

# 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.  
Please ensure that you arrive at the allocated dining time to help with our COVID management procedures.

## STARTERS

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

Wild Mushroom & Chicken Terrine £11.50

Crispy fried salt and pepper squid with saffron aioli £9.50

Vegetable spaghetti with a lime and chilli dressing, nuts and seeds  
£8.00 (VE) (GF)

Hand-picked white Salcombe crab with apple and celeriac  
remoulade with apple aioli £12.00 (Sup £3.00) (GF)

## MAINS

Char grilled West Country rib eye steak, grilled tomatoes, garlic  
chestnut mushrooms, hand-cut chips with Port or peppercorn  
sauce £29.50 (Sup £7)

A light Caesar salad with iceberg lettuce, croutons, anchovies,  
classic dressing and mature parmesan £13.50 (\*V) (\*GF)  
with chicken or pan seared salmon £18.00

Roasted onion, mushroom and blue cheese cobbler, served with  
stem broccoli and asparagus £15.90 (V)

Light Courgette and Cauliflower Biryani with a crisp Poppadum  
£13.50 (V) (VE)  
with char grilled chicken breast £18.00

Family Style Dining: Whole beef lasagne served with hand cut  
chunky chips and green salad £30.00 (4 generous portions)  
Available for pre-order or allow 1h for preparation.

## 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 Bolognese

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

Warm chocolate and black cherry brownie with baked white  
chocolate and vanilla ice cream £9.00 (GF)

Peanut butter parfait with banana panna cotta and raspberry  
salsa £9.00 (GF)

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 Chardonnay Long Country Chile	6.25	22.00
Ripe, soft fruit with hints of vanilla and cream.		
2 Sauvignon Blanc Reserve St Marc Languedoc/France	6.50	23.00
Fresh, zesty Sauvignon Blanc with bags of character.		
3 Rioja Blanco Eguren Ugarte Rioja Alevesa/Spain	7.25	27.00
Classic blend of local varieties, lovely texture and finesse.		
4 Picpoul de Pinet 'Combe Rouge' France	7.50	28.50
Great with fish... juicy, saline and aromatic.		
5 Macon Villages La Crochette Burgundy/France		33.50
Round, opulent Burgundy from a top family producer founded in 1711.		

## RED

	175ml	Bottle
6 Rioja Eguren Ugarte Cosecha 2018 Rioja/Spain	6.25	22.00
Fruity aromas enveloped by noble woods, with hints of vanilla and toast.		
7 Primitivo Primi Soli 2018 Puglia/Italy (vegan)	6.50	23.00
Also known as Zinfandel, fleshy, ripe and full of jammy fruit.		
8 Finca La Chamiza Malbec Mendoza/Argentina	7.25	27.00
Bold, ripe blackberry flavours, finishing soft and round.		
9 Pinot Noir Maison Jaffelin France	7.75	29.00
Lovely, elegant Pinot from famous Burgundy house. Strawberry and red fruits flavours.		
10 Shiraz Midday Somewhere Hesketh Limestone Coast/Australia	8.00	30.00
Top family producer. A soft, juicy and ripe flavours.		

## ROSÉ

	175ml	Bottle
11 Paradise Point Zinfandel Rosé 2017 California/USA		22.00
Medium pink with hints of candied strawberry and bursting with soft fruit.		
12 Las Bastille Cabernet Rosé Languedoc/France		27.50
Lovely, fruity dry rosé - great value Provence style pink.		
13 Un Été En Provence France	8.00	30.00
Superior Provence pink, beautifully balanced - can be drunk all year round.		

# 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
<b>GIN</b>	
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 & CIDER

Bottled Lager	£3.50
Large Bottled Bitter	£4.50
Salcombe Cider	£4.50
Guinness	£4.50
Draught Salcombe Pilsner	£5.70
Draught Salcombe Pale Ale	£5.70

## MINERALS

All fruit juices	£3.25
All Fizzy Drinks and Fever Tree Mixers	£3.00
Squash & Cordials	£2.00
Mineral Water Large Bottle	£3.50

## CHAMPAGNE & FIZZ

	125ml	Bottle
14 Prosecco Cielo 1908 Veneto/Italy (organic)	8.00	33.00
Vibrant, fresh and clean with soft fruits and gentle bubbles.		
15 Prosecco Rosé Cielo 1908 Veneto/Italy (organic)	8.50	36.00
A splash of Pinot has been added to create this lovely refreshing summer pink.		
16 Champagne Beaumet	10.00	53.00
Founded in 1878, Beaumet makes elegant, balanced wines that offer finesse and balance.		
17 Champagne Laurent Perrier	12.50	75.00

## DESSERT WINES

	100ml	Bottle
18 Muscat de Beumes de Venise 2017 Rhone/France	6.50	18.50 50cl
19 Château Petit Vedrines 2015 Sauternes/France	10.00	28.50 37.5cl

## PORT

	100ml
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.	
20 Kopke Ruby	7.50
21 Kopke LBV 2013	9.00
22 Kopke 10 Year old Tawny	12.00



### Please note:

Please note when a vintage becomes 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.

## COFFEES AND TEAS

Espresso	£3.40
Cappuccino	£3.80
Caffè latte	£3.80
Caffè mocha	£3.80
Caffè Americano	£3.80
Flat white	£3.80
Cafetière: serves one person	£3.80
Various Clipper teas available	£3.40
Our famous hot chocolate (regular)	£3.20
Deluxe with cream and chocolate flake	£4.00
Or with soya milk extra 30p	
Kiddiccino	£2.00



Join us for 2-4-1 cocktails in our bar and lounge area. Daily between 5-6pm