



Drinks Menu

As a family owned restaurant, we have hand-selected, tried and tasted all our wines, beers and beverages to hopefully offer you the perfect tipple.

Choose from a range of fine wines, classic and modern cocktails and our favourite Chase spirits.

We have picked Luscombe's soft drinks and juices made from selected fruits home-grown in Devon and the best fruits from the right climates overseas.

Enjoy a coffee made from Chartley coffee beans, all hand roasted here in the UK on vintage roasters complimented with a slice of cake made here at The Fig and Olive by our baker.

We have some tipples that aren't featured on our menu that we hand pick for you to try, please ask your server for our specials.

Peruse and enjoy...

Cocktails

Don't worry if you can't find your usual favourite, we will happily help you find the perfect cocktail for you.

Ramble £8.5



Chase GB Gin, Raspberry Liqueur, Fresh Lemon, Raspberries

Elderflower Collins £8.5



Chase GB Gin, Elderflower Liqueur, Soda

Passion Fruit Martini £8.5



Vanilla Vodka, Passoa, Fresh Passion Fruit & Juice, Sugar Syrup, Shot of Prosecco

Tropical Smash £8.5



Malibu, Archers, Passion Fruit Juice, Prosecco

Honeysuckle £8.5



Havana Anejo, Honey, Lime, Elderflower

Whisky Sours £8.5



Canadian Club, Lemon, Egg White, Sugar Syrup

Aperol Spritz £7



Aperol, Prosecco, Soda

Espresso Martini £8.5



Chartley's Coffee, Kahlua, Vanilla Vodka, Gomme Syrup

Request a dash of Amaretto or Frangelico to sweeten it up!

Mocktails

Don't worry if you can't find your usual favourite, we will happily help you find the perfect cocktail for you.

Virgin Raspberry Martini £4



Fresh Raspberries, Fresh Puree, Fresh Lime, Sugar, Apple Juice, Cranberry Juice

Shirley Temple £4



Ginger Ale, Lemonade, Grenadine

Virgin Mojito £4



Fresh Lime, Fresh Mint, Apple Juice, Lemonade, Brown Sugar

English Summer Garden £4



Fresh Cucumber, Fresh Ginger, Lime Juice, Apple Juice, Soda

Gin & Tonic

Williams GB Gin £7.5



Fever-Tree Tonic, Ginger, Grapefruit

Williams Seville Orange Gin £8.5



Fever-Tree Tonic, Orange

Chase Elegant Gin £8.5



Fever-Tree Tonic, Apple

Bombay Sapphire £7.5



Fever-Tree Tonic, Lemon

Tanqueray 10 Gin £8



Fever-Tree Tonic, Cucumber

All gins are served in 50ml measures

Draught Beers, Lagers & Ciders

Guest Cask Ale £2^{1/2} £4^{pt}

Surge Can Guinness £3.5^{pt}

Wolf Rock IPA £2.5^{1/2} £4.5^{pt}

Peroni Nastro Azzurro £2.5^{1/2} £5^{pt}

Coors Light £2^{1/2} £3.5^{pt}

Old Rascal £2^{1/2} & £4^{pt}

Bottled Beers, Lagers & Ciders

Doom Bar 4% £5

Meantime London Lager 4.5% £4.5

Meantime Chocolate Porter 6.5% £5.5

Brew Dog Vagabond IPA Gluten Free 4.5% £5

Pilsner Urquell 4.4% £4

Finnbarra Irish Dry Cider 5.5% £6

Thatcher's Haze Cider 4.5% £5

Thatcher's Red Apple Cider 4% £5.5

Dessert Wine & Port

Vistamar Late Harvest Moscatel, Chile Half bottle

£3 ^{75ml} **£15** ^{bottle}

Elysium Black Muscat , USA **£5** ^{75ml} **£25** ^{bottle}

Crofts 2009 **£4** ^{75ml} **£30** ^{bottle}

Brandy & Cognac

Courvoisier XO **£9** ^{25ml}

Courvoisier VS **£3** ^{25ml}

Martel XO **£9** ^{25ml}

Remy Martin VSOP **£4.5** ^{25ml}

Single Malt Whiskey & Bourbon

Bells **£3.5** ^{25ml}

Dalmore 12 Year Old **£4** ^{25ml}

Talisker 10 Year Old **£4** ^{25ml}

Woodford Reserve **£4.5** ^{25ml}

White Wine

Lonely Tree Chardonnay, USA

£4.5 ^{175ml} £6 ^{250ml} £17 ^{Bottle}

Fresh and clean, with the typical apple and citrus fruit giving way to a softer, peachier, almost tropical flavour. Refreshing and easy to drink, with a soft-edged zesty lift.

