

## Cocktails, Beers and Ciders

|                                       |        |       |
|---------------------------------------|--------|-------|
| Espresso Martini                      |        | £4.50 |
| Moscow Mule                           |        | £6    |
| Kir Royale with Cava                  |        | £6    |
| St Germaine Royale                    |        | £9    |
| Hollow's Alcoholic Ginger Beer        |        | £4.50 |
| Estrella                              | 1/2 pt | £2.00 |
| Ice cold draught lager from Barcelona | Pt     | £4.00 |
| Devon Red Cider                       |        | £4.00 |
| Dartmoor IPA                          |        | £3.90 |
| Dartmoor Jail Ale                     |        | £4.00 |

## Water

Complimentary Still or sparkling water is served with your meal

### Mineral water

|                           |               |
|---------------------------|---------------|
| San Pellegrino/Aqua Panna | £3.25 (750ml) |
|---------------------------|---------------|

## Shakes, Smoothies & Juices

|                                  |       |
|----------------------------------|-------|
| Schmoo Milk shakes               | £2.75 |
| Banana, Strawberry and chocolate |       |
| Frobishers Smoothies             | £2.75 |
| Frobishers Juices                | £2.50 |
| Cranberry, Orange, Apple         |       |

## Soft Drinks and Mixers

|                                    |       |
|------------------------------------|-------|
| Fentimans                          |       |
| Dandelion and Burdock, Ginger Beer |       |
| Orange Jigger, Victorian Lemonade  | £2.75 |
| CocaCola and Diet Coke             | £2.50 |
| Fever Tree Tonics                  | £2.25 |
| Schweppes Lemonade                 | £1.75 |
| Schweppes Mixers and Juices        | £1.25 |

*Full Selection of Coffees and Teas Available*

## Champagne & Cava

|                              | <i>Glass</i><br>125ml | <i>Bottle</i> |
|------------------------------|-----------------------|---------------|
| Billecarte Salmon NV         |                       | £60           |
| Rockfish Cava, Ferret-Guasch | £6.00                 | £28           |

## White wines

|   | <i>Glass</i><br>125ml | <i>Carafe</i><br>375ml | <i>Bottle</i> |
|---|-----------------------|------------------------|---------------|
| Sauvignon Blanc, Nicolas Choblet 2009<br><i>A Lovely seafood wine from a young, ambitious winemaker</i>                         | £3.50                 | £9.50                  | £17           |
| Grolleau Gris, Nicolas Choblet 2009<br><i>Quite simply delicious—ideal with fish.</i>   |                       |                        | £18           |
| Picpoul de Pinet, Vigneron de Florensac 2009<br><i>A bouquet of sea air, this wine is a little floral but still bone dry.</i>   |                       |                        | £20           |
| Muscadet Le Pavillon, Nicolas Choblet 2009<br><i>Floral, mineral, and citrus, very good balance and persistency,</i>            |                       |                        | £21           |
| Preludio Chardonnay, Paolo Sacchetto 2009<br><i>Wonderful, slight richness, this wine is drinking beautifully.</i>              |                       |                        | £22           |
| Pinot Grigio L'Elfo, Paolo Sacchetto 2009<br><i>Delicious Pinot Grigio, fruity and refreshing.</i>                              | £4.20                 | £12                    | £22           |
| Xarel-lo, Ferret Guasch<br><i>We blend this wine each year to our taste, it's clean &amp; fresh, perfect with fried seafood</i> | £4.50                 | £12.50                 | £24           |
| Tonnix – Quinta de la Rosa – Douro 2007<br><i>Clean, fresh vibrant wine, A blended wine by Mitch and chef pal Mark Hix.</i>     |                       |                        | £28           |
| Sancerre, Jean-Jacques Bardin 2009<br><i>A small producer, this is a delicious wine, great with shellfish.</i>                  |                       |                        | £32           |
| Albarino, Mar de Frades 2009<br><i>The vineyards look over the ocean this wine is at its best with a plate of seafood.</i>      |                       |                        | £34           |
| Chablis, Domaine Clotilde Davenne 2008<br><i>Chablis without oak, fruit driven with a dry finish.</i>                           | £6.00                 | £17                    | £30           |

## Rose Wines

|   |       |     |     |
|---|-------|-----|-----|
| Pinot Grigio Ramato, Sacchetto 2009<br><i>A beautiful copper pink colour made in the traditional way, its wonderful</i> | £4.20 | £12 | £22 |
|---|-------|-----|-----|

## Red Wine

|  |       |        |     |
|--|-------|--------|-----|
| Rioja Black Label, Ramon Bilbao 2007<br><i>The palate is fresh and flavoursome and fruity with black Plums and smooth wine</i> | £3.75 | £10.50 | £20 |
| Gamay, Nicolas Choblet, 2009<br><i>Instant aromas of raspberries, mature little forest fruit, dry medium bodied</i>            |       |        | £20 |