

# WINE LIST

## WHITE WINE

	125ml	175ml	250ml	Bottle
01 <b>Sauvignon-Semillon, San Elian, 2014/15, <i>Central Valley, Chile</i></b> We like the way the hint of Semillon in the blend gives the zesty Sauvignon a soft floral note. (2) 12.5% vol	£3.30	£4.60	£5.80	£15.50
02 <b>Chardonnay, Billycan, 2015/16, <i>South East Australia</i></b> We've chosen a more modern style of Chardonnay with this Australian number. No heavy oak here, just fresh and fruity with real tropical fruit style. (2) 13% vol	£3.60	£4.80	£6.10	£16.50
03 <b>Pinot Grigio-Garganega, Arapala Sky, 2014/15, <i>Venezie, Italy</i></b> Delicate green apple and citrus aromas with a crisp, clean finish. The ultimate easy-drinking white. (1) 11.5% vol	£3.80	£5.00	£6.40	£17.50
04 <b>Sauvignon Blanc, Taworri, 2014/15, <i>Marlborough, New Zealand</i></b> One of the Old Ship favourites. Benchmark New Zealand Sauvignon with punchy gooseberry fruit and elegant herbacious notes. Utterly delicious and a great seafood pairing. (2) 12% vol	£4.60	£6.30	£8.60	£25.00
05 <b>Harlyn, Trevibban Mill 2014, <i>Cornwall, England</i></b> This award-winning local wine is off dry in style offering stone fruit and honeyed citrus on the nose. Ripe passion fruit, melon and hints of sweet spice are balanced on the palate with good acidity. (2)				£26.00
06 <b>Picpoul de Pinet, La Côte de Flamenc, 2015/16, <i>Languedoc, France</i></b> This is an outstanding 'value for money' wine that really delivers. Bursting with flavour, this Picpoul reflects its individual terroirs and has an intensity of citrus fruit and minerality. (1) 12.5% vol				£26.50
07 <b>Sancerre, Domaine Neveu, 2014/15, <i>Loire, France</i></b> From the historical home of Sauvignon. This wine is wonderfully complex and we'd happily ponder over it's plethora of green fruit and citrus richness all day! (1) 12.5% vol				£32.00

## RED WINE

	125ml	175ml	250ml	Bottle
08 <b>Cabernet-Merlot, San Elian, 2014/15, <i>Central Valley, Chile</i></b> A great blend teaming soft, plummy merlot with the more sturdy blackcurrant fruit Cabernet. A good all-rounder with juicy black fruits and soft tannins. (B) 13% vol	£3.30	£4.60	£5.80	£15.50
09 <b>Shiraz, Billycan, 2014/15, <i>South East Australia</i></b> Here's a juicy fruity Aussie red with great balance. Will happily be drunk by itself but also loves a bit of meat! (B) 13.5% vol	£3.60	£4.80	£6.10	£16.50
10 <b>Malbec, Tamari, 2014/15, <i>Mendoza, Argentina</i></b> Soft red fruit notes with elegantly smooth tannins and a lingering finish. A great example of Argentina's hallmark red wine. (C) 14% vol	£4.10	£5.60	£7.10	£19.50
11 <b>Pinot Noir, Hahn Winery, 2014/15, <i>California, USA</i></b> This wine's bouquet charms with scents of red cherry, ripe strawberry, cola and spice. On the palate, soft mouthfeel complements flavours recalling plums and black cherry. Supple tannins and a dash of acidity end in a beautifully balanced, clean finish. (C) 14.5% vol				£26.75
12 <b>Châteauneuf-du-Pape, Auguste Bessac, 2013/14, <i>Rhône, France</i></b> Châteauneuf has achieved world-favouritism by being as equally spicy and well-flavoured for informal summer eating, as richly warming in winter. This is a charming, easy-drinking style. (C) 13.5% vol				£28.25
13 <b>Rioja Gran Reserva, Faustino I, 2001, <i>Rioja, Spain</i></b> Good full colour. Ripeness and age go hand in hand with vivid young fruit. Full of flavour. A serious aged Rioja with layers of complexity. (C) 13.5% vol				£32.50

## ROSÉ WINE

	125ml	175ml	250ml	Bottle
14 <b>Pinot Grigio Rosato, Tanti Petali, Botter, 2014/15, <i>Italy</i></b> For those seeking a drier style of rosé. Refreshing with a delicate pear-drop fruit. (1) 12% vol	£3.30	£4.60	£5.80	£15.50
15 <b>Rosé d'Anjou, Domaine des Nouelles, Chereau Carré, 2014/15, <i>Loire, France</i></b> An elegant, medium-sweet offering from the lovely Loire Valley. A great bottle for sharing with friends on a sunny day! (4) 10.5% vol	£3.90	£5.10	£6.80	£19.50

