

A top-down view of two identical glasses filled with a clear liquid, ice cubes, a slice of lemon, and a sprig of rosemary. The glasses are positioned diagonally on a white surface, casting soft shadows. The text is overlaid in the center.

THE GREAT BARN

WEDDING DRINKS

MENU

DRINKS FOR YOUR DAY

GREAT DRINKS

£24 per head for 2026/27 bookings, increasing to £28 per head for 2028 bookings.

INCLUDES

3 glasses per guest from a range of fizz, cocktails and non-alcoholic drinks
Half a bottle of wine for your feast.
A glass of Prosecco for speeches.

To add one pre-ceremony arrival drink per guest + £5

Please regard the above as a guide, we are very flexible and can fit in with your thoughts and ideas for your day, just let us know.

If your guests drink less than the quantities above, we will reflect this in your final invoice. If, on the other hand, your guests are thirstier than anticipated, we have plenty in our stores and can, with your approval, easily top everyone up.

Our licensed bar will be open for your Evening Reception once your wedding feast has finished but let us know if you would like us to have staff in place earlier. Our bar is cash or card and we are happy to run a tab for complimentary drinks.

SUPPLYING YOUR OWN DAY DRINKS

£15/ head

If you would prefer to buy in some or all of your own drinks for your reception, feast and toasts feel free to do so. Please factor into your budget our £15/head (day guests only) fee which covers: taking delivery, handling, secure storage, unpacking, disposal of boxes and bottles, chilling, ice and garnishes for your drinks and finally...being served by our smart, smiley waiting staff.

If you'd like to bring some but not all of your drinks we'd be happy to quote for a reduced handling fee.

All evening drinks will be supplied by our licensed bar where guests can either pay for their drinks or we can run a tab.

FRIDAY SUPPERS & SUNDAY GET TOGETHERS

For Friday or Sunday gatherings we would be happy to add fizz, wine and non-alcoholic drinks to your Drinks Order.

RECEPTION DRINKS

Choose up to 3 plus a non-alcoholic option.

FIZZ

Prosecco Nua

A premium Prosecco, elegant and crisp, with a fruity bouquet of citrus and tropical fruits.

Bellini + £1

Classic, classy Italian cocktail of Prosecco with peach purée.

Crémant de Loire Rose + £2

French, pink bubbles.

Champagne Brut Jules Feraud + £4

Notes of fresh ripe fruit, perfect with canapes.

Mumm Cordon Rouge Champagne + £6

Good quality champagne without breaking the bank.

BEERS & CIDERS

Peroni

Budweiser

Sandfords Devon Red Cider + £3

Bays Craft Beers + £3

Casks of ale or cider can be arranged.



COCKTAILS

Pimms

Pimms, lemonade, garnished with seasonal fruit and mint.

Mulled Wine or Cider

Perfect warming alternative for winter weddings.

TGB G & T + £1

Great Barn twist using the best of Devon, Torbay Gin, mixed over ice with Luscombe tonic, garnished with lemon and lime.

Aperol Spritz + £3

Delicious Italian cocktail of Prosecco, Aperol, soda, over ice, garnished with a slice of orange.

Negroni + £3

Gin, Campari, Vermouth Rosso, served over ice and garnished with a slice of orange.

Dark & Stormy + £3

Dark Rum, Ginger Beer, Lime Juice, over ice garnished with a slice of lime.

Moscow Mule + £3

Vodka, Ginger Beer, Lime Juice, over ice garnished with a slice of lime.

NON-ALCOHOLIC

Luscombe Elderflower Bubbly

Luscombe Sicilian Lemonade

Peroni 0%

Non- Alcoholic Prosecco - La Gioiosa 0% + 50p

Bright and intense with notes of apple and citrus.



FOR YOUR FEAST

WHITE WINE

Sauvignon Blanc, Pierre Lacasse - France

Aromas of grapefruit & gooseberry, lively, clear and refreshing.

Pinot Grigio, Cattaratto - Italy

Light and dry with mellow orchard fruit on the palate.

Slow' Chenin Blanc, False Bay - South Africa (V) + £1

Bready and herbaceous, with creamy flavours of lemon peel and fennel.

Organic Rioja De Alto Gatito Loco - Spain + £1.50

Clean and crisp with peachy notes.

Pebblebed White - Devon + £2

Super local wine from the Exe Valley. Tropical fruits, grapefruit and lychee on the palate with a crisp mineral finish.

