

KEITH'S GUIDE – TO THE CELLAR AT THE COVE

Crisp fresh whites are ideal for straightforward everyday drinking. Great with salads, grilled fish and chicken. The lighter of the spectrum works perfectly with shellfish, whilst fruitier styles, such as Sauvignon, go well with robustly flavoured fish dishes.

Medium whites are a style of wine that is infinitely adaptable; sitting happily with a wide range of different dishes and fitting into almost any occasion. Whilst light styles go well with fish, chicken and pasta (preferably with a creamy sauce), white Burgundy will stand up to a richer fish dish or roast chicken.

Full bodied whites can be partnered by food equally as rich. Rich white Burgundies and new world Chardonnays work well with rich shellfish or turbot.

Rosé is the ultimate seasonal wine, tailor made for summer al-fresco eating. Naturally high in acidity, most work well with salads and fish.

Light, fruity reds make ideal wines for all kinds of summer drinking, but are also unsurprisingly versatile through the winter too. Delicious on their own they work well with simple dishes like pasta.

Medium bodied reds are generous and intense wines with which texture and flavour sit well together. They are adaptable without any pronounced tannin, working well with a wide range of food styles. Feel safe with this range of wines.

Full bodied reds are certainly not suited to light summer quaffing. Classic European wines go well with substantial French and Italian meat dishes, particularly game or beef. New World examples can often handle spicier flavours. Most of these wines are delicious with cheese.

HOUSE WINES

A crisp dry white:

Sauvignon Blanc, Terre du Soleil, France 2014

A richer, medium bodied white:

Foundstone Unoaked Chardonnay, Berton Vineyards, Australia 2013

An aromatic medium-dry white:

Gewurztraminer/Verdelho, Opal Ridge, Australia 2015

A light juicy red:

Merlot, Terre du Soleil, France 2014

Medium bodied fruity red:

Sangiovese di Toscana, Bonacchi, Italy 2014

Rosé:

Stella Rosado, Santo Isidro, Portugal 2014

All Small 125ml £5 Medium 175ml £6.50 Large 250ml £9
Btl £19.50

DRINKS MENU, CREATED BY KEITH MAKEPEACE

Whilst we love to quaff wine, the Soar Mill Cove Hotel cellar is stocked high with my personal favourites, our bespoke drinks menu is perfect for an evening in the Bolly Bar and designed for our guests. Indulge our spirit of adventure and discovery and let us tempt you with handmade cocktails, after dinner aperitifs; and for those dark evenings the hard liquor is discerningly delightful.

COCKTAILS

Martini Cocktail	£9.00
Gin stirred but never shaken, sweet to extra dry.	
Champagne Cocktail	£12.00
Champagne, angostura bitters, sugar and brandy	
Kir	£9.00
Dry white wine and crème de cassis	
Kir Royale	£12.00
Champagne with crème de cassis	
Bloody Mary	£9.00
Vodka, tomato juice, Worcestershire sauce, tabasco and celery salt	
Monkey Jam Sour	£9.00
A modern Whisky Sour with a dash of Raspberry jam	
Apple Mac	£9.00
Monkey Shoulder Whisky, fresh apple juice and soda	
Grey Goose Fizz	£12.00
Finest Grey Goose Vodka, English Elderflower, topped with Champagne	
Stoned Goose	£9.00
Grey Goose, Fiery Ginger Ale & Stones Ginger Wine	
Hendricks Negroni	£9.00
Hendricks Gin, Vermouth Rosso and Campari	
Hendricks Sparkling Negroni	£12.00
A Negroni topped with Prosecco	

NON ALCOHOLIC COCKTAILS

St Clements Freshly squeezed orange juice and Bitter lemon	£4.50
Queen Mary Ginger beer, bitter lemon and angostura bitters	£5.50
Virgin Mary Tomato juice, lemon juice, Worcestershire sauce and celery salt	£5.50
Apple Mojito Mint, lime, apple juice and soda water	£6.50