## SPARKLING & CHAMPAGNE

	125ml	Bottle
16 <b>Prosecco Spumante, Tenuta Ca' Bolani, NV, <i>Italy</i></b> We love that fizz in now seen as an everyday drink and not just kept for those special occasions. Exuberantly fruity, aromatic and appley and available by the glass! (1) 11% vol	£5.70	£25.00
17 <b>Raboso Rosé Spumante, Botter, NV, <i>Italy</i></b> Dazzling pink fizz that is soft and well-balanced on the palate, with a sherbet cherry touch. (2) 11% vol	£5.70	£25.00
18 <b>Camel Valley Brut, 2013/14, <i>Camel Valley, Cornwall, England</i></b> Local, award-winning and we can't get enough of it. Superb golden sparkler with elegant fizz and full, ripe flavours with a beautiful elderflower aroma. (1) 12.5% vol		£42.00
19 <b>Camel Valley Pinot Noir Rosé Brut, 2013/14, <i>Camel Valley, Cornwall, England</i></b> A lovely floral and delicate strawberry fruit nose that drives into a brioche, fresh bread yeastiness supported by crisp acidity and a finish of great finesse. Excellent aperitif or with Cornish seafood. (1) 12.5% vol		£47.50
20 <b>Ayala Brut Majeur, NV, <i>Champagne, France</i></b> Known as Bollinger's baby sister. An expressive and elegant Champagne with ripe fruit flavours. Perfect if you've got something to celebrate, or your just feeling a little self-indulgent! (1) 12% vol		£42.00

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.

Wine Guide: White & Rosé: 1 (dry) - 9 (sweet). Red: A (soft, light) - E (full bodied).

Vintage and % volumes may change according to availability.

# LUNCH MENU

12 NOON TILL 5PM

PLEASE SEE OUR BLACKBOARDS FOR SPECIALS AND DESSERTS

<b>Soup of the Day</b> Bloomer bread	£6.00	<b>Charcuterie Platter</b> Coppa, serrano, chorizo, ham, crisps, olives, pickles	£14.00
<b>Cheese Platter</b> <sup>V</sup> Pickles, crusty bread and butter	£13.00	<b>10oz Sirloin Steak</b> <sup>GF</sup> Chips and salad, vine tomatoes, sauteed mushrooms	£22.00
<b>Mixed Platter</b> Meats and cheeses, pickles, crusty bread and butter	£16.00	<b>Fish and Chips</b> Classic beer battered fish with chips and minted mushy peas	£13.00
<b>Chicken Burger</b> Breast, seeded bun, cos lettuce, tarragon mayonnaise, chips	£12.00	<b>Hand Picked Crab Salad</b> Brown and white meat, mixed leaves, crusty bread	£18.00
<b>Padstow Steak Burger</b> Seeded bun, cos lettuce, relish, American mustard, chips	£12.00	<b>Chicken Caesar Salad</b> Romaine lettuce, parmesan, anchovies, garlic croutons, caesar dressing	£14.00
<b>Grilled Halloumi</b> <sup>V</sup> Seeded bun, cos lettuce, red onion marmalade, chips  Add jalapeños, cheese or bacon - £1.20 each	£12.00	<b>Gammon Steak</b> Chips, salad and pineapple	£14.00

## SANDWICHES

- Classic B.L.T. £7.00
- Mature Cheddar Cheese and Pickle <sup>V</sup> £6.00
- Honey & Mustard Roast Ham and Picallili £7.00
- Crab and Cucumber £9.50

## WRAPS

- Goats Cheese <sup>V</sup> £7.50  
Red onion marmalade, rocket
- Breaded Chicken Fillets £8.50  
Mixed leaves, tomato, chilli mayonnaise
- Prawn £8.50  
Lemon mayonnaise, cos lettuce
- Fish Goujon £8.50  
Tartare sauce, cos lettuce
- Crispy Duck £9.50  
Thai chilli, mouli, carrot, rocket

## CHILDREN'S MENU

- Sausages, Chips and Beans All £6.50
- Penne Bolognese
- Ham Salad <sup>GF</sup>
- Tomato Penne <sup>V</sup>
- Cheddar Cheese Salad <sup>V</sup> <sup>GF</sup>
- Mini Fried Chicken, Chips and Salad
- Mini Fish, Chips and Peas

## SIDES

- Chips All £3.50
- Selection of Vegetables
- Side Salad
- Garlic Bread
- New Potatoes
- Minted Mushy Peas
- Peppercorn Sauce

If you suffer from any food allergies or have any specific requirements please contact a member of staff who will be happy to help you. <sup>V</sup> - Vegetarian <sup>GF</sup> - Gluten Free

[www.oldshiphotel-padstow.co.uk](http://www.oldshiphotel-padstow.co.uk) / e-mail: [stay@oldshiphotel-padstow.co.uk](mailto:stay@oldshiphotel-padstow.co.uk) / Tel: 01841 532357