

# Daytime Menu

## NIBBLES

- Giant Valencia olives £3.50 (VE) (GF)
- Almonds fried in olive oil £3.50 (VE) (GF)
- Chorizo, honey, mustard £4.50 (GF)

## SANDWICHES (\*GF)

- Handpicked Salcombe crab with zesty mayo and lemon £11.90
- West Country Cheddar cheese with a side of our homemade chutney £8.90 (V)
- Hand carved ham sandwich £8.90
- Prawn with spiced Marie Rose and iceberg lettuce £9.90
- Our fish goujon sandwich on toasted bloomer with ketchup £11.50

## LIGHT BITES & MAINS

- Homemade soup of the day served with crusty bloomer £8.50(VE) (\*)
- Crab arancini with dill, creme fraise and rocket £9.00
- A light Caesar salad with iceberg lettuce, croutons, anchovies, classic dressing and mature parmesan £13.50 (\*V) (\*GF) with chicken or pan seared salmon £15.90
- Salad of heritage beets with honeyed figs, whipped goats cheese and walnuts £12.50 (V) (GF) (\*VE)
- Risotto of garden pea and asparagus with basil oil £14.50 (GF) (VE)
- River Exe Moules Mariniere starter £9.50/main £18.00 (GF)
- Crispy fried salt and pepper squid with saffron aioli £9.50
- 250g chargrilled rib eye with garlic sauté chestnut mushrooms, roast vine tomatoes, hand cut chips and a choice of three peppercorn or Port sauce £25.50 (GF)

## SEAFOOD AT THE COVE

- Whole Crab: £29.00 (GF)
- Whole and Half Lobsters with garlic and herb butter whole £45.00 half £25.00 (GF)
- All served with chips and salad.

(Please ask for today's availability or pre-order giving 24 hrs notice).

- Scallops baked in the shell with breadcrumbs and garlic and herb butter light bites £11.00/main £22.00

## SOMETHING TO SHARE

- Fish Board - Salcombe crab, crevettes, smoked salmon, classic Marie Rose dip and zesty mayo crusty bread and wild leaves £25.00

## SIDES

- Hand cut chunky chips £4.90 (VE)
- Basket of thick cut fresh bloomer and butter £2.90 (V)
- Wild rocket, pine nuts, pecorino, basil oil £3.90 (GF) (\*VE)

## CHILDREN (UP TO 11 YEARS OLD)

- Simple bowl of mac 'n' cheese £9.50 (V)
- Local sausages with creamed potatoes and gravy £9.50 (GF)
- Freshest breaded fish strips with tomato sauce and hand cut chips £9.50
- Spaghetti Bolognese £9.50

## DEVONSHIRE CREAM TEA & AFTERNOON TEAS

(Served between 2.30 - 5.30)

- Our speciality - Soar Mill cream tea with fresh strawberries, homemade fruit scones, local Devonshire clotted cream and homemade jam £10.90 (\*) (V)
- The Luxury Afternoon Tea £17.50
- The Salcombe Tea £25.00

## DESSERTS

- Sticky toffee pudding, butterscotch sauce and honeycomb ice cream £8.00
- Drunken cherry and frangipane tart with Kirsch sauce and Devonshire clotted cream £8.00
- Our classic red fruit Pavlova with Chantilly cream and raspberry purée £7.50 (GF)
- A little dish of Soar Mill Cove History - created by our very own Norma Makepeace, and enjoyed by one of Hollywood's most stylish stars; Audrey Hepburn.
- Selection of Langage ice creams and sorbets (3 scoops) £4.90 (V) (GF)
- Selection of vegan ice creams (3 scoops) £7.20 (VE)

## COFFEES AND TEAS

Espresso .....	£3.10
Cappuccino .....	£3.40
Caffè latte .....	£3.40
Caffè mocha .....	£3.40
Caffè Americano .....	£3.40
Flat white.....	£3.40
Cafetière: serves one person.....	£3.40
Pot of tea: various teas available .....	£3.10
Our famous hot chocolate (regular).....	£3.20
Deluxe with cream and chocolate flake .....	£3.90
Or with soya milk extra 30p	
Kiddiccino.....	£2.00

## COLD DRINKS

All fizzy drinks .....	£2.70
Mineral water: still or sparkling 0.75ltr bottle .....	£3.70
Fruit juice: orange, apple, pineapple, tomato .....	£2.90
Squash and cordials .....	£1.00
Ice-cream milkshakes: various flavours available .....	£4.00



## Service:

Tips are never expected but always warmly welcomed. We guarantee that whatever you leave and however it is left, 100% will be passed on to the staff.

## Please note:

Before ordering, please speak to a member of staff if you have any food allergies or intolerances. (V) Vegetarian (GF) Gluten Free (VE) Vegan (\*GF) Can be Gluten Free (\*VE) Can be Vegan. Menu items are subject to change without notice.