CHAMPAGNE & OTHER FIZZ

1. Prosecco, Carpena Malvolti, Italy
From the first winery to produce a quality Prosecco this Prosecco is fresh and fruity with fine continuous bubbles.
Quarter Btl £9.50
2. Prosecco, Favola, Italy
A fresh, fragrant and fruity Prosecco with aromas of pear and apple.
Btl £29
3. Soar Mill Cove House, Champagne
An elegant start to any occasion.
125ml £9.50
Btl £50
4. Champagne Moutard, Grande Cuvée NV
Fine, rich aromas with fragrances of butter, almond and brioche. Elegant on the palate.
125ml £12
Btl £60
5. Cuvée de Reserve, 1er Cru, Champagne Marc Hébrart NV
Mature biscuity nose, complex flavours with hints of red apple and an impressively long finish. 80% Pinot Noir and 20% Chardonnay from premier cru vineyards.
Btl £75
6. Rosé 1er Cru, Champagne Marc Hébrart NV
Chardonnay, Pinot Meunier & Pinot Noir producing our favourite pink fizz with real finesse and lots of class. An absolute delight.
Btl £75

CRISP DRY WHITES

7. Le Campuget Grenache Viognier, Châteaude Campuget, IGP du Gard, France 2015

Hints of peach on the nose with a touch of spice and bright, fresh fruit on the palate to a crisp, refreshing finish.

Btl £23

8. Verdejo Rey Santo, Javier Sanz, Rueda, Spain 2014

A delicious white with vibrant floral and citrus notes on the nose and palate. Beautifully fresh and balanced.

Btl £26

9. Falanghina 'Albente', Feudi di San Gregorio, Campania, Italy 2014

An elegant and superbly well balanced wine with a floral nose, clean mineral tones and peach and melon. Great with shellfish.

Btl £27

10. Picpoul de Pinet, Le Rocher de Saint Victor, Languedoc, France 2014

Fantastically fresh and floral on the nose with great concentration of apple fruit and a touch of lemon on the palate, an ideal partner for seafood.

Btl £29

11. Malvasia, Vina Kozlovic, Istria, Croatia 2014

Crisp and zesty with notes of apricots and peaches and a mineral bite on the finish. An amazing seafood wine.

Btl £32

12. Pinot Grigio Alto Adige DOC, Tramin, Alto Adige, Italy 2014

Pinot Grigio as it should be from the award winning Tramin winery - fresh, vibrant and fruity with flavours of lemon and green limes.

Btl £33

13. Bishop's Leap Sauvignon Blanc, Marlborough, New Zealand 2014

Classic Marlborough Sauvignon - a mouth-watering wine. Gooseberry and stone fruit flavours with a long finish.

Btl £35

14. Sancerre, Domaine Gérard Millet, Loire Valley, France 2014

Classic and vibrant Sauvignon notes of grapefruit and lemon with good weight in the mouth.

Btl £42

15. Pouilly Fumé 'Laurier', Domaine Tabordet, Loire Valley, France 2014

Characteristic flinty notes opening out to show floral and dried fruit scents through to a dry and citrus zesty finish.

Btl £42

SMOOTH, MEDIUM BODIED WHITES

16. Albariño Pazo do Mar, Coral do Mar, Rías Baixas, Spain 2014
Fresh flavours of tropical fruit and white flowers with a fennel and salty finish. Classic zesty Albariño.
Btl £28

17. Gavi del Comune di Gavi, 'Fossili' San Silvestro, Piedmont, Italy 2014
Traditional Gavi style with a hint of spice, light citrus fruit and refreshing, lingering minerality.
Btl £29

18. Rioja A & A Blanco, Bodegas Martinez La Orden Rioja, Spain 2013
Aromatic with generous fruit and a well-balanced hint of oak making this a great match for seafood and poultry dishes.
Btl £29