Fernlands Sauvignon Blanc, Marlborough, New Zealand

£6 ^{175ml} £8 ^{250ml} £24 ^{Bottle}

Very zesty on the palate with lots of lime and a nettly herbaceousness, this is an aromatic and classic New Zealand Sauvignon Blanc with a refreshing dry finish.

Le Colline di San Giorgio Pinot Grigio, Italy

£5.5 ^{175ml} £7 ^{250ml} £19 ^{Bottle}

A vibrant Pinot Grigio that offers much more character and class than some. Showing citrus fruit flavours and subtle floral aromas. Good acidity helps create a clean, refreshing wine.

White Wine

Bantry Bay Chenin Blanc, South Africa

£18 ^{Bottle}

An aromatic wine with hints of tropical and citrus fruit on the nose and palate.

Camino Real Blanco Rioja

£22 ^{Bottle}

An interesting and complex wine. Ripe fruit flavours with notes of date and banana results in a mouth filling finish and pleasant aftertaste.

Pouilly-Fuissé 'Terroirs de Fuissé',

Sélection Christophe Cordier

£30 ^{Bottle}

The richness and power in this wine are balanced by tropical pineapple flavours and crisp citrus acidity. A toasty, minerally complexity provide a structured backbone.

Rose Wine

Bois Des Violettes Dry Rosé, South of France

£4.5 ^{175ml} £6 ^{250ml} £17 ^{Bottle}

Bright and crisp, with very subtle strawberry fruit and a refreshing dryness. The small proportion of Muscat adds a dash of juicy grapeyness.

Torre Alta Pinot Grigio Rosé, Italy

£20 ^{Bottle}

Fresh fruit such as apricot and peach on the nose; soft floral flavours on the palette and a refreshing, pleasantly smooth finish.

2014 Williams Chase Rose

£8.5 ^{175ml} £11 ^{250ml} £30 ^{bottle}

Crisp, fresh and fruity rosé, boasting delicious notes of white peach and grapefruit, with subtle aromas of Provence, drawn together with a lovely fresh finish.

Real Wine

Pavillon Trois Arches Merlot, South of France

£5.5^{175ml} £7^{250ml} £19^{Bottle}

Deep ruby red in colour with aromas of berries and spice. The pallet is smooth with a depth of flavour that continues in the mouth.

Bourgogne Pinot Noir, Nicolas Potel, Burgundy £6^{175ml} £8^{250ml} £23^{Bottle}

A restrained nose of berry fruit, principally strawberry and blackcurrant, is followed by a soft-edged palate with lithe and supple tannins.

Capilla de Barro Malbec, Argentina £6^{175ml} £8^{250ml} £24^{Bottle}

An intense nose of plum and bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins.

San Millan Rioja, Reserva, Spain £24^{Bottle}

This wine has developed aromas such as truffle and vanilla with a hint of cinnamon and clove. An intense palate with a strong finish.

Barolo, Natale Verga, Italy £30^{Bottle}

An inviting garnet colour, this wine offers a blackberry bouquet, accented with persistent notes of rose petal and subtle wood smoke. A warming palate with undertones of spice and graphite.

Real Wine

Five Foot Track Shiraz, Australia £4.5 ^{175ml} £6 ^{250ml} £16 ^{Bottle}

Ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles.

Santa Rita 120 Cabernet Franc, Central Valley £17 ^{Bottle}

Fruity flavours of plum and blackcurrant, with a cassis-like concentration. Easy-going tannins provide a ripe and friendly mouthfeel.

Baron de Baussac Carignan, South of France £18 ^{Bottle}

Crammed with black cherry fruit, lifted by subtle vanilla aromas. Bold, meaty tannins provide satisfying texture and length.

Oltre Passo Primitivo, IGT Salento, Italy £21 ^{Bottle}

Deep, dense ruby in colour, with a nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous, the mouth-feel is soft and plush, with toasty notes that linger on the finish.

