

THREE CROWNS

CHAGFORD

Drinks List

DRINK SPECIALS

We have listed a few of our favourite pre-dinner, or any time drinks for those looking for a little indulgence!

Sloe Royale

A 25ml measure of Plymouth Sloe Gin and 100ml of sparkling Prosecco **£6.75**

Limoncello Prosecco

A 25ml measure of lemon liqueur with 100ml of sparkling Prosecco garnished with a raspberry **£6.75**

Kir Royale

A dash of Crème de cassis with 100ml of either...

Sparkling Prosecco **£6.75**

Joseph Perrier Champagne **£9.25**

Ginger Sparkler

A 25ml measure of Stone's ginger wine with 100ml of Prosecco **£6.25**

Peachy Prosecco fizz

A 25ml measure of Archer's peach schnapps with 100ml of Prosecco **£6.50**

Raspberry Gin fizz

A 25ml measure of Whitley Neill Raspberry gin with 100ml of Prosecco **£6.75**



DRINK SPECIALS (CONTINUED)



Whisky Mac

25ml of Famous Grouse and 50ml of Stone's Ginger wine **£4.25**

Negroni

25ml of Gordon's Gin, 25ml of Red Vermouth (Martini) and 25ml of Campari served over ice with a citrus slice **£6.00**

Brandy & Lovage

A classic combination – 25ml of Courvoisier and 50ml of Lovage, an old English alcoholic cordial distilled from Devon herbs and spices **£4.50**

Rum & Shrub

25ml of Captain Morgan's dark rum and 50ml of Shrub, another old English alcoholic cordial originally used widely in Cornwall in the days of smuggling to dilute the rum! **£4.50**

Taylor's Chip Dry White Port

White Port is lighter and more refreshing than its ruby counterparts. Best served over ice with a Fever-Tree tonic water and a citrus slice **£5.50**



Chase Marmalade Mule

A 25ml measure of Chase Marmalade Vodka, Ginger Beer, a dash of Angostura bitters and a slice of lime **£6.75**

Espresso Martini

50ml of Smirnoff vodka, 25ml of Kahlúa and espresso coffee shaken over ice **£7.95**

Pimm's No. 1

Pimm's No. 1 and lemonade poured over ice with strawberry, mint and cucumber

Single Glass **£5.25**

1.5 Litre Jug **£14.95**



FIZZ BY THE GLASS

Prosecco Spumante, Divici **£5.00**

Italy, NV, 11% vol **VEGAN**

Pale lemon colour, with creamy bubbles. This organic offering has a delicate and complex bouquet with fruity notes of peach, green apple and lemon interlaced with floral hints of acacia and rosé.

Champagne Joseph Perrier **£7.50**

Champagne, France, NV, 12% vol **VEGAN**

One of the great overachieving, underestimated small Champagne houses. It has a relaxed, easy-drinking style with a warm brioche weight to support its fresh apple fruit.

Villa Sandi Il Fresco Rosé **£7.50**

Italy, NV **VEGAN**

Dry and refreshing and served from a 20cl individual bottle.

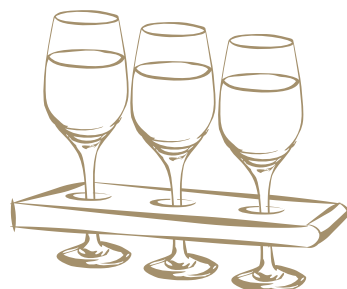
WINE FLIGHTS

With a large selection of wines available by the glass on our main list it isn't always easy to decide which one to choose so why not try one of our wine flight taster options? Each taster glass is 100ml of the selected wine.

