

WINE LIST

All of our wines are carefully selected to offer an delicious and rounded compliment to our Event Dining menus. However, if you have something specific in mind and would like us to source a particular variety for your event, then please speak with our reception team. Please allow a minimum of 14 days notice for us to source from our merchant.

WHITE

Farfalla Pinot Grigio £15

A ripe, flavourful, dry and unoaked style marked by aromas of white currants, pear fruits and a clean finish.

Jarrah Wood Chardonnay £20

A fresh well balanced white wine. This fruit driven Chardonnay has plenty of tropical fruit flavours of melon and white peach with rich aromas.

Domaine De La Baume, Viognier..... £20

Big Viognier style. Intense sun-drenched golden yellow. Apricot and white peach flavours with savoury undertones and a silky texture.

Domaine De La Perriere, Sancerre £35

A combination of citrus and peach that precedes all of the traditional herbal flavours associated with Sauvignon Blanc varieties, lime, elderflower, gooseberry and rosemary.

ROSE

Farfalla Pinot Grigio Blush £15

A delicately pale blush from the Veneto region of Italy. Starts with a hint of strawberry before following through with a fresh, clean palate.

J.L. Quinson, Côtes de Provence £20

From the home of rose wine. Crisp, dry and delicate with distinct strawberry notes.

RED

Molino Del Sol, Tempranillo £15

Full bodied taste in true tempranillo style. Hints of strawberry combined with a distinguished savoury vigor.

La Grupa, Malbec £20

Ripe red fruit on the nose with sweet spice hints that lead you to voluminous structures of cherries and plum.

Chateau Robin Lussac Saint Emilion £20

A generous bouquet of overripe cassis and black berry fruit, highlighted by spice. Punctuated with a delicious return of fruit on the finish.

Chateau Beauchene, Chateauneuf-du-Pape £40

Wild strawberries, flowers and kirsch are expressed on the nose. Medium bodied, fresh and supple with an herbal accent to the sweet, earthy, red fruits.

SPARKLING

Serenello Extra Dry Prosecco DOC £25

Dry, bright straw yellow colour with fine perlage. On the nose the wine is characterised by floral and fruity notes.

Moet £52

Crisp and refreshing yet rich and ripe and full of stone fruit flavours. Think peach and lemon zest with aromas of biscuit and brioche. It's as decadent as it is moreish.

SPIRITS

Salcombe Gin, Start Point 25ml	£2.50
Salcombe Gin, Rosé Sainte Marie 25ml	£2.50
Glenmorangie 25ml	£3.00

BEER BOTTLES AND CANS

Salcombe Breeze, session lager 4%	£3.00
Salcombe Sun Drop, GF Pale Ale 4.6%	£3.00
Peroni Nastro Azzurro 5%	£3.00
Bays Topsail, Deep Amber Ale 4%	£4.00
Bays Pure Gold, Light Golden Ale 4.3%	£4.00
Budvar Nealko N/A 0.5%	£3.00

CIDER BOTTLES

Thatcher's Gold 4.8%	£4.00
Sheppys, Fine Crafted Cider 5%	£4.50
Sandford Wilde Cherry 4%	£4.50
Sandford Fannys Bramble, Blackberry Cider 4%	£4.50

SOFT DRINKS

Luscombes – Devon Soft Drinks	£2.00
Cranberry Crush, Sicilian Lemonade, Hot Ginger Beer, Damascene Rose Bubbly and Wilde Elderflower.	
San Pelligrino	£1.50
Limonata, Aranciata and Melograno & Arancia	
Appletiser	£2.00
Frobishers	£1.50
Orange, Mango and Bumbleberry	
Coca-Cola Original	£1.25
Sprite	£1.05
Coke Zero	£1.05
Diet Coke	£1.05
Dr Pepper Zero	£1.05