19. Petritis, Kyperounda Winery, Troodos Mountains, Limassol, Cyprus 2014
Delicious aromas of candied lime combined with vanilla and spicy ginger through to a long and lingering finish.
Btl £35

20. Alvarinho Minho, Reguengo de Melgaco, Portugal 2014
A complex and sumptuous palate full of fresh and fruity apple, pear and ripe stone fruit.
Btl £38

21. Chablis, Domaine Jean Goulley, Burgundy, France 2015
Clean, pronounced citrus aromas and a light mineral character. A classic Chablis.
Btl £42

RICH, FULL BODIED WHITES

22. Riesling Kabinett Flonheimer Rothenpfad, Köster Wolff, Rheinhessen, Germany 2014
Stunning Riesling aromas with juicy apricot and stone fruit on the palate and a soft, off-dry, very long and fruity finish.
Btl £26

23. The White Viognier, Berton Vineyards, Australia 2014
A rich and fragrant wine with aromas of orange blossom, apricot and tropical fruit. Delicious!
BTL £27

24. Côtes du Rhône Blanc, Domaine de la Becassonne, André Brunel, Rhône Valley, France 2014
Enticing aromas of dried apricots are followed by a fresh and spicy flavour through to a rounded finish.
Btl £31

25. Corbières Blanc, Domaine de Georges Bertrand, Gérard Bertrand, Corbières, France 2014
An elegant full bodied wine with creamy lemon and floral flavours and a long mineral finish.
Btl £44

26. Chablis 1er Cru Fourchaume, Domaine Jean Goulley, Burgundy, France 2013
The premier cru site of Fourchaume is distinguished by its power, elegance, bouquet and length as in this classic and mineral Chablis.
Btl £59

ROSÉ

27. Zinfandel Blush, Sunset Point, IGT Puglia, Italy 2014
A medium style rose showing red berry and pink grapefruit aromas complemented by a fruity and smooth Flavour.
Btl £25

28. Gris Blanc, Gérard Bertrand, IGP Pays d'Oc, France 2014
A wonderfully pure, fresh flavoured wine with vibrant fruits and a zesty finish. Great on its own or with light dishes.
Btl £26

29. Cuvée Henri Fabre, Rosé, Château de l'Aumérade, Côtes de Provence, France 2014
Refreshingly fruity bouquet with delicate white spice and mineral flavours on the palate. Beautiful Provencal rosé.
Btl £27

LIGHT & JUICY REDS

Light, fruity reds make ideal wines for all kinds of summer drinking, but are also surprisingly versatile through the winter too. Delicious on their own, they also work well with simple dishes.

30. Hacienda Syrah Tierra de Castilla, Casa del Valle, Castilla La Mancha, Spain 2013
A superb value wine that is packed with ripe, jammy fruit together with toasted nuances of cocoa and spice. Great with red meats and game.
Btl £22

31. Le Campuget Syrah Viognier, IGP du Gard, France 2015
A fragrant nose, with violets and soft black fruit character make this wine soft and fruity wine refreshing and easy to drink.
Btl £23

32. Beaujolais Villages, Château du Souzy, Signé Vignerons, Beaujolais, France 2012
An inviting aroma of red berries followed by mouth-filling blackcurrant and raspberry flavours. Perfect use of the Gamay grape.
Btl £29

33. Saint Clair Merlot, Hawkes Bay, New Zealand 2014
Bursting with raspberry and summer fruits this is a great example of New Zealand wine-making from the award winning Saint Clair winery.
Btl £35

34. Saint Clair Pinot Noir, Marlborough, New Zealand 2014
A lovely Pinot Noir with ripe dark berry fruits, coffee and spice notes all enhanced by soft and velvety feel in the mouth.
Btl £45

35. Comte de Sénéjac, Château Sénéjac, Haut Médoc, Bordeaux, France 2011
Smooth and elegant with ripe black fruit and a soft and subtle touch of oak from a short time in barrels. A very appealing style.

