

## The Salcombe Coffee Co.

The aroma of coffee greeted us as we stepped into the popular Salcombe Coffee Co on Fore Street. We were taking a break from shopping on a day when temperatures were close to freezing and we nodded in mock agreement as we spotted a sign that said:

“give me coffee and no one gets hurt!”

There is plenty of choice for both breakfast and lunch at Salcombe Coffee co and they claim, with justifiable confidence, that their bacon sandwich is made ‘as it should be made with an extra lavish serving of bacon between thick slices of white bread, and HP sauce on hand if you wish’. In a very short time, my bacon sandwich was on the table in front of me... quite scrumptious.

It is a recommendation at any eating place to find all the tables taken - thankfully, from among the locals who came to read the cafe’s newspapers or chat, a young couple vacated theirs as we arrived. Once seated, we settled for the house-blend coffee from a display on shelves alongside our table. In summer we might have chosen a smoothy.

“Having a healthy month?” a pert note asks, and tempts us from a range of smoothies that includes fresh meal, raspberry, strawberry, honey and orange. Not to be overlooked at any time of the year is their Hot Chocolate which is sourced from San Francisco. It is superb.

It