

# CROSS LANE HOUSE

HOTEL | BAR | DINING



## DRINKS MENU & WINE LIST



## SOFT DRINKS

|  |       |
|--|-------|
| Coca Cola                              | £2.70 |
| Diet Coca Cola                         | £2.50 |
| Schweppes Lemonade                     | £2.25 |
| -                                      |       |
| Fentimans Ginger Beer                  | £3.00 |
| Fentimans Rose Lemonade                | £3.00 |
| Fentimans Elderflower                  | £3.00 |
| -                                      |       |
| Orange Juice                           | £2.50 |
| Apple Juice                            | £2.50 |
| -                                      |       |
| Still & Sparkling Water, Small - 330ml | £2.25 |
| Still & Sparkling Water, Large - 750ml | £4.00 |
| -                                      |       |
| Luscombe Elderflower Tonic Water       | £2.00 |
| Luscombe Tonic Water                   | £2.00 |
| Luscombe Light Tonic Water             | £2.00 |

## HOT DRINKS

|   |            |
|---|------------|
| Miles Loose Leaf Tea                        | £2.75      |
| West Country Blend // Earl Grey             |            |
| Darjeeling // Gunpowder Green // Very Berry |            |
| Espresso                                    | £2.00/2.50 |
| Americano                                   | £2.50      |
| Flat White                                  | £3.00      |
| Latte                                       | £3.00      |
| Cappuccino                                  | £3.00      |
| Miles Hot Chocolate                         | £3.00      |
| -   |            |
| Cows Milk                                   |            |
| Soya Milk                                   |            |
| Oat Milk                                    | +30p       |
| Coconut Milk                                | +30p       |
| Extra Hot/Cold Milk                         | +15p       |
| -   |            |
| Vanilla Syrup                               | +50p       |
| Salted Caramel Syrup                        | +50p       |
| Hazelnut Syrup                              | +50p       |

## BEER & CIDER

|   |       |
|---|-------|
| <b>Exmoor Gold, 500ml</b><br>Golden Ale 4.5%  | £4.50 |
| <b>Exmoor Stag, 500ml</b><br>Bitter 5.2%  | £4.50 |
| <b>Exmoor Beast, 500ml</b><br>Dark Porter 6.6%  | £4.80 |
| <b>Birra Moretti, 330ml</b><br>Italian Lager 4.6%   | £4.00 |
| <b>Secret Orchard Cider - Clear, 500ml</b><br>A dry hazy cider of remarkable colour & character,<br>blended from vintage quality Somerset<br>cider apples, 5.5%   | £4.50 |
| <b>Secret Orchard Cider - Mellow, 500ml</b><br>A blend that includes a large quantity of Dabinett<br>& mixed bittersweets, giving a smooth Apple<br>flavour with hints of spice and classic vintage taste, 5.5% | £4.50 |

## SPIRITS

|  | Single<br>25ml | Double<br>50ml |
|--|----------------|----------------|
| <b>Vodka</b>                             |                |                |
| Black Cow, Dorset                        | £4.00          | £6.00          |
| Aval Dor Portato, Cornwall               | £4.00          | £6.00          |
| <b>Gin</b>                               |                |                |
| Wicked Wolf, Exmoor                      | £4.00          | £6.00          |
| Wrecking Coast - Clotted Cream, Cornwall | £4.00          | £6.00          |
| Salcombe Pink, Devon                     | £4.00          | £6.00          |
| <b>Rum</b>                               |                |                |
| Two Drifters Spiced, Devon               | £4.00          |                |
| Two Drifters Dark, Devon                 | £4.00          |                |
| <b>Whisky (50ml)</b>                     |                |                |
| Dalwhinnie 15 Year Old, Highland         | //             | £9.00          |
| Dalmore, 12 Year Old, Highland           | //             | £11.00         |
| <b>Brandy (50ml)</b>                     |                |                |
| Baron de Sigognac Bas Armagnac VS        | //             | £5.00          |
| Domaine Le Reviseur Cognac VS            | //             | £6.00          |

# COCKTAILS



## **Grapefruit Gin Sour**

£9.50

*Salcombe Pink Gin & Grapefruit Juice, lime*



## **Whisky Sour**

£9.00

*Bourbon Whisky, Argave, Lemon,  
Angostura Bitters*



## **Aperol Spritz**

£9.50

*Aperol, Prosecco & Soda*



## **English Garden**

£9.50

*Wrecking Coast Gin, Elderflower Liqueur,  
Apple Juice, Lime, Mint & Cucumber*



## **Espresso Martini**

£10.00

*Aval Dor Vodka, Kahlúa & Espresso*



## **Chilli Margarita**

£9.00

*Fresh Chilli, Tequila & Lime*



## **Rosey Gin**

£8.50

*Salcombe Pink Gin, Rose Lemonade & Rosemary*



## **Classic Negroni**

£10.00

*Campari, Wicked Wolf Gin, Vermouth, & Orange*

Favourite cocktail not here? Let us know if there was something you particularly fancy and we'll see what we can do!