White Wine £9.00

1. Chardonnay, Stringy Bark Creek
2. Sauvignon Blanc, Gravel and Loam
3. Dart Valley Reserve

(please see full wine list for tasting notes)



Red Wine £9.00

1. Rioja, Cormoran
2. Pinot Noir, Rue des Amis
3. Malbec, Tamari

(please see full wine list for tasting notes)



Rosé Wine £6.50

1. Pinot Grigio Rosato, Tanti Petali
2. Zinfandel Rosé, Falling Petal

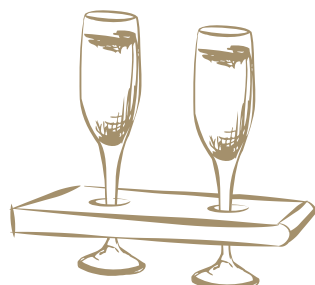
(please see full wine list for tasting notes)



Sparkling Wine £9.50

1. Prosecco, Divici
2. Joseph Perrier Champagne

(please see full wine list for tasting notes)



LANDLORD'S CHOICE WINES

We are very proud that our extensive wine list has reached the national finals in The Great British Pub Awards in both 2017 and 2018 but what wine do you choose? We have added a new feature in our 2019 list which highlights some of our favourites.

Bin 6 **Champagne Joseph Perrier**

Champagne, France, NV 12% vol (1) **VEGAN**

We have been lucky enough to visit this vineyard and Champagne producer twice and whilst you are unlikely to find this on a supermarket shelf we believe the quality speaks for itself which is why we sell it very reasonably by the glass!

Bottle £43.00
Half Bottle £22.50
125ml glass £7.50

Bin 17 **Tempranillo Blanco, Fincas de Azabache**

Rioja, Spain, 2017/18 12% vol (1)

A real find from a 'new' grape, we have visited this vineyard and unhesitatingly recommend this wine either on its own or with fish and seafood. Packaged in a very stylish bottle that is almost too good to recycle!

Bottle £24.00
125ml £4.25
175ml £5.95
250ml £8.50

Bin 23 **Viognier, Laurent Miquel**

Languedoc, South of France, 2017/18 13.5% vol (2)

This wine regularly wins awards and is a personal favourite of ours. Great paired with poultry or pork. Sometimes people don't order this wine for fear of pronouncing the name incorrectly – the easy way to pronounce this wine is 'vee-on-yay'

Bottle £24.50

Bin 41 **Touriga Nacional, Point West**

Lisboa, Portugal, 2015/16 13% vol (D) **VEGAN**

Why wouldn't a country renowned for making port also produce outstanding red wine? Touriga Nacional is a variety of red grapes and considered to be Portugal's finest. Used here in this wine and of course to make port. This wine is medium to full bodied, try it with steaks, Sunday roast, game and cheese. Highly recommended.

Bottle £22.00
125ml £3.90
175ml £5.45
250ml £7.75

Bin 51 **Shiraz, Shiraz, Rocky Road, McHenry Hohnen**

Margaret River, Western Australia, 2015/16 14.5% vol (D)

VEGETARIAN

Having met the wine maker we can recommend this as perhaps the perfect, sleek and glossy Shiraz. Medium to full bodied and great with all types of meat.

Bottle £30.00

PORT

Taylor's LBV Reserve

Produced using rich fruity wines from a single harvest, Late Bottled Vintage was developed as an alternative to Vintage Port.

Taylor's Chip Dry White Port

White Port is lighter and more refreshing than it's ruby counterparts. Best served over ice with a Fever-Tree tonic water and a citrus slice.

Taylor's 10 year old Tawny

The name Tawny Port comes from the colour it turns after wood ageing which also gives a nuttier taste.



GIN, GIN, GIN...

Starting with our locally distilled selection...

Salcombe (Devon)

A citrus rich gin and winner of a Gold medal in the 2017 world gin awards

Suggested serve – ice, Fever-Tree naturally light tonic and grapefruit

Dartmouth (Devon)

A floral gin with apple, elderflower and of course juniper:

Suggested serve – ice, Fever-Tree elderflower tonic and lemon

Exeter (Devon)

Juniper berries balanced with 15 other botanicals make this gin exceptionally smooth and desirable.

