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**DRINKS**

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**MENU**

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Opened in 1903, The Victoria Hotel was the very first purpose built hotel in Sidmouth. Lovingly restored, the Victoria Hotel has many authentic historical features, such as oak panelling, the sweeping original wooden staircase and charming stone turret rooms. Sidmouth rose to prominence when coastal bathing became popular in the Regency and Victorian periods. Indeed, Queen Victoria herself was brought to Sidmouth when she was only a baby. Years later, her third son, the Duke of Connaught became a regular visitor and Sidmouth's famous Connaught Gardens are named in his honour.

Prices are shown in £ sterling.

Please inform us of any food allergies or special dietary requirements.

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# WINES

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WHITE	125ml	175ml	250ml	Bottle
1. Brend Hotels Semillon Chardonnay Australia—13%, Peach, Elegant, Citrus	6	8	10	24
2. Concha Y Toro Sauvignon Blanc Chile—12.5%, Tangy, Fresh, Gooseberry	6	8	10	24
3. Principato Pinot Grigio Italy—12%, Fresh, Delicate, Fruity	6	8	10	24
4. Solar Viejo Rioja Blanco Spain—13%, Citrus, Floral, Refreshing	7	9	11	25
5. Brunner Liebfraumilch Germany-9.5%, Crisp, Juicy, Honey	6	8	10	24

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RED	125ml	175ml	250ml	Bottle
7. Brend Hotels Cabernet Sauvignon Australia—13.5%, Elegant, Plum, Blackberry	6	8	10	24
8. Concha Y Toro Merlot Chile—12.5%, Juicy, Fresh, Plum	6	8	10	24
9. La Cour Des Dames Syrah France—12.5%, Complex, Raspberries, Spice	6	8	10	24
10. Finca Flichman Malbec Argentina—12%, Fruity, Smooth, Full	6	8	10	24

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ROSÉ	125ml	175ml	250ml	Bottle
81. Brend Hotel Shiraz Rose Australia—13%, Subtle, Strawberry, Crisp	6	8	10	24
82. Canyon Road White Zinfandel California, USA—8.5%, Smooth, Cherry, Crisp	6	8	10	24

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SPARKLING WINE & CHAMPAGNE	125ml	200ml
117. Prosecco 11%	7	
102. Ayala champagne 12%	15	
120. Bottega Gold 11%		11
113. Bottega Rose 11.5%		11

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## BEER & CIDER

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DRAUGHT BEER AND CIDER		PINT	1/2
Carling	4.2%	4.80	2.40
Peroni	5%	5.80	2.90
Stowford Press	4.5%	4.80	2.40
Worthington Creamflow	3.6%	4.80	2.40
Doombar Cornish Real Ale	4%	4.80	2.40
Guinness	4.3%	5.50	2.75

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### BOTTLED BEER AND CIDER

Carlsberg Special Brew 275ml	8.0%	5
Becks Blue 275ml	0.05%	4
Coors Light 330ml	4.0%	4.35
Devon Red 500ml	4.5%	5.50

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# SPIRITS

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ALL SPIRITS 25ML UNLESS OTHERWISE STATED

## GIN

Gordons	37.5%	4
Tarquins	42%	5
Tarquins Sea Dog	57%	6
Tarquins Blackberry	38%	5
Sidmouth Gin	40%	6
Plymouth	41.2%	4.50
Bombay Sapphire	40%	4.50
Hendricks	41.4%	6
Salcombe Gin	44%	6

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## VODKA

Smirnoff Red	37.5%	4
Absolut	40%	4
Belvedere	40%	5
Grey Goose	40%	5

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## RUM

Bacardi	37.5%	4
Havana Club	40%	4
Lambs	40%	4
Woods	57%	5

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## SHERRY All 50ml

Tio Pepe	15%	4
Croft Original	17.5%	4
Harveys Bristol Cream	17.5%	4
Harveys Amontillado	17.5%	4