## SPARKLING

### **Prosecco, Spumante | Italy**

£7.50

*A crisp & refreshing tipple for one.*

### **Prosecco, Nua | Italy**

£22.00

*A deliciously light and fruit Prosecco.*

### **Jules Feraud, Champagne Brut NV | France**

£50.00

*A vibrant & characterful non vintage Champagne*

## ROSÉ

**175ml   250ml   Bottle**

### **Grenach Rosé, Liso Veinte | Spain**

£5.50   £7.00   £18.00

*Dry yet teeming with fresh, juicy strawberry fruit on the palate.*

### **Zinfandel Rosé, Out of America | USA**

£6.00   £7.50   £20.00

*Sweeter in style with watermelon, strawberry & a hint of exotic lychee, finishing fresh.*

# WHITE

|  | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| <b>Viura, Liso Veinte   Spain</b><br><i>Fresh &amp; lively with crunchy green apple &amp; lemon peel on the nose &amp; palate</i>                                  | £5.50 | £7.00 | £18.00 |
| <b>Catarratto, Palazzo del Mare   Italy</b><br><i>Lively &amp; refreshing with flavours of passion fruit, pear &amp; peach.</i>                                    | £6.00 | £7.50 | £20.00 |
| <b>Sauvignon Blanc   New Zealand</b><br>£22.00<br><i>Mouthwateringly zingy, brimming with gooseberry &amp; passion fruit</i>                                       | £6.50 | £8.00 |        |
| <b>Vinho Verde   Portugal</b><br><i>Delicate citrus aromas lead to a soft &amp; slightly off-dry palate with a light spritz</i>                                    |       |       | £24.00 |
| <b>Mâcon-Charnay   France</b><br><i>A stylish, rounded white Burgundy. Sweet and zesty on the palate, with hint of honey &amp; lime.</i>                           |       |       | £31.00 |
| <b>Jane's 2019, Oatley Vineyard   Somerset</b><br><i>A clean, crisp, dry, white wine with vibrant fruit &amp; lemon notes. Delicious, quaffable &amp; English!</i> |       |       | £36.00 |
| <b>Chablis 1er Cru   France</b><br><i>A rich, rounded style, with classic mineral tones &amp; a citrusy fresh lemon on the finish</i>                              |       |       | £45.00 |

## RED

|   | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| <b>Tempranillo, Liso Veinte   Spain</b><br>£18.00<br><i>Medium bodied with notes of dill, cranberry, recurrent &amp; blackberry.</i>  |       | £5.50 | £7.00  |
| <b>Merlot, Peregrino   Chile</b><br><i>Fruit-driven, super soft and easy drinking with flavours of plum, blackberry &amp; sandalwood on the finish.</i>                                   | £6.00 | £7.50 | £20.00 |
| <b>Malbec, Pablo Cortez   Argentina</b><br><i>Vibrant flavours of berries, plum marmalade &amp; cherries.</i>   | £6.50 | £8.00 | £22.00 |
| <b>Pinot Noir, Le Fou   France</b><br><i>A warm and surprisingly rich wine with an exciting, savoury finish.</i>  |       |       | £24.00 |
| <b>Château Négrit, Montagne-Saint-Émilion   France</b><br><i>Classic Bordeaux blend, displaying a beautiful balance of ripe, red fruit with some cedar tones &amp; a touch of pepper.</i> |       |       | £29.00 |
| <b>Ontanon Rioja Reserva   Spain</b><br><i>A deep, dark fruity flavoured wine with great depth &amp; flavour. The Rioja is a beautifully structured wine to enjoy for years to come!</i>  |       |       | £38.00 |

## PORT & DESSERT

|  |       |
|--|-------|
| <b>Ruby Port, Krohn 'Ambassador'   Portugal</b><br><i>Lively cherry and plum fruit. Rich &amp; full bodied with a smooth finish.</i>   | £4.00 |
| <b>10 Year Old Tawny Port, Barao de Vilar   Portugal</b><br><i>This superb old Tawny Port patiently matured for 10 years in seasoned oak casks, acquiring a soft, mellow texture with appealing raisin fruit.</i>  | £6.00 |
| <b>Moscato Passito Palazzina   Italy</b><br><i>A nose of intense lemon curd, marmalade &amp; orange peel with fragrant honeysuckle notes. The palate has lots of ripe apricot and acacia honey characters with honeyed sweetness, well-balanced by a fresh citrus zest bite on the lingering finish.</i> | £5.50 |

*Wonderfully paired with Cheeses & Fruity Desserts.*