Suggested serve – ice, Fever-Tree Indian tonic with an orange slice

Plymouth (Devon)

A unique gin produced since 1793 in the oldest functioning gin distillery in the country and the only gin to have Protected Designation of Origin status.

Suggested serve – ice, Fever-Tree Indian tonic, lemon or lime

Wicked Wolf (Devon)

This Exmoor gin is lovingly blended in small batches, bottled and labelled by hand.

Suggested serve – ice, Fever-Tree Indian tonic, garnished with lime

Tarquin's (Cornwall)

A classic London dry, violets and orange zest. Multi-award winning.

Suggested serve – ice, Fever-Tree Mediterranean tonic, grapefruit

Rock (Cornwall)

Aromatic with juniper and citrus, this gin was developed in Rock, North Cornwall.

Suggested serve – Fever-Tree Indian tonic, ice and lime

6 O'clock (Gloucestershire)

Born in Devon, distilled in Gloucestershire, elderflower and winter savoury botanicals

Suggested serve – ice, Fever-Tree elderflower tonic and lemon

Conker (Dorset)

Distilled in Bournemouth this gin includes homegrown Dorset notes of elderberries, samphire and handpicked New Forest gorse flowers.

Suggested serve – ice, Fever-Tree Indian tonic, lime or gorse flowers if available!

And moving onto some fruity alternatives...

Plymouth Sloe (Devon)

Sloes are steeped in Plymouth gin and soft Dartmoor water. Multi award winning.

Suggested serve – ice and top up with Prosecco or a Fever-Tree lemon tonic

Tarquin's Strawberry and Lime (Cornwall)

Tarquin's original infused with juicy strawberry and zesty lime.

Suggested serve – ice, Fever-Tree Indian tonic and lime

Whitley Neill Pink Grapefruit (England)

Inspired by the citrus groves of Spain this handcrafted gin is infused with Iberian pink grapefruit.

Suggested serve – ice, Fever-Tree Indian tonic and grapefruit

Whitley Neill Rhubarb and Ginger (England)

Exactly as the name suggests!

Suggested serve – ice and a Fever-Tree ginger ale, ginger beer or a naturally light tonic

Whitley Neill Raspberry (England)

Scottish raspberries with a hint of liquorice and coriander.

Suggested serve - this gin is crying out to be topped up with Prosecco!

... & MORE GIN!

Whitley Neill Quince (England)

A hearty helping of quince juice is the core of this delicious and unusual gin.

Suggested serve – ice with a Fever-Tree ginger ale or naturally light tonic

Whitley Neill Blood Orange (England)

A generous helping of Sicilian blood orange forms the core of this gin.

Suggested serve - ice, Fever-Tree Indian tonic, garnished with orange

Whitley Neill Parma Violet (England)

Aromatic violet flowers give English gin Italian elegance.

Suggested serve – ice, Fever-Tree naturally light tonic and lemon

Sipsmith Lemon Drizzle (England)

A hit of real zesty lemon!

Suggested serve – ice, Fever-Tree Indian tonic, lime

Rounding up with some classic or better known gins...

Hendricks (Scotland)

Rapidly becoming the connoisseur's gin of choice. Juniper, Bulgarian rosé and cucumber are amongst the botanicals.

Suggested serve – Fever-Tree tonic water, ice and cucumber

Pinkster Agreeably British (England)

Hand-steeped raspberries make this a delicately pink colour. Great with an aromatic tonic for the ultimate pink gin.

Suggested serve – ice, Fever-Tree aromatic tonic, raspberry and mint

Tanqueray (Scotland)

With a fiercely guarded secret recipe this classic gin makes a cracking G&T!

Suggested serve – ice, Fever-Tree Indian tonic, lime

Bombay Sapphire (England)

Launched in 1987, the sapphire in question is the Star of Bombay and this gin recognises the popularity of gin in India during the British Raj.

Suggested serve – ice, Fever-Tree Indian tonic, lime

Gordon's (Scotland)

First produced in 1769 and the successful recipe remains unchanged to this day!