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## VERMOUTH All 50ml

Martini Dry	15%	4
Martini Rosso	15%	4
Noilly Prat	18%	4
Cinzano Bianco	15%	4
Dubonnet	14.8%	4

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## SINGLE MALT WHISKY

	Age	ABV	
Oban	14	43%	6
Dalwhinnie	15	43%	6
Talisker	10	45.8%	6
Macallan Gold		40%	5
Lagavulin	16	43%	6
Laphroaig	10	40%	6
Cragganmore	12	40%	5
Glenkinchie	12	43%	5
Balvenie	12	40%	5
Highland Park	12	40%	5
Glenfiddich	12	40%	5
Ardbeg	10	46%	6
Glenmorangie Original	10	40%	5
Bowmore	12	40%	5

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## IRISH WHISKEY

Bushmills	40%	5
Jamesons	40%	4

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## AMERICAN AND CANADIAN WHISKEY

Makers Mark	45%	4
Jack Daniels Black Label	40%	4
Canadian Club	40%	4

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## BLENDED WHISKY

Bells	40%	4
Famous Grouse	40%	4
Johnnie Walker Black Label	40%	4

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## COGNAC

Hennessy Fine De Cognac	40%	6
Blend of 60 eaux-de-vie, aged for 4-10 years		
Hennessy XO	40%	15
Blend of 100 eaux-de-vie, aged for 10-30 years		
Hennessy Paradis	40%	30
Blend of over 100 eaux-de-vie, aged for 25-130 years		
Remy Martin VSOP	40%	6
Blend of over 100 eaux-de-vie, aged for 4-15 years		
Remy Martin XO	40%	15
Blend of over 300 eaux-de-vie, aged for 10-37 years		
Hine VSOP Rare	40%	6
Blend of 25 eaux-de-vie aged for up to 6 years		
Martell VS	40%	4
A very young blend which has been popular for 300 years		

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# SPIRITS

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ALL SPIRITS 25ML UNLESS OTHERWISE STATED

## PORT

Cockburns Special Reserve 50ml	20%	4
Taylors LBV 2011 50ml	20%	6

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## ARMAGNAC

Janneau Grand Armagnac VSOP	40%	6
A warm bright Armagnac with vanilla and spice		

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## FRUIT BRANDIES

Boulard Calvados VSOP	40%	4
Cherry Brandy	24%	4

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## LIQUEURS

Disaronno	28%	4
Drambuie	40%	4
Glayva	35%	4
Tia Maria	20%	4
Kahlua	20%	4
Cointreau	40%	4
Grand Marnier	40%	4
Advocaat 50ml	17.2%	4
Benedictine	40%	4
Kummel	39%	4

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## WORLD SPIRITS

Sambuca	38%	4
Creme de Cacao	24%	4
Creme de Menthe	24%	4
Creme de Cassis	17%	4
Jose Cuervo Tequila	38%	4
Campari 50ml	25%	4
Pernod	40%	4
Ricard	45%	4
Southern Comfort	35%	4
Pimms (straight) 50ml	25%	4
Malibu	21%	4
Archers	18%	4
Baileys 50ml	17%	4.50
Lovage 50ml	5.3%	3
Stones Ginger Wine 50ml	13.5%	4
Blue Curacao	21%	4
Limoncello	27%	4

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# COCKTAILS

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## CLASSIC COCKTAILS

Cosmopolitan	9
Absolut Vodka, Cranberry Juice and a dash of Cointreau, Fresh Lime and Orange	
Margarita	10
Gold Tequila, Lime Juice, Cointreau, Salt	
Pimms No1 Cup	7
The Classic Summer Drink with Lemonade and Summer Fruits	
	Jug 21
Havana Mojito	9
Havana Club Rum balanced with Mint and Lime	
Pina Colada	9
Havana Club Rum, Coconut Syrup, Cream and Pineapple Juice	
Champagne Cocktail	17
Champagne with Martell VS, Angostura Bitters and Orange	
Martini Cocktail	
served shaken or stirred with a twist of lemon	
Plymouth Martini or Tarquins Martini	10
Salcombe Martini	12
Belvedere or Grey Goose Martini	12
Kir Royale	
Champagne and Creme de Cassis	17
Prosecco and Creme de Cassis	10

