

Evening Menu

SERVED FROM 6PM – 9PM

Guests are kindly asked to book meal times in advance to allow us to manage capacity and social distancing in our dining areas.

STARTERS

Jenny's Gin and beetroot cured Gravlax, toasted sourdough, pickled cucumber and Horseradish Cream £9.00 (*GF)

Crab arancini with dill, creme fraise and rocket £11.50 (Sup £2.50)

Crispy fried salt and pepper squid with saffron aioli £9.50

Heritage beets, honeyed figs, whipped goats cheese and walnuts £8.00 (*VE)

Hand-picked white Salcombe crab with apple and celeriac remoulade with apple aioli £11.50 (Sup £2.50) (GF)

MAINS

Char grilled West Country rib eye steak, grilled tomatoes, garlic chestnut mushrooms, hand-cut chips with Port or peppercorn sauce £25.50 (Sup £5)

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

Light Courgette and Cauliflower Biryani with a crisp Poppadum £13.50 (V) (VE)

SIDES

Wild rocket, pine nuts, Pecorino and basil oil £3.90 (*V)

Hand cut chunky chips £4.90

Carrots roasted in honey and sesame Seeds £4.50

CHILDREN (ALL DISHES £12.00)

Simple bowl of mac 'n' cheese (V)

Spaghetti Bolognaise

Home made fish goujons and chunky chips

Local sausages with creamed potatoes and gravy (GF)

DESSERTS

Sharp lemon posset with poached strawberries and shortbread crumb £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 £8.00 (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) (V) (GF) £6.00

Selection of vegan ice creams (3 scoops) £7.20 (VE)

Plate of Westcountry cheeses with grapes and red onion and fig chutney £11.50 (V) (Sup £2.50)

DAILY SPECIALS

Seafood at the Cove:

Whole Crab: £29.00 (Sup £10) (GF)

Whole and Half Lobsters with garlic and herb butter whole £45.00 (Sup £20) half £25.00 (Sup £10.00) (GF)

All served with chips and salad.

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



For hotel guests

Adult guests staying on dinner inclusive terms can enjoy 3 courses choosing from any dinner menu items.

We simply charge a small supplement for some dishes shown in brackets.



Children on dinner inclusive terms dining in the restaurant from 6.30pm can enjoy 2 courses within these terms and simply pay extra if choosing a third course.

Nibbles...

A few tempting treats while you're pondering...

Giant Valencia olives £3.50 (VE) (GF)

Almonds fried in olive oil £3.50 (VE) (GF)

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

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 Chardonnay Unoaked Coorong Estate 2018 South East Australia	6.00	21.00
Ripe fruit with characters of soft cream and vanilla.		
3 Picpoul de Pinet 'Le Jade' 2018 Languedoc/France (vegan)	7.00	27.50
The seafood wine, hints of green fruits and lovely, salty character.		
4 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.		

RED

	175ml	Bottle
5 Vina Vasta Tempranillo 2018 Toledo/Spain	5.00	20.00
Soft spice and flavours of plum and raspberry.		
6 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.		
7 Finca La Chamiza Malbec 2018 Mendoza/Argentina	6.50	25.50
Bold, ripe blackberry notes, backed by soft, easy tannins.		
8 Côtes du Rhone Domaine Galatiere 2016 Rhone/France (organic)	7.50	29.00
Savoury black plum and cherry fruits produced from Grenache, Syrah and Mouvedre.		
9 Pinot Noir 'The Dagger' Tim Knapstein 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.		

ROSÉ

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

The cove bar...

COGNAC & ARMANAC

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

MALT WHISKY

Monkey Shoulder	£6.90
Modern Blend of Triple Malts, Smooth, mellow vanilla	
The Glenfiddich 12y	£6.90
Speyside, Sherry & Bourbon Maturation, "married" in oak tuns	
Laphroaig 10y	£7.50
Isle of Islay, defined by peat and sea salt	
The Macallan 10y	£8.50
Rich medium sweet full bodied, nutty tones	
Balvenie Double Wood 12y	£7.50
Nutty Sweetness from the only Whisky distillery, employing all the traditional crafts itself	
Balvenie Caribbean Cask 14y	£9.50
Rum barrelled aged 14y	
Balvenie Double Wood 17y	£10.00
Rich overlaid with spice and fruit notes	
Balvenie Portwood 21y	£15.90
The softest texture from 21y mellow cask In Port wood	
A Balvenie Flight	£35.00
A Measure of the full range of 4 Balvenie Malts to share or not!	
Balvenie Dipping Dog	£15.00
A double Dog of Balvenie Double Wood 12y with the Copper Dog Ritual used to "liberate" the malt from the casks	

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

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 it's stable of premium houses

	125ml	Bottle
13 Champagne Beaumet 'Cuvée Brut'	9.50	50.00
14 Champagne Beaumet 'Cuvée Rosé'	9.90	55.00
15 Champagne Laurent Perrier	12.00	75.00
16 Prosecco Cielo 1908 (organic)	7.50	29.00
The real deal, soft, organic Prosecco from organic vineyards in Friuli.		

DESSERT WINES

	100ml	Bottle
17 Muscat de Beaumes de Venise 2017 Rhone/France	6.50	18.50 50cl
18 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.

19 Kopke Ruby	7.50
20 Kopke LBV 2013	9.00
21 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 recock for you and serve again tomorrow night



Why not try...

Something to tease the palate and stimulate the taste buds, after all, you are on holiday!

Our very own Jenny's Gin, perhaps. It comes highly recommended.

Jenny's & Tonic £8.80 Jenny's Gin Fizz £9.00 or a glass of our house Champagne £9.50

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...