SMOOTH, MEDIUM BODIED REDS

36. Malbec 'Paula', Doña Paula, Mendoza, Argentina 2015
A full flavoured Malbec with notes of blackberry jam through to a smooth and lightly spiced finish.
Btl £23

37. Domaine Des Pourthie Merlot 2014
A intense and relatively and chunky Merlot from the South of France showing capsicum and coffee, loads of flavour.
Btl £23

38. Negroamaro Salento IGP 'Il Pumo', Cantina San Marzano, Puglia, Italy 2014
An intense plummy wine, soft and dangerously easy to drink!
Btl £25

39. Rioja Crianza 'Rivallana', Bodegas Ondarre, Rioja, Spain 2012
Savoury and jammy flavours complemented by vanilla notes from oak ageing. Traditional Rioja style.
Btl £27

40. Pinot Noir Reserva, Carmen Winery, Leyda, Chile 2015
Black cherry hints with great ripe fruit, an elegant taste and sweet spicy aromas.
Btl £28

41. Bush Vines Pinotage, Swartland Winery Babylon's Peak, South Africa 2013
Enticing earthy and savoury aromas are followed by a spicy, long and balanced flavour. A lovely expression of Swartland style.
Btl £29

42. Barbera d'Asti Superiore DOCG 'Le Orme', Michele Chiarlo, Piedmont, Italy 2013
A juicy and vibrant Barbera with jammy fruit and hints of woodland spice on the finish
Btl £34
43. Montepulciano d'Abruzzo, DOC, Natural Fermentation, Valle Reale, Abruzzo, Italy 2014
From one of the top wineries in Italy, this classy example of Montepulciano shows vibrant red fruits and cherries through to a fresh finish.
Btl £35
44. Carmenère Limited Edition, Viña Perez Cruz, Maipo Alto, Chile 2013
A spicy wine with vibrant notes of blackberry and blackcurrant and a hint of mocha. Great with spiced meats.
Btl £36
45. Ad Hoc Cruel Mistress Pinot Noir, Larry Cherubino Wines, Western Australia 2014
A superb Pinot Noir from a highly acclaimed winemaker. Vibrant red fruit notes are enhanced by subtle hints of sweet spice and leather. A very elegant and food friendly wine.
Btl £38
46. Valpolicella Superiore DOC Campo Lavei, Ca'Rugate, Veneto, Italy
Inviting and intense aromas of black cherry tinged with coffee, give way to a smooth and elegant red wine.
Btl £45
47. St Emilion Grand Cru, Chateau Boutisse, Bordeaux, France 2010
Smooth, velvety and elegant with notes of caramel and spice through to a long and fine finish. Drink with red meats or strong cheeses.
Btl £59
48. Brio de Cantenac Brown, Margaux, Bordeaux, France 2012
A full and fleshy Margaux from Bordeaux with cedary notes and smooth blackcurrant flavours. Classic and elegant.
£72
49. Terroir Saint Chinian, Gérard Bertrand, France 2013
An oak aged blend of Syrah and Mourvèdre, made from hand-picked grapes. A rich bouquet of forest fruits and garrigue, thyme, sage and rosemary. The palate is soft and round with soft tannins neatly framing the fruit.
Btl £30

BIG, FULL BODIED REDS

50. The Black Shiraz, Berton Vineyard, South Australia 2014

A rich and intense wine bursting with blackberry & plum fruit aromas and toasty, oaky, vanilla notes.

Btl £27

51. Hey Malbec, Matias Riccitelli, Mendoza, Argentina 2013

This is a complex and rich wine with rich dark berry fruit, smooth ripe tannins and a long finish.

Btl £32

52. Berton Reserve Coonawarra Cabernet Sauvignon, Berton Vineyard, South Australia 2013

Intense, ripe black fruit aromas with hints of chocolate, eucalyptus and mint that are typical of the Coonawarra.