Sparkling

Prosecco di Conegliano Valdobbiadene

Extra Dry NV, DOCG, Italy

£6 ^{125ml} **£28** ^{Bottle}

A pale straw colour with a fine mousse and typical fruit characters of apples and pineapples.

Chapel Down Brut NV England

£8 ^{125ml} **£45** ^{bottle}

A balanced sparkling wine with fine bubbles, not quite as yeasty as Champagne but refreshingly zesty with flavours of apple, strawberry and lemon.

Bouvet Rubis, NV, France

£25 ^{Bottle}

A beautiful Sparkling red made with Cabernet Franc. Ripe red berry fruits and slightly off-dry make this a refreshing alternative.

Bouvet Saumur Rosé Brut

£25 ^{bottle}

A delicate and inviting salmon pink, a light and refreshing sparkling rose with raspberry and peach fruit character.

Champagne

J de Telmont Grande Réserve NV, Champagne

£7.5 ^{125ml} £35 ^{Bottle}

Medium bodied, with good soft fruits and a classic yeasty style.

Oeil de Perdrix Rosé NV, Champagne £43 ^{Bottle}

Perfect weight of fruit, developing fine biscuity characteristics as the wine matures.

Laurent-Perrier Brut NV, Champagne £50 ^{Bottle}

A lighter style, Subtle citrus, toast and spice predominate this perfectly balanced Champagne.

Bollinger Special Cuvée NV, Champagne £60 ^{Bottle}

Beautiful aromatic complexity with ripe fruit and spicy aromas.
Hints of roasted apples and peaches.

Veuve Clicquot Brut NV, Champagne £70 ^{Bottle}

Well balanced and pleasantly fresh to taste, with a remarkable fruity structure.

Laurent-Perrier Rosé NV, Champagne £85 ^{Bottle}

This Champagne combines real structure with freshness and a soft, vinous character, intensely fruity flavours, clean and well defined.

Soft Drinks

Coke / Diet Coke **£2.5** ^{330ml}

Pepsi / Diet Pepsi **£2** ^{1/2} **£3**^{Pt}

Lemonade **£2** ^{1/2} **£3**^{Pt}

Hatterrall Still / Sparkling Water **£2** ^{330ml} **£3.5** ^{750ml}

Fever-Tree **£1.8** ^{200ml}

Tonic / Light Tonic / Ginger Ale / Bitter Lemon

Juices

All juices are pure fruit, free from artificial preservatives, flavours, colours & sweeteners.

Eager **£2.5** ^{250ml}

Apple, Orange, Cranberry, Pineapple, Tomato

Luscombe **£3.5** ^{320ml}

Sicilian Lemonade / Wild Elderflower Bubbly /
Sparkling Apple / Madagascar Vanilla Soda / Cranberry Crush /
Raspberry Crush / Damascene Rose Bubbly /
Cool Ginger Beer / Orange Juice **£3** ^{240ml}

Fusion **£2.5** ^{275ml}

Orange & Passionfruit / Apple & Raspberry

Hot Drinks

Tea £1.5

English Breakfast or Decaf Tea

Tea Pigs £2

Darjeeling Earl Grey

Mao Feng Green Tea

Jasmine Pearls

Chamomile Flowers

Peppermint Leaves

Super Fruit

Lemon & Ginger

Hot Chocolate & Marshmallows £2.5

Mocha

Espresso, Chocolate & Milk **£2.5**

Gingerbread Hot Chocolate

Gingerbread Syrup, Chocolate & Steamed Milk **£3**

Add a Flavoured Syrup 50p

Add Marshmallows 50p

Soya Milk 50p



Espresso £1.5 ^{Single} £2 ^{Double}

Made with a shot of freshly ground coffee.

Americano £2

Espresso lengthened with hot water.

Flat White £2.5

Shorter coffee with espresso & velvety milk.

Macchiato £2

Espresso marked with a small amount of hot frothy milk.

Café Latte £2.5

Milky coffee with 1 shot of espresso.

Cappuccino £2.5

Espresso with half hot & half foamed milk.

Liqueur Floater Coffee £6

Liqueur blended with freshly brewed coffee, topped with floated cream.

Fresh Filter Coffee £1.5

Affogato £3.5 ^{Single} £5 ^{Double}

Vanilla ice cream topped with espresso.

Add a Flavoured Syrup 50p

Add Marshmallows 50p

Soya Milk 50p