Suggested serve – Fever-Tree Indian tonic, ice and lime

Gordon's Pink (Scotland)

Refreshing gin blended with strawberries & raspberries.

Suggested serve - ice, Fever-Tree aromatic tonic, garnished with a strawberry



VODKA

Fever-Tree Mediterranean tonic with its blend of essential oils from flowers, herbs & fruits from the Mediterranean shores is the best tonic to complement our vodka range we think!

TORS Vodka (Devon)

TORS is crafted in micro batches in the foothills of the Dartmoor National Park. With Dartmoor's flowing streams providing an endless supply of fresh water, a soft winter wheat is blended to create a vodka like no other. Great care, and time, is then taken to polish the spirit, creating a wonderful, smooth tasting vodka.

Black Cow Dorset Vodka

Black Cow Pure Milk Vodka, a super-premium vodka, the first of its kind made entirely from the milk of grass grazed cows and nothing else. Milk makes exceptionally smooth vodka with a unique creamy character. The milk is separated into curds and whey.

Chase Marmalade Vodka

Beginning life as the 'World's Best' Chase Vodka, the smooth and creamy spirit is marinated with a bespoke Seville orange fine marmalade in the Chase alembic copper pot still; Ginny. The resultant spirit is then further distilled in the world's tallest rectification column (standing at 70ft) with the vapours passing through fresh Valencian and Sevillian orange peel, creating a beautifully bittersweet and 100% natural orange experience.

Grey Goose Vodka

Grey Goose is made from the finest soft winter wheat from the Picardy region in France - the highest grade of wheat used in the finest French breads and pastries. It is distilled only once in a continuous-column distillation process to ensure the quality of the wheat remains to give Grey Goose its extraordinary flavour.

Smirnoff Red

Made using a traditional charcoal filtration method developed by P.A. Smirnoff. Recipe NO.21 was created by P.A.'s son Vladimir after escaping Russia and the Bolshevik revolution. Now reputed to be the best selling vodka in the world!

ARMAGNAC, COGNAC AND BRANDY

Rémy Martin VSOP

Remy Martin is the benchmark for the VSOP category and is blended from spirits aged from 4 to 12 years. This latest version finishes the cognac in old barrels for a year before bottling.

Courvoisier VS

Courvoisier proudly boast their Cognac as that of Napoleon. It all started when Napoleon took hundreds of bottles of Courvoisier Cognac for his years of exile. Napoleon told Emmanuel Courvoisier that whilst he could be given the Hennessy or the Cristal, or indeed the Remy, it was the Courvoisier he really wanted.

Janneau VSOP

A blend of Armagnacs aged for at least 7 years in Montlezun oak. Janneau VSOP is packaged in a Basquaise bottle and it has a smooth, aromatic style.

Hennessy XO

The term XO was coined for this very Cognac by Maurice Hennessy in the 19th Century. This blend includes over 100 eaux-de-vie. **£12.00/25ml measure**

RUM

Fever-Tree Madagascan cola, with its rich blend of kola nut, exotic spices, citrus and vanilla has been carefully crafted and enhances the complex flavours of the fine rums on our list.

Dead Man's Fingers (Cornwall)

The first spiced rum to be blended and bottled in Cornwall which warms the cockles and stirs the soul. Best served over ice with a Fever-Tree Madagascan cola.

Kraken

The Kraken Black Spiced Rum is the first imported black spiced rum from the Caribbean, blended with 14 secret spices. The Kraken Rum is distilled at the Fernandes distillery in Trinidad and aged for between two to three years in ex-American whiskey barrels. Named after a sea beast of myth and legend, The Kraken is strong, rich, black and smooth. While the smooth taste of The Kraken lends itself to be enjoyed as a sipping rum, it can also be enjoyed as a key ingredient in cocktails.

Bacardi

The first white rum in the world, founded in Cuba the traditional Bacardi bat logo was inspired by the fruit bats that lived in the rafters of the original distillery.