Btl £32

53. Côtes du Rhône Vieilles Vignes, Domaine St Damien, Rhône Valley, France 2013

Savoury, spicy and deeply flavoured. A mini Gigondas from this award winning producer.

Btl £34

54. Crozes Hermitage 'Inspiration', Domaine de la Ville Rouge, Rhône Valley, France 2013

Intense aromas of red fruits and black olives with spicy and peppery notes and a beautiful silky texture.

Btl £39

55. Rioja Reserva, Mayor de Ondarre, Bodegas Ondarre, Rioja, Spain 2010

The flagship wine of Bodegas Ondarre, this is an impressive Rioja with herbal and spicy aromas and rich flavours of red berried fruit and vanilla from oak ageing.

Btl £42

56. Barolo DOCG 'Patres', San Silvestro, Piedmont, Italy 2011

Beautifully savoury with leather and earthy notes a well-made and very stylish Barolo. A great partner to game and red meats.

Btl £49

57. 'Chaski' Petit Verdot, Viña Perez Cruz, Maipo Alto 2011

A serious mouthful of summer fruits and some subtle spice on the palate with an elegant and long finish. An impressive wine from Chile.

Btl £54

58. Primitivo di Manduria Riserva DOC 'Anniversario 62', Cantina San Marzano, Puglia, Italy 2012

A densely flavoured wine with hints of prunes and black cherry combined with fresh herbs, quite delicious!

Btl £59

59. Châteauneuf-du-Pape Tradition Red, Château Fortia, Rhône Valley, France 2011

A distinguished wine with a smoky bouquet, lovely fruit and black liquorice flavours with a touch of oak from 12 months ageing in cask.

Btl £62

Lastly I would like to personally guarantee that if for any reason you are unhappy with your wine upon tasting, we are most happy to change it for another (my wife Jenny has offered to drink it, with my assistance of course).

THE BOLLY BAR

"Once I received a phone call from a yacht in the sea, thankfully not pirates, but a group of friends sailing along from Plymouth to Salcombe. They dropped anchor at the bottom of the cove and appeared at the crest of the cliffs for dinner. We ended up drinking until dawn swapping maritime stories, only here I thought."

COGNAC & ARMAGNAC

Courvoisier VS, benchmark quality £4.90

Remy Martin VSOP, fine Champagne
Mature Cask Finish £5.90

Remy Martin XO Excellence Grand £14.50
Champagne marriage of old eau de vie,
when only the best will do!

Janneau 5y (Armagnac), £4.90
mature darker brandy

MALT WHISKY

Monkey Shoulder £5.90
Modern Blend of Triple Malts, Smooth,
mellow vanilla

The Glenfiddich 12y £5.90
Speyside, Sherry & Bourbon Maturation,
"married" in oak tuns

Laphroaig 10y £6.50
Isle of Islay, defined by peat and sea salt

The Macallan 10y £7.50
Rich medium sweet full bodied, nutty tones

Balvenie Double Wood 12y £6.50
Nutty Sweetness from the only
Whisky distillery, employing all the
traditional crafts itself

Balvenie Caribbean Cask 14y Rum barrelled aged 14y	£7.50
Balvenie Double Wood 17y Rich overlaid with spice and fruit notes	£9.00
Balvenie Portwood 21y The softest texture from 21y mellow cask in Port wood	£14.50
A Balvenie Flight A Measure of the full range of 4 Balvenie Malts to share or not!	£35.00
Balvenie Dipping Dog A double Dog of Balvenie Double Wood 12y with the Copper Dog Ritual used to "liberate" the malt from the casks	£13.00

APERITIFS

We have an extensive range of branded aperitifs, all are charged at £4.90

For sherry lovers, we keep the following, all at £4.90:

Chilled Tio Pepe, La Ina and Croft Original
From the decanter, Sweet Bristol Cream