Sauvignon Blanc 'Cellar Selection', Sileni - New Zealand + £2

A succulently fruity Marlborough Sauvignon showing gooseberry, passion fruit, fresh peaches and lime with grassy undertones.

Dart Valley Reserve, Sharpham - Devon + £2.50

Dry local wine from the banks of the River Dart.

Vintage Reserve, Calancombe Estate (V) + £2.50

Lightly aromatic with lots of delicious floral notes and hints of peach and apricots and a lovely long finish produce in South Devon vineyard.

RED WINE

Malbec Toro Fuente - Argentina

Full bodied with a rich palate of dark fruit and mocha.

Shiraz Euca Hill - Australia

Excellent Shiraz, warming and round.

Duorum, Castelo do Vinteiro - Portugal + £1

Silky black plum and prune with an intriguing exotic character with ravishing notes of blackberries, figs, morello cherries and spices.

Organic Rioja Tinto, De Alto - Spain + £1.50

Fresh and round with a multitude of red and black fruits.

Fleurie La Madonne - France + £2.50

Elegant, floral Beaujolais of immense charm.

Pinot Noir, Sharpham - Devon + £5.50

Lighter, deliciously bright wine packed full of sweet, plummy fruit.

ROSÉ WINE

Chiarretto Rosé, Ancora - Italy

Refreshing, dry, versatile and food friendly rosé from Piemonte.

Casal Mendes - Portugal + 50p

Slightly sweeter, bursting with strawberries and raspberries.

Organic Rosé, Adobe Reserve - Chile + £1.50

Fresh, delicate and easy to drink with flavours of cherry and blackcurrant.

Pinot Noir Rosé, Sharpham - Devon (V) + £4

A dry and fruity rosé with a focus on red fruits such as sour raspberry, wild

FOR YOUR FEAST

FIZZ

Prosecco Nua - Italy + £2

PUDDING WINE

15 glasses per bottle.

Botrytis Semillion - Australia £17/bottle
A beautiful bouquet of honey, apricot and nectarine.

Monbazillac Grangeneuve - France £19.50/bottle
Luscious complex fruit rivalling its more expensive Sauternes neighbours.

Other drinks available for the feast or let us know if you would like the bar open.

PORT

15 glasses per bottle.

Late Bottled Vintage Port, Krohn - Portugal £25/bottle
Damson plum, dried fruit and warm spice with hints of fresh cherry.

WATER

Carafes of our delicious spring water with ice and lemon will be on your tables during the Feast and a constant supply is on tap from our drinks dispenser on the bar for the evening reception, but do let us know if you would like us to supply still or sparkling bottled water.

FIZZ FOR SPEECHES

One glass per guest for Toasts.

Prosecco Nua - Italy

Crémant de Loire Brut Rosé - France + £1

Champagne Brut Jules Feraud - France + £2

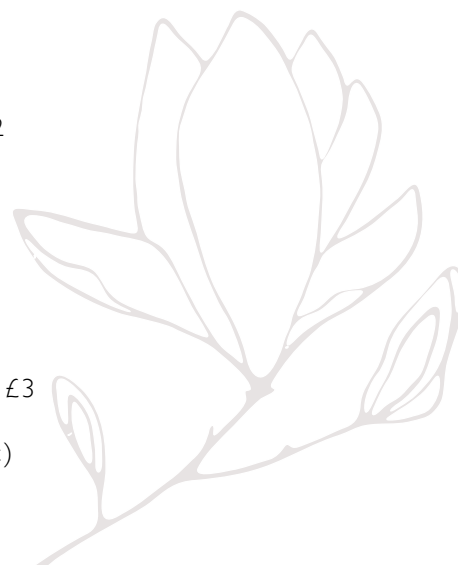
Sparkling Brut, Sharpham - Devon + £3

Pebblebed Sparkling White - Devon + £3

Pebblebed Sparkling Rosé - Devon + £3

Mumm Cordon Rouge Champagne - France + £3

Luscombe Elderflower Bubbly (non-alcoholic)



A top-down view of four glasses filled with water, ice cubes, and a sprig of fresh herb (likely thyme). The glasses are arranged in a square pattern on a white surface. The central glass is in sharp focus, while the others are slightly blurred. Long, soft shadows are cast from the glasses onto the surface.

CONTACT US

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