# The cove cellar...

WHITE	175ml	Bottle
1 Las Condes 'Vineyard Selection' Sauvignon Blanc 2019 Chile	5.00	20.00
Fresh, zesty sauvignon blanc with bags of character.		
2 The Post Tree Chenin Blanc 2018 Swartland/South Africa (sustainable)		20.00
Old vine chenin from the most exciting region in SA, with flavours of blossom and peach.		
3 Chardonnay Unoaked Coorong Estate 2018 South East Australia	6.00	21.00
Ripe fruit with characters of soft cream and vanilla.		
4 Grenache Blanc Lor du Sud 2018 South West France		22.00
Full flavoured, warm climate gem with citrus and herbaceous flavours on the palate.		
5 Picpoul de Pinet 'Le Jade' 2018 Languedoc/France (vegan)	7.00	27.50
The seafood wine, hints of green fruits and lovely, salty character.		
6 3 Stones Sauvignon Blanc 2018 Marlborough New Zealand (carbon neutral)		28.00
Classic aromas of cut grass and mint, this is sourced from the very best region within Marlborough.		
7 Novapalma Pinot Grigio Friuli/Italy 2017 (organic/vegan)	7.50	29.00
Real PG from a family estate founded in 1908, fresh white fruit and citrus character.		
8 Riesling Trocken Von Buhl 2018 Pfalz, Germany organic farming		30.00
Such a refreshing dry Riesling, clean and pure with subtle hints of sweet summer fruits		
9 Altos R Rioja Blanco 2017 Rioja/Spain	8.00	30.50
20 days in barrel add a touch of soft vanilla and herbs to this classy Spanish white.		
10 Gavi Ca' Bianca Tenementi DOCG 2018 Piedmont/Italy		31.00
Classic food friendly Italian white from the Cortese grape, just off dry with a focussed, mineral character.		
11 Smoking Loon Viognier 2017 California/USA		32.50
Exotic bouquet of apricot and orange blossom followed by pineapple and nectarine on the palate.		
12 Macon Uchizy Mallory & Benjamin Talmard 2018 Burgundy/France		34.00
A stunning white, subtle oak aromas and a flash of brilliant freshness combined with soft, creamy fruit.		
13 Domaine Naturaliste Sauvignon/Semillon 2017 Margaret River/Australia (sustainable)		37.00
One of the stars of the new wave Australian movement, amazing focused and pure aromatic fruits and refreshing acidity.		
14 Chablis Reserve Domaine Pascal Bouchard Old Vine 2016 Burgundy/France		39.00
Classic old vine Chardonnay, gentle and natural winemaking that enhances the flavour of white fruit and acacia.		
15 Sancerre Domaine Aurora Dezat 2018 Loire/France (vegan)		40.00
The home of Sauvignon, this subtle and elegant white delicate citrus and greengage character.		

RED	175ml	Bottle
16 Vina Vasta Tempranillo 2018 Toledo/Spain	5.00	20.00
Soft spice and flavours of plum and raspberry.		
17 Long Country Merlot 2018 Chile		20.00
Easy, juicy red with hints of red fruit.		
18 Pinot Noir Cielo e Terra 2017 Veneto/Italy (vegan)		21.50
Mouthwatering, soft cherry and gentle vanilla notes.		
19 Primitivo Primi Soli 2018 Puglia/Italy (vegan)	6.00	23.00
Also known as Zinfandel, full bodied, fruit driven, fleshy wine packed full of jammy fruit.		
20 Kelly's Patch Shiraz 2018 South East Australia		24.00
Subtle pepper and earthy flavours, generous and warm.		
21 Finca La Chamiza Malbec 2018 Mendoza/Argentina	6.50	25.50
Bold, ripe blackberry notes, backed by soft, easy tannins.		
22 The Old Man's Blend Groote Post 2018 Darling/South Africa (sustainable)		27.00
Full, soft, spicy blend of Cabernet, Merlot and Shiraz from cool climate Darling.		
23 Côtes du Rhone Domaine Galatiere 2016 Rhone/France (organic)	7.50	29.00
Savoury black plum and cherry fruits produced from Grenache, Syrah and Mourvedre.		
24 Altos d Rioja Sin Crianza DOC 2017 Rioja/Spain		30.00
6 months barrel ageing to soften and enhance flavours of fresh red fruit and herbs from top producer.		
25 Château de Terrefort Quancard 2015 Bordeaux Superieur/France		31.00
Rolland Quancard runs this classic property making text book Claret, spicy, gentle acidity and restrained elegance.		
26 Brouilly Les Thibaults 2017 Beaujolais/France (vegan)		32.00
Gamay at its best, soft, easy fruits with a gentle shot of acidity and freshness.		
27 The Crusher Cabernet Sauvignon 2016 California/USA		34.50
Bold dark cherry, chocolate covered coffee bean and soft mouth-coating tannins.		
28 Vina Albina Rioja Reserva Selección 2014 Rioja/Spain		36.00
Extended ageing produces this warm, gently spiced Spanish classic with hints of vanilla and leather.		
29 Pinot Noir 'The Dagger' Tim Knappstein 2017 Adelaide Hills/Australia (sustainable)	9.50	38.00
Cool climate Pinot from Aussie wine legend, so soft and juicy with hints of ripe, sweet fruits.		
30 Amarone della Valpolicella Centenero DOC 2015 Veneto/Italy		50.00
Very ripe earthy red made from dried grapes to enhance and express the traditional character.		

