



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

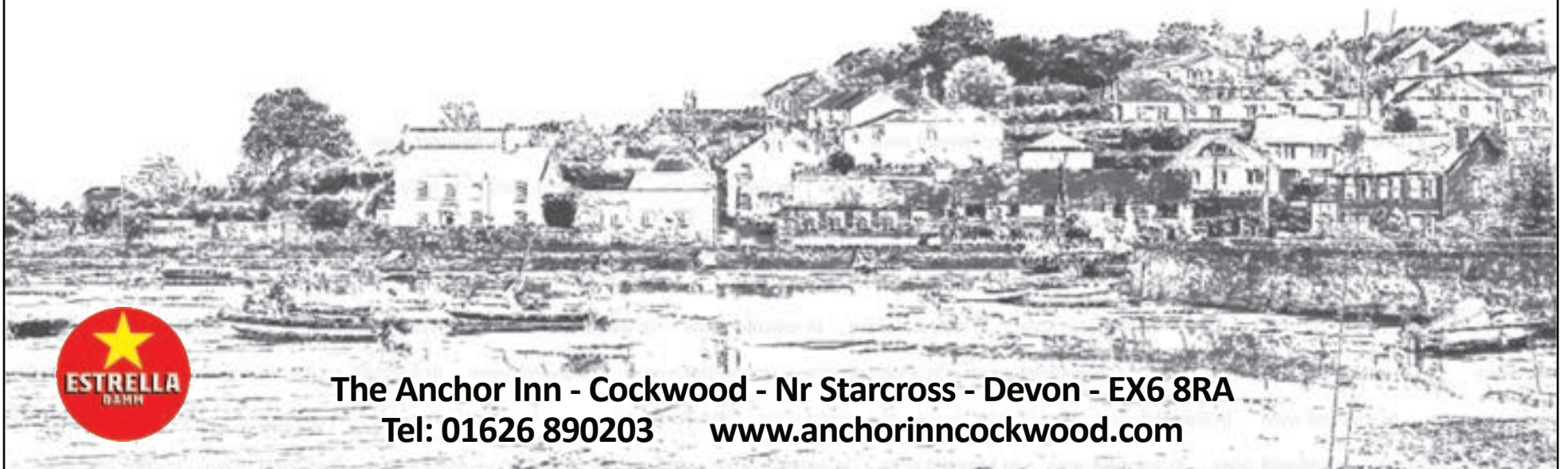
Cockwood lies on the west side of the Exe estuary, between Starcross and Dawlish Warren. The settlement is scattered between four separate, but linked hamlets, at Westwood, Middlewood and Cockwood on the south side and Southbrook on the north side.

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

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 £8.45
- Whole Whitebait Panéed and Deep Fried £8.95
- Homemade Forest Mushroom Pâté £9.95
with local onion chutney on toasted bread
- Smoked Salmon & Mackerel Roulade £9.95
served with crusty bread and salad garnish
- King Prawns on a bed of Thai Sweet Chilli £10.95
with dressed ribbon salad and parsley oil
- Sharing Baked Camembert £14.45
served with chilli jam and warm bread

ANCHOR CLASSICS

- Prime 10oz West Sirloin Steak £32.95
with pan fried mushrooms, grilled tomato, watercress and chips
- add peppercorn sauce to your meal £4.50
or top with blue cheese and garlic £4.50
- Harbour Pie £20.95
with mussels, prawns and various fish bound in
a wine and cheese sauce topped with mashed potato
- Roasted Pork Fillet £21.95
with a garlic and bacon cream reduction
tender stem broccoli and fondant potatoe
- Whole Tail Scampi £17.95
served with chips and peas
- Gammon Steak £18.95
served with with fresh pineapple, tomato, chips and peas
- Cauliflower, Lentil and Spinach Dhal £17.95
with basmati rice and poppadom (vegan)
- Baked Nut Roast £15.95
with a mushroom herb sauce,
fondant potato and tender stem broccoli (vegan)
- Wild Mushroom Tagliatelle £16.95
bound in a rich fresh herb sauce
dressed with garlic and parsley oil (vegetarian)
- Home Battered Haddock £18.95
served with chips and peas
- Pan Fried Chicken Breast £19.95
with a cognac and peppercorn sauce,
tender stem broccoli and mashed potato



THE FAMOUS ANCHOR MUSSEL SELECTION

Please note: due to seasonal variations mussel meat can vary in size
Starter with bread - £12.95 Main with chips and bread - £23.95

- 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 Louisiana
cooked in a lightly spiced tomato sauce
- Mussels Indian
traditional dahl style curry
- Mussels Provence
mussels poached in a garlic & lemon broth



SHELLFISH

- The Trawler Man's Gumbo Pot £29.95
duo of fish and shellfish in a South American style
hot, spicy tomato sauce, with warm bread
- Our Famous Shellfish Selection £29.95
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 £129.95
large helpings of mussels, shell-on prawns, razor clams,
king prawns and lobster in garlic butter

CHILDREN'S MENU

- Chicken Goujons with Chips & Peas £9.95
- Battered Haddock, with Chips and Peas £9.95
- Sausage, Mash, Peas and Gravy £9.95
- Creamy Tagliatelle with Diced Ham & Peas £9.95





PLOUGHMAN'S

All served with salad, pickles and warm crusty bread

Home Cooked Ham £15.95

Cheese £15.95
Blue or Apple wood Smoked Cheddar

Home Cooked Ham & Cheese £18.95

Angler's Lunch Board £18.95
brown and white crab meat and prawns

FRESHLY FILLED SANDWICH

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

Brie Grape Chutney £9.45

Home Cooked Ham £9.95

Prawn with Marie Rose Sauce £10.95

Smoked Salmon & Black Pepper £10.95

Brixham Crab £14.95

SIDE ORDERS

Chips £5.25

Cheesy Chips £6.50

Peas £3.00

Side Salad £4.00

Garlic Herb Bread £4.00

Cheesy Garlic Bread £4.95

Market Vegetables £4.00

Pan Fried Mushrooms £4.50

Gravy £2.50



SWEETS

Chef's Zesty Lemon Syllabub £8.95

Classic Affogato £9.45

Chocolate Caramel Ganache Tart £8.95

Chef's Homemade Cheesecake £8.95
please enquire for flavours

Homemade Sticky Toffee Pudding £8.95

"Local Scoop" Ice Cream
per scoop £3.50 two scoops £6.75

Vanilla Chocolate
Strawberry Honeycomb
and '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