Nibbles

Olives, lemon, chilli & pimento £5 [gf, vg]

Padron peppers, sea salt £7 [gf, vg]

Starters

Korean BBQ glazed pork bites, charred pineapple & chilli salsa £12 [gf,d]

Chilli, sweet potato & coconut soup, smoked almonds, crispy rice noodles, sourdough, whipped butter £10[v]

Smoked haddock & mussel saffron chowder, charred corn, potato, tobiko roe, dill £14 [gf]

Juniper & fennel cured salmon carpaccio, wasabi peas, pickled mussels, balsamic beetroot, dill crème fraîche, red vein sorrel £13 [gf]

Smoked ham, mozzarella & Dijon croquettes, piccalilli purée, spinach, pork puffs £11 [gf]

Kholrabi 'tagliatelle', mushroom & vegetable broth, oregano croutons £12 [gf, vg]

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, winter squash, dressed tomato, apple, sourdough, piccalilli £15 [v]

Kids

Smuggler's cheeseburger, chips & cucumber £11

Fish & chips, cucumber £11 [gf, d]

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

Christmas by the beach

Looking for the perfect spot for your Christmas party? Join us this festive season for parties, large or small. Speak to the team to make a booking.

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 food bank. If you would prefer it be removed please just ask.

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*}

Dry cured pork belly, radish & butter bean cassoulet, black cabbage, charred shallot, tarragon oil £23 [df, gf]

Herb roasted hake fillet, king prawns, lobster bisque velouté, saffron new potatoes, leeks, peas, winter truffle £27 [gf]

Red lentil & chickpea dahl, bang bang cauliflower, vegan palak feta, carrot bhaji, pomegranate £17[gf, vg]

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

Black truffle mac & cheese, charred leek, hazelnut & parmesan crumb £17 [v] {*add bacon £1.50*}

Beef short rib, turnip fondant, neep purée, sesame glazed carrots, braised shallot, chestnut mushroom & grain mustard jus £26 [gf]

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

To Share

Pie of the day with your choice of two sides - allow 20 mins {for two} £40

Sides

Chips/cheesy chips £5/£7 [gf, v]

Buttered mashed potato/sautéed new potatoes £5 [gf, v]

Tenderstem broccoli, almonds £5 [gf, vg]

Spiced roast carrots, tahini & herbs £5 [gf, vg]

House slaw £4 [v]

Sourdough bread, whipped butter £3 [v]

Sweets

Sticky toffee pudding, toffee sauce, clotted cream £10 [v] {*glass Pedro Ximénez £6*}

Chocolate brownie, chocolate sauce, vanilla ice cream £10 [gf,v] {*dram of Frangelico £4*}

Blackberry posset, salted pistachio & cinnamon crumb £9 [vg, gf] {*Sauternes 125ml £11.5*}

Hazelnut Espresso Martini Sundae, boozy sponge, coffee ice cream, Chantilly, fudge £9

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

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.