



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 7.50
- Whole Whitebait Panéed and Deep Fried 7.95
- Pan Fried Garlic Mushrooms 7.95
with a garlic and pesto oil on toasted bread
- Smoked Salmon & Mackerel Roulard 8.95
served with crusty bread and salad garnish
- Pan Fried Sweet Chilli King Prawns 9.95
on toasted bread
- Sharing Baked Camembert 13.95
served with chilli jam and warm bread

ANCHOR CLASSICS

- Prime 10oz West Sirloin Steak 29.95
with pan fried mushrooms, grilled tomato, watercress and chips
- Steak Sauces 4.00
add peppercorn sauce to your meal
or top with blue cheese and garlic
- King Prawn Seafood Mornay £18.95
with mussels, prawns and various fish
bound in a wine and gratinated cheese sauce
with warm crusty bread
- Chicken Thai Red Curry 16.95
served with basmati rice and poppadom
- Whole Tail Scampi 15.95
served with chips and peas
- Gammon Steak 16.95
served with with fresh pineapple, tomato, chips and peas
- Vegan Thai Red Curry 14.95
with mixed beans, mushrooms and peppers
served with basmati rice and a poppadom
- Vegan Mushroom & Falafel Gumbo 14.95
with warm crusty bread
- Vegetarian Quorn Sausages 13.95
served on a bed of creamed potato with peas
- Home Battered Haddock 16.95
served with chips and peas
- Pan Fried Chicken Breast £17.95
with a garlic herb, cream, white wine and mushroom sauce,
with vegetables and mashed potato



THE FAMOUS ANCHOR MUSSEL SELECTION

Please note: due to seasonal variations mussel meat can vary in size
Starter with bread - £11.95 Main with chips and bread - £22.95

- 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



SHELLFISH

- The Trawler Man's Gumbo Pot 24.95
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 Burger with Chips & Peas 8.75
- Battered Haddock, with Chips and Peas 8.95
- Sausage, Mash, Peas and Gravy 8.75
- Macaroni Cheese with Warm Crusty Bread 8.75





— PLOUGHMAN'S —

All served with salad, pickles and warm crusty bread

Home Cooked Ham 15.25

Cheese 15.25

Blue

Applewood 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

Cheese & Onion 7.95

Brixham Crab 14.95

Home Cooked Ham 8.95

Prawn with Marie Rose Sauce 10.95

Smoked Salmon & Black Pepper 10.50

— SIDE ORDERS —

Chips 4.50

Cheesy Chips 5.50

Peas 2.50

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 8.25

Classic Affogato 8.25

Hand Crafted Chocolate Ganache Tart 8.25

Homemade Banoffee Pie 8.25

Homemade Sticky Toffee Pudding 8.25

"Local Scoop" Ice Cream

per scoop £3.50

two scoops £6.00

Vanilla Chocolate

Strawberry Honeycomb

and 'flavour of the week'



— COFFEE —

Flat White 3.25

Cappuccino 3.25

Cafe Latte 3.25

Espresso 2.75

Americano 2.95

Hot Chocolate with Whipped Cream 3.45

— COFFEE LIQUEURS —

7.25

Baileys Whiskey Tia Maria
Rum Cointreau Brandy Drambuie

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

— TEAS —

Pot of Tea 2.95

English Breakfast, Earl Grey or Peppermint