ROSÉ	175ml	Bottle
31 Paradise Point Zinfandel Rosé 2017 California/USA		22.00
Medium pink with hints of candied strawberry and bursting with soft fruit.		
32 Coral Rosé 2018 Navarra/Spain (vegan)		27.50
Vibrant, juicy rosé showing some weight and power. Stands up well with food.		
33 Quatre Tours Classique Provence Rosé 2018 Provence/France	7.50	30.00
Classic Provence flavours of Summer with soft raspberry and strawberry character.		

## CHAMPAGNE & FIZZ

**CHAMPAGNE BEAUMET**  
The house of Beaumet was founded in 1878, and specialised in Chardonnay dominated blends from the very best vineyards. It also produced an exceptional rosé and this led Champagne Laurent Perrier to purchase the house in 2004 as it looked for high quality champagne to add to its stable of premium houses

34 Champagne Beaumet 'Cuvée Brut'	9.50	50.00
35 Champagne Beaumet 'Cuvée Rosé'	9.90	55.00
36 Champagne Laurent Perrier	12.00	75.00
37 Prosecco Novapalma (organic)	7.50	29.00
The real deal, soft, organic Prosecco from organic vineyards in Friuli.		

## DESSERT WINES

38 Muscat de Beaumes de Venise 2017 Rhone/France	6.50	18.50 50cl
39 Château Petit Vedrines 2015 Sauternes/France	10.00	28.50 37.5cl

## PORT

Kopke is the oldest Port house, founded in 1638. It holds one of the largest stocks of old tawny and colheita (single vintage tawny) Ports. It is consistently recognised as the most awarded Port house in the world.

40 Kopke Ruby	7.50
41 Kopke LBV 2013	9.00
42 Kopke 10 Year old Tawny	12.00



### Please note:

Please note when a vintage become exhausted the next best available vintage will be offered  
As a family business, we take pride in sourcing where possible wines from established family producers who treat their land with respect and produce wines with minimal intervention

Please feel free to trade up to a bottle, we can recork for you and serve again tomorrow night

## COGNAC & ARMANAC

Courvoisier VS, benchmark quality	£5.50
Remy Martin VSOP, fine Champagne Mature Cask Finish	£6.90
Remy Martin XO Excellence Grand Champagne marriage of old eau de vie, when only the best will do!	£14.50
Janneau 5y (Armagnac), Mature darker brandy	£5.50

## MALT WHISKY

Monkey Shoulder Modern Blend of Triple Malts, Smooth, mellow vanilla	£6.90
The Glenfiddich 12y Speyside, Sherry & Bourbon Maturation, "married" in oak tuns	£6.90
Laphroaig 10y Isle of Islay, defined by peat and sea salt	£7.50
The Macallan 10y Rich medium sweet full bodied, nutty tones	£8.50
Balvenie Double Wood 12y Nutty Sweetness from the only Whisky distillery, employing all the traditional crafts itself	£7.50

Balvenie Caribbean Cask 14y Rum barrelled aged 14y	£9.50
Balvenie Double Wood 17y Rich overlaid with spice and fruit notes	£10.00
Balvenie Portwood 21y The softest texture from 21y mellow cask In Port wood	£15.90
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	£15.00

## APERITIFS

We have an extensive range of branded aperitifs, all are charged from £4.90  
For sherry lovers, we keep the following, all from £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

## GIN

Plymouth	£5.90
Gordon's	£5.50
Sipsmith	£5.90
Bombay	£5.50
Jenny's	£5.90
Salcombe	£6.50
Hendrick's	£5.90
Tarquin's	£6.50

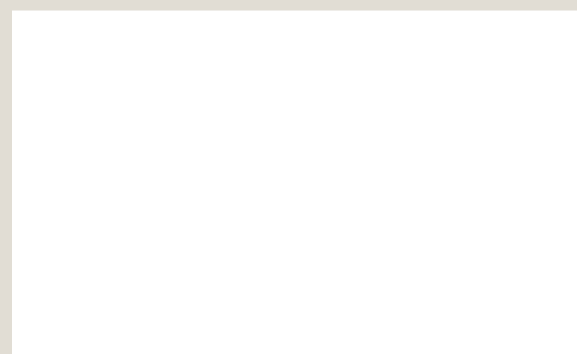
## BEER

Bottled Lager	£3.50
Heron Valley Cider	£3.90
Guinness	£4.50
Peroni Italian Beer pint	£5.20
Large Bottled Bitter	£4.50
Local Draught Beer	£4.90

## MINERALS

All fruit juices	£2.90
All Fizzy Drinks and Fever Tree Mixers	£2.70
Squash & Cordials	£1.70
Mineral Water Large Bottle	£3.50

## Wine of the month



## SOAR SOCIAL

Join us for 2-4-1 cocktails in our bar and lounge area.

Daily between 5-6pm where you can enjoy a classic selection of mixologist's delights and our very own Jenny's Gin too, of course!

Just ask at the bar for the featured list...

