

Wine List

House Wines

1. Sauvignon Blanc NV Cuvée Chante d'Or, £12.00
Languedoc, France. Clean, fresh and fruity; a good quality house wine. (2)
2. **Medium Dry NV, Cuvée Chante d'Or** £12.00
South of France. Medium bodied, flowery and well balanced. (3)
3. Cabernet Sauvignon Rosé, Santa Helena £12.00
Central Valley, Chil. Attractive bright colour with light crisp clean taste. Perfect refreshment. (2)
4. Grenache-Merlot NV, Cuvée Chante d'Or £12.00
Languedoc, France. Smooth, mellow, attractive red wine. (A)

White Wines

5. Pinot Grigio, San Antonio, Botter £12.50
Umbria, Italy. Light and leafy with a hint of pear blossom. An easygoing match for almost everything. (2)
6. Sauvignon Blanc, Villa Rosa £12.50
Curiso, Chile. Lightly floral with a bright line running through it to give a refreshing clean zippy wine. (1)
7. Chardonnay Black Label, McGuigan £15.00
S.E. Australia, Lemon-edged, golden, toasty, easy Chardonnay. (2)
8. Viognier, Domaine de Montaubéron £16.50
Cotes du Thongue, South of France. Faultlessly fresh and accurate Viognier from lovely unknown family estate at astonishing prices. Evidently made with great care to give peachy, blossomy fruit style with confident weight and assurance. A great discovery. (2)

Rosé Wines

9. Pinot Grigio Rosé, Laroma, Araldica £15.00
Pavia, Italy. As pleasing a Pinot Grigio Rosé as you could meet, it has freshness, delicacy and oe-scented charm all way through. (2)

Red Wines

10. Cinsaut-Shiraz, Rocheburg £15.50
Western Cape, South Africa. Easy, soft open-weave young wine with a full finish.
11. Cotes du Rhone Reserves des Capucins £15.50
Auguste Bessac, France. Young, well ripened, ready to go Rhone red. Always friendly and very correct, its berry fruit, light style is neatly retained under screw cap. (B)
12. Nero d'Avola, Lascari £14.00
Sicily, Italy. Wine of the sunburnt south, made from Sicily's finest grape variety - the juicy dark Nero d'Avola is spicy, smooth and succulent (D)
13. Pinot Noir, Pionero, Vina Morandé £14.00
Casablanca Valley, Chile. A delicious, easy going, light wine with plenty of strawberry and cherry fruit with a perfumed background so typical of Pinot Noir. Elegant, light and ethereal it has enticing spicy edge and fine silky Tannin structure. (B)
14. Mazuelo Rioja Crianza £19.50
Azabache, Spain. Instnatly attractive combination of vital strawberry fruit and soft oak flavours that is the hallmark of Rioja - and its universal appeal. Very satisfying (B)
15. Rioja £13.50
Don Placero, Spain. Nicely aged red colour. Softly oaky, polished style. A really friendly Rioja with a big juicy character. (B)

Sparkling Wines

16. Louise Perfrier brut NV £17.40
France. Light, bright and full of sherbet. Easygoing and refreshing, it is not one to over-consider but definitely one to drink with glee. (2)
17. Pinot Grigio Rosé Spumante NV £18.00
Mirabello, Italy. A friendly refreshing fizz with an attractive salmon pink hue. Soft and dry plenty of strawberry confit flavours. Perfect for a celebratory glass, or with a meal. Delicious and uncomplicated and light enough to raise your spirits. (S)

Champagne

18. Paul Herard Blanc de Noirs Brut NV £31.50
Brut, but with sunny fruit flavours and a fresh apply edge. (1)

Wines supplied by **Walter Hicks Fine Wine Merchants, St. Austell, Cornwall**

White and Rosé Wines are designated numbers 1 to 9, with 1 being the driest and 9 being the sweetest

Red wines are designated letters A to E with A being the lightes and softest and E being the deepest and fullest with a concentrated flavour.

The Cyder Presse

Free House &
Bed & Breakfast



The Cyder Presse Free House

Cyder Presse • Weare Giffard
Bideford • Devon • EX39 4QR
Tel: 01237 425517

www.cyderpresse.co.uk

Menu

Judy & Malcolm Passmore welcome you

The Cyder Presse

Starters

Blanchbait£4.75
Deep fried breaded whitebait, served with dressed salad,
bread & butter, homemade tartar sauce

House Pate£4.75
Please ask for our choice of todays homemade pate

Prawn Pots£4.75
Prawns in a white wine and cream sauce, topped with
toasted crumbs

Baked Mushrooms£4.75
With stilton and cream

Deep Fried Goats Cheese£4.75
With spicy green pepper jam

Soup of the Day£4.50
Please ask for todays homemade soup, served with
crusty roll

From the Allotments & Farmlands

Grilled Goats Cheese & Beef Tomatoes . .£9.00
Served on crispy potato latke, dressed salad, balsamic
reduction

Butternut Squash, Cheddar & Lentil
Cakes£8.95
Served with fresh herb mayonnaise

Spinach, Mushroom & Stilton
Pasta Bake£8.95

From the Rivers & Coastline

Maple Glazed Salmon£10.00
Grilled Maple glazed fillet

Beer Battered Cod£9.00
Served with chunky chips and mushy minted peas

Salmon Baked with Lemon &
Dill Butter£10.00

Scampi, Chips & Peas£8.50

From the Fields & Pastures

Presse Steaks

Cooked to your liking, served with onion rings

6oz Fillet£15.00

10oz Sirloin£14.00

10oz Rump£13.00

Gammon£10.00

Rosemary Lamb Shank£10.50
Slow roasted, with a red wine reduction jus

Sausage & Mash£8.50
Locally made sausages, creamy mash, rich gravy

Spicy Chicken Wrap£9.50
Baked with cheddar cheese topping, dressed salad

Ham, Egg & Chips£7.50

If not stated, all main meals are served with your choice of
new potatoes, mash, chips and seasonal vegetables or salad

Something for the small folk

At the Cyder Presse we like to offer healthier alternatives
to deep fried foods for children, so both dishes can be
served with new potatoes, mash or salad upon your
request.

Fish Fingers£6.00
Cod fillet fingers, served with chips and baked beans

Chicken Nuggets£6.00
Baked & served with chips and baked beans

Locally Made Sausages£6.00
Served with mashed potato, vegetables and gravy

*We pride ourselves on locally sourced ingredients,
supporting our community.*

*For our selection of Desserts,
see the daily board £4.75*

Cheeseboard £5.75