Nibbles

Olives, lemon, chilli & pimento £4 [gf,vg]

Padron peppers, sea salt £7 [gf,vg]

Starters

Anchor Fried Chicken, lime mayo, house slaw, spiced honey, spring onion £12 [gf]

Ivy Wyke & truffle baked 'rarebit', grilled asparagus, leeks, wild garlic crostini £10 [gf,v]

Spring leek & garlic roasted potato soup, crispy kale, parsley oil, sourdough £10 [vg]

Local mussels, white wine, cream, leeks, garlic, parsley, sourdough {*chips with main*} £12/£24

Chicken & mozzarella Caesar croquettes, little gem lettuce, Parmesan £11 [gf]

Fennel & juniper cured salmon carpaccio, ponzo soy crouton, pickled River Fowey mussels, lemon gel, dill crème fraîche, red vein sorrel £13 [gf]

Lunch *Monday to Sunday: 12 – 4pm*

Crab brioche roll, radish, dill, pickles, chips £17 [d]

Roast ham & Westcombe Cheddar baguette, mustard, mayo, leaves, crisps £10.5 {add chips £2.5}

Aubergine, squash & beetroot hummus baguette, leaves, crisps £9.5 [vg] {add chips £2.5}

Ploughman's: Roasted ham, Westcombe Cheddar, pork pie, pickled onion, apple, sourdough, piccalilli £17

Vegetarian Ploughman's: Westcombe Cheddar, beetroot hummus, pickled onion, squash, dressed tomato, apple, sourdough, piccalilli £15 [v]

Kids

Smuggler's cheeseburger, chips & cucumber £10

Fish & chips, cucumber £11 [gf, d]

Tomato pasta £7 [d, vg] {*ask for cheese*}

Luxury Beachside Stay

Ever wondered what it's like to stay in a boutique fisherman's cottage right by the beach (and pub)? We can help with that. Ask a manager for details.

All of our food is prepared in an environment where gluten is present. VAT at current rate. Please ask your server for allergen information. [gf] – gluten free. [vg] – vegan. [v] - vegetarian. [d] – dairy free.

Mains

Anchor Fish Stew - bouillabaisse, dressed crab, new potatoes, tarragon oil, rouille £POA [gf,d]

Battered haddock & chips, pea purée, tartare sauce £21 [gf,d] {*add wally £1*}

Maple syrup & apple confit pork belly, crispy spring vegetable potato cake, Tenderstem broccolli, mushroom & Dorset cider cream £22 [gf]

Chorizo baked hake fillet, crayfish & king prawns, saffron crushed new potatoes, broccoli & spinach purée, asparagus tips £27 [gf]

Split lentil & chickpea dahl, courgette wrapped vegan feta, carrot bhaji, almonds, pomegranate £18 [gf,vg]

Cheeseburger, Emmental, smoked bacon, lettuce, diced onion, pickles, burger sauce, chips, house slaw £18

West Country goats cheese & balsamic glazed beetroot salad, heritage tomato, spinach & rocket, candied walnut, croutons £18 [gf,v]

Slow braised pulled lamb shoulder, smoky potato salad, minted pea purée, broadbean fricassee, chicory £26 [gf]

Market fish, roasted fennel, samphire, lemon & Lilliput caper butter £POA [gf]

Sides

Chips/cheesy chips £5/£6.5 [gf,v]

Sautéed new potatoes/Smoky potato salad £5 [gf,v,d]

Tenderstem broccoli, almonds £5 [gf,vg]

Green salad, heritage tomato concassé, radish, basil oil £5 [gf, vg]

Sourdough bread, whipped butter £3 [v]

Sweets

Chocolate brownie, chocolate sauce, vanilla ice cream £10 [gf,v] {*glass Pedro Ximénez £6*}

Blood orange posset, pistachio crumb, lemon balm £9 [gf,vg] {*Sauternes 125ml £11.5*}

Hazlenut Espresso Martini Sundae, boozy sponge, coffee ice cream, Chantilly, fudge £9 {*dram of Frangelico £4*}

Purbeck ice cream: strawberry, chocolate, vanilla, salted caramel, coffee, mango sorbet £3.5 per scoop

Food For Thought

We're delighted to have you with us beachside, why not help us spread the love? A completely optional 50p will be added to your food bill in support of our local foodbank. If you would prefer it be removed please just ask.