

# ALFRESCOVE

## DEVON DELIGHTS

Croissant with butter & home-made raspberry jam £2.75

Cakes (x 2 available daily) £3.50

Salcombe Dairy ice cream (GF)

1 scoop £2.80 2 scoops £4.60 flake 30p

## NIBBLES

Giant Valencia Olives £3.50 (VE) (GF)

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

## SANDWICHES (\*GF)

all served with salted crisps & salad garnish:

Handpicked Salcombe crab with zesty mayo & lemon £12.90

Prawn with spiced Marie Rose & iceberg lettuce £9.90

West Country Cheddar cheese & fruit chutney £8.90

Hand carved ham £8.90

## LIGHT BITES & MAINS

Homemade soup of the day served with crusty bloomer

£8.50 (VE) (\*GF)

Homemade sausage roll £3.90

A light Caesar salad with iceberg lettuce, croutons, anchovies,  
classic dressing and mature parmesan £13.50 (VE) (\*GF)  
with chicken or pan seared salmon £15.90

Ploughmans with cheese scone, mini sausage roll, West Country  
Cheddar, hand carved ham, chutney, pickled onions £14.50

Mac N Cheese £12

Crispy squid cone £9

Devon steak pasty £4.90

Fish board to share with Salcombe crab, crevettes, smoked salmon,  
classic Marie Rose dip and zesty mayo, crusty bread and wild leaves

£25 (\*GF)

## SIDES

Hand cut chunk chips £4.90 (VE)

Wild rocket with pint nuts, pecorino & basil oil £4.50 (VE) (GF)

## MUCHKINS MENU

Simple sandwich - Cheddar cheese or ham with salted crisps  
£6.00 (\*GF)

Mini Mac n Cheese £6.00

### 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.

## AFTERNOON TEA AT THE COVE

### DEVON CREAM TEA

Two fruit scones served with homemade raspberry jam,  
fresh strawberries, Language clotted cream and your choice  
of Clipper tea £10.90

### SAVOURY TEA

Two cheese scones served with cheddar cheese, homemade  
chutney and your choice of Clipper tea £10.90

### THE LUXURY AFTERNOON TEA \*

Two fruit scones, homemade raspberry jam, Language  
clotted cream, fresh strawberries.

Finger Sandwiches: Cucumber and cream cheese;  
Ham and rocket & Smoked salmon

Raspberry opera cake; Chocolate caramel tart  
Your choice of Clipper tea infusion

£17.50

### THE SALCOMBE TEA \*

Two fruit scones, homemade raspberry jam, Language  
clotted cream, fresh strawberries

Finger sandwiches:

Salcombe crab with lemon mayonnaise

Raspberry opera cake; Chocolate caramel tart

Your choice of Clipper tea infusion

Salcombe gin with pink grapefruit and Fever-Tree tonic  
£25

\* Pre-booked or please allow 40 minutes to prepare.

## SOFT DRINKS



Fruit juice ..... £2.90  
Fizzy drinks & Fever Tree mixers ..... £2.70

## COFFEES AND TEAS

Espresso ..... £3.10  
All other coffees ..... £3.40  
Clipper teas ..... £3.10  
Kiddicino ..... £2.00  
Hot Chocolate ..... £3.20  
Deluxe hot chocolate with cream  
& chocolate flake ..... £3.90

## SOMETHING STRONGER

Bottled beers ..... £3.50  
Gin selection ..... from £5.50

# 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 Bulletin Place 2018 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 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.		

## 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 Las Basille Cabernet Rosé 2019 France		27.50
Subtle and fruity, with white floral notes and hints of strawberry.		
12 Un Été En Provence 2019 France	7.50	30.00
Classic Provence flavours of Summer with soft raspberry and strawberry character.		

## CHAMPAGNE & FIZZ

	125ml	Bottle
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### 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

13 Champagne Beaumet 'Cuvée Brut'	9.50	50.00
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.		

### 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

## 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:

Amstel, Peroni, Salcombe Pale Ale,	
Becks & Becks Blue	£3.50
Large Bottled Bitter	£4.50
Salcombe Cider	£3.90

## 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

## COGNAC & ARMANAC

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

## 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	



### WHY NOT TRY...

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 house Champagne..... £9.50

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



Soar Mill Cove Hotel  
Mallow, CO17 3JL

  
soar mill cove  
HOTEL SPA SELF CATERING