Captain Morgan® The Original Rum

A rum that embodies the spirit of those backstreet tavern parties – with a rich and full-bodied taste perfect for the modern day buccaneers who seek real, authentic fun with their crew!

Captain Morgan® Original Spiced Gold

A secret recipe of adventurous spice & natural flavours that are expertly blended with fine Caribbean rum, aged in charred white oak barrels to create a taste and colour as rich as a pocketful of gold doubloons! For a smooth and refreshing tasting drink, Captain Morgan Original Spiced Gold is best served over ice, with cola and a slice of lime.



BOTTLED CIDER

NORCOTTS CIDER



Norcotts Cider

Based near Honiton in Devon these two unusual flavoured ciders are crisp and less sweet than other fruit ciders and the Elderflower is a flavour you are unlikely to find elsewhere – delicious and refreshing!

Elderflower (4.0%)

Raspberry and Orange (4.0%)



Sandford Orchards Ciders

Based near Crediton in Devon this award-winning local cider producer showcases a classic sparkling, cloudy cider along with some unusual sounding fruit flavours!

Devon Mist (4.5%) A sparkling, cloudy cider

Fanny's Bramble (4%) Cider with blackberries

Strawberry Lane (4%) Cask cider with ripe strawberries and a squeeze of lime

Devon Dry (5%) A dry West Country style cider

MALTS

Nearly all of the taste of malts comes from its contact with oak casks. Though every malt has its peak maturation point, the general rule is: younger malts have more distillery character; older malts more cask influence.

Hick's and Healey's malt whiskey (Cornwall)

A collaboration between two Cornish drink families has produced this delicious 8 year old malt whiskey.

Glenmorangie 10 year old (Northern Highlands)

Maturing for 10 years in a range of ex-bourbon casks such as the famous slow grown and air-dried 'designer casks' from Missouri. A mature spirit that is soft, mellow and creamy.

Monkey Shoulder Triple malt (Speyside)

The term monkey shoulder harks back to their whiskey making heritage, it's a reference to a condition the maltmen sometimes picked up while working long shifts.

Talisker 10 year old (Skye)

A powerful peat and sea-salt nose, smoky sweetness with malt flavours and developing warmth with a huge peppery finish, as with other members of the family.

Cragganmore 12 year old (Speyside)

Cragganmore is, for many, the home of the definitive Speyside malt. Hugely complex, rich with layers of flavour and a whiff of smoke in the finish.

Laphroaig 10 year old (Islay South Shore)

In making Laphroaig, malted barley is dried over a peat fire. The smoke from this peat, found only on Islay, gives Laphroaig its particularly rich flavour.

Dalwhinnie 15 year old (Speyside)

Dalwhinnie 15 year old is a Highland malt whisky but some have argued that it should be called Speyside malt because the water source is a tributary of the river Spey, the great whisky river.

Glenlivet 12 year old (Speyside)

Known as 'the single malt that started it all' - The Glenlivet, with its light, subtle bouquet and a mellow, rounded flavour is a single malt whisky of great elegance.

Highland Park 12 year old (Orkney)

The entry level bottling from Scotland's most northerly distillery, Highland Park, aged for 12 years with plenty of citrus and green notes.

Glenfiddich 12 year old (Speyside)

Carefully matured in the finest American bourbon and Spanish sherry oak casks for at least 12 years. Married and mellowed in oak marrying tuns for complete harmony of aroma and flavour.

Glenkinchie 12 year old (Lowland)

Glenkinchie is a classic lowland distillery. The local Lammermuir Hills provide the water for the distillery, producing the light, fruity, dry Edinburgh Malt.

Lagavulin 16 year old (Islay South Shore)

Lagavulin embodies the flavours of the island on which it sits with its rich fruit & smooth smoky flavours complimented by a good dose of Islay peat & crisp sea salt.

Oban 14 year old

Oban 14yo is a superb, full-blooded fruity malt with a whiff of heather and more than a hint of smoke.