SPIRITS

All regular strength branded spirits	£4.90
Grey Goose & Belvedere Vodka	£5.90
Hendricks & Plymouth Gin	£5.90
Malt Whisky - see section	from £5.90
Cognac Courvoisier VS	£4.90
Remy Martin VSOP	£5.90
Janneau 5y (Armagnac)	£4.90

PORT 125ML GLASS

Ruby Port	£7.00
LBV Vintage	£8.00
Vintage	from £12.00

BEER

Bottled Lager	£3.50
Heron Valley Cider	£3.50
Guinness	£4.50
Peroni Italian Beer pint	£4.70
Large Bottled Bitter	£4.50
Betty Stogs Cornish Draught Beer	£4.50

MINERALS

Heron Valley Orange Juice	£2.75
Heron Valley Apple Juice	£2.75
All Fizzy Drinks and Mixers	£2.50
Squash & Cordials	£1.50
Mineral Water Large Bottle	£3.50

PUDDING & CHEESE

“Those early continental holidays introduced us to finishing our red wine with cheese, however I always found that I had run out by that point and therefore preferred the ‘while on holiday’ treat of port with cheese; whether on holiday or not!”

For Cheese we suggest a choice of Sweet Wine or a delectable vintage Port as a classic choice, however with Mature Cask aged whiskies we can offer special pairings to add an extra dimension to your meal

SWEET WINES & PORTS FOR DESSERT & CHEESE

SWEET WINES SERVED IN A GENEROUS 125ML GLASS

60. Moscato d'Asti DOCG 'Nivole', Michele Chiarlo, Piedmont, Italy 2015

A gently sparkling dessert wine with a silky texture and a lingering finish – delicious with lighter, fruity puddings.

Hlf Btl £20 125ml £8

61. Berton Reserve Botrytis Semillon Halves, Riverina, Australia 2013

Luscious, honeyed flavours of peach and dried apricots are well balanced by a refreshing, natural acidity – made from the same grapes and with the same method used in Sauternes.

Hlf Btl £24 125ml £9

62. Elysium Black Muscat, Quady Winery, California 2014

An enticing aroma of Turkish Delight combined with spicy red fruits and roses with the sweetness beautifully balanced – this is a must with any chocolate pudding!

Hlf Btl £29 125ml £10

PORTS SERVED IN A GENEROUS 125ML GLASS

Ruby, Barros Port, Douro Valley NV

Lovely balance between power and finesse with silky texture and beautifully sustained flavours

125ml £7.00 Btl £37.00

Late Bottled Vintage, Barros Port, Douro Valley 2009

Bottled after 4 years in cask for a touch of vintage style. Deep colour with aromas reminiscent of ripe berry fruits and mulberry.

125ml £8.00 Btl £48.00

Colheita 1996, Barros Port, Douro Valley 1996

A delicious single vintage Tawny Port, matured in cask for a minimum period of 8 years. Amber colour with a bouquet reminiscent of dried fruits and spice. Complex, soft and velvety on the palate with a lingering finish.

125ml £12.00 Btl £68.00

Barros Port, Vintage 1995, Douro Valley

A luscious, dark ruby coloured wine with an intense aroma of wild berries. Beautifully matured with hints of mulberry and spice.

125ml £16.00 Btl £92.00

CHEESE & WHISKY PAIRINGS

Balvenie Caribbean Cask, Aged 14 years

The sweetness of the Caribbean Cask holds itself well with these local cheese, Cornish Brie, Yarg & Exmoor Blue

Served on a presentation board

With a generous double shot £20

AFTER DINNER TIPPLES

Black Russian £9.00

Kahlua and vodka shaken and served over ice

Irish Coffee £9.00

Coffee laced with Irish whiskey, topped with cream

Proprietary Pleasure £9.00

A liqueur coffee with disaronno, topped with cream

LIQUEURS

£4.90

A wide selection such as Cointreau, Baileys Tia Maria & more