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## VICTORIA SIGNATURE COCKTAILS

Black-Forest Delight	9
Cherry Brandy, Cacao Brown, Raspberry Syrup and Cream	
Strawberry Daiquiri	10
Bacardi, Strawberry Syrup with Lime Juice and a Strawberry	
Sea Dog Snapper	14
Tarquins Navy Strength Gin, Tomato Juice, Tabasco, Worcester Sauce	
Blackberry Gin Spritz	14
Tarquins Blackberry Gin, Prosecco, Mint	
Blackberry Bramble	10
Tarquins Blackberry Gin, Lemon Juice, Sugar Syrup	

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## AFTER DINNER COCKTAILS

Espresso Martini	12
Absolut Vodka, Kahlua, Espresso Coffee with Coffee Beans to garnish	
Brandy Alexander	10
Martell VS, Creme De Cacao and Cream, Shaken or Layered	
Midnight Mint	10
Creme de Menthe, Creme de Cacao and Cream	
Toasted Almond	10
Kahlua, Amaretto and Cream	

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## MOCKTAILS AND CHILDREN'S COCKTAILS

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Pink Panther	4
Lemonade and Grenadine Syrup	
Moana Delight	5
Pineapple Juice, Passion Fruit Syrup and Lemonade	
Raspberry Mint Cooler	4
Raspberry Syrup, Mint Leaves, Lemonade over Crushed Ice	
Dracula's Draft	5
Orange and Lemonade with Blackcurrant Cordial	
Elsa's Frozen Surprise	5
Lemonade, Blue Curacao Syrup, Lime, Sugar Syrup over Crushed Ice	
Ariel Spritz	5
Lemonade, Orane Juice, Blue Curacao Syrup, Cherry Syrup over Crushed Ice	
Cherry Bakewell	4
Apple Juice, Cherry Syrup, Almond Syrup over Crushed Ice	
Strawberry Virgin Colada	5
Strawberry Syrup, Coconut Syrup, Pineapple Juice and Cream over Crushed Ice	
Cherry Ginger Mojito	6
Cherry Syrup, Ginger Beer with Mint and Lime	

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# SOFT DRINKS

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## BOTTLES

Coca Cola 200ml	2.75
Schweppes Lemonade 200ml	2.75
Diet Lemonade 125ml	2.50
Frobishers Fusion 275ml Orange and Passionfruit, Apple and Mango, Apple and Raspberry	3.75
Frobishers Juices 250ml Apple Juice, Cranberry Juice, Orange Juice	3.50
Elderflower Presse 275ml	3.50
Appletiser 275ml	3.75
Ginger Beer 200ml	2.50
Fever Tree Premium Tonic 200ml Indian, Mediterranean, Aromatic, Naturally Light	3.50
Fever Tree Sicilian Lemonade 200ml	3.50
Mixers 125ml Orange / Pineapple / Grapefruit / Tomato Tonic / Diet Tonic / Ginger Ale / Bitter Lemon	2

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## DRAUGHT MIXERS

1/2 PINT

Pepsi	2.75
Diet Pepsi	2.50
Lemonade	2.75

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## LIQUER COFFEES

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All served with filter coffee, brown sugar and double cream

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Irish Coffee 7  
Jameson's Whiskey

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French Coffee 7  
Martell VS

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Italian Classic 7  
Disaronno

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Calypso Coffee 7  
Tia Maria

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Seville Coffee 7  
Cointreau

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Skye Coffee 7  
Drambuie

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Monks Coffee 7  
Benedictine

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Cafe Curacao 7  
Grand Marnier

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Baileys Irish Coffee 7  
Baileys

