnip

Roasted Rump of Lamb £24.95
with homemade Yorkshire pudding and roasted parsnip

Vegetarian Nut Roast £16.95
with homemade Yorkshire pudding and roasted parsnip

Roasted Turkey breast £19.95
with stuffing and pig in blanket

Child's Roast Turkey £12.95
with stuffing and pig in blanket

All served with Roast potatoes, market vegetables and rich gravy.

EXTRAS

Cauliflower cheese 3.75 Yorkshire Pudding 1.75

Pigs in Blankets 3.00 Extra Roast Potatoes 3.00

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

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



OTHER FARE

Whole Tail Scampi £18.95
served with chips and peas

Tikka Style Coconut Curry (vegan) £18.95
with cauliflower, spinach, basmati rice and poppadom

Home Battered Haddock £19.95
served with chips and peas or mushy peas