Balvenie 21 year old Portwood (Speyside)

An additional period of maturation in 30 year-old port pipes has given this aged Balvenie an extra level of depth and concentration of flavour; adding potent fruit and smoke notes to the silky-smooth full-bodied palate. Rich, indulgent, after-dinner Speyside at its best.

£10.00/25ml measure

NON ALCOHOLIC DRINKS

At The Three Crowns we believe that soft drinks should be interesting and flavoursome so as well as some of the national brands we are pleased to offer:



Frobishers Fruit Juices

Choose from: Orange, Apple, Cranberry, Pineapple, Tomato, Grapefruit

Based in Exeter, Devon, Frobisher's produce juices using 100% fruit, lovingly pressed and bottled to retain all that natural goodness. Being additive and preservative free is a commitment they take seriously. That means you'll find no concentrates or added sugar in Frobishers, just honest, delicious fruit juice that the whole family will love.

Frobishers Fusions

Choose from: Apple & Mango, Orange & Passion fruit, Apple & Raspberry

A local, healthier alternative to J2O. You won't find any concentrates in Frobishers Fusion drinks, only juice squeezed and pressed from whole fruit. Their blend is made with absolutely no artificial colourings, preservatives or sweeteners, so you get the true taste - as nature intended.



The Fever-Tree range of mixers

The Fever-Tree range was created when the then boss of Plymouth Gin couldn't find a single tonic water that enhanced the flavour of his gin. Free from artificial sweeteners the range that has been developed has put quality back into the long forgotten mixer category and has probably given rise to the huge uplift in popularity of premium spirits!

Our selection includes the new Lemon tonic designed to re-invent the old fashioned, lurid coloured bitter lemon drink, a Madagascan cola that enhances rums, bourbons and whiskeys as well as some interesting takes and flavour profiles of tonic water:

All of these mixers also drink well on their own.

Madagascan Cola

Aromatic tonic

Ginger Ale

Naturally light tonic

Lemon tonic

Indian tonic

Elderflower tonic

Mediterranean tonic



Luscombe

Choose from: Wild Elderflower Bubbly or Sicilian Lemonade

Based in South Devon Luscombe go to very great lengths to make drinks that will be a real pleasure to taste. From the time they take talking to growers and suppliers to the fine details of recipes. They really try to make it as it should be made - no shorthand, tricks or shortcuts, just a genuine drink with as few steps in the process as possible.



Fentimans Ginger Beer

A real ginger beer made using the finest Chinese ginger root. Fiery and full of flavour.

HOT BEVERAGES: COFFEE



Owens Coffee

Owens Coffee believe that doing something good for the world should be rewarded with something that tastes spectacular! Each of their award winning coffees are made from the world's finest Fair trade certified organic beans and are freshly roasted to order for us at their roastery in Modbury, South Devon.

Americano £2.10

Cappuccino £2.55

Latte £2.55

Flat white £2.25

Espresso £1.70

Double Espresso £2.15

Mocha £2.70

Hot Chocolate £2.75

LIQUEUR COFFEE

Liqueur Coffee £5.25

Coffee with a little extra kick. Choose from our favourite combinations...

Irish - *Jameson Irish Whiskey*

Irish Cream - *Baileys Irish Cream*

French - *Grand Marnier*

Italian Classico - *Amaretto*

Calypso - *Tia Maria*

HOT BEVERAGES: TEA



Devonshire Tea

Choose from: English Breakfast or Earl Grey

Simply great tea from the Eastern world, lovingly packed in the West Country by a little British company with a taste for adventure. Devonshire Tea only use high grade tea (not dust!) from estates monitored by the Ethical Tea Partnership to protect workers and the environment.

Pot of tea for one £2.10 **Pot of tea for two** £3.60



Perfect Waves Herbal Tea from Owens

Choose from: red berry, peppermint, lemon ginger, camomile and green jasmine.

Herbal Tea £2.55

LUXURY HOT CHOCOLATE

Luxury Hot Chocolate £3.75

White or dark hot chocolate topped with whipped cream, a chocolate flake, marshmallows and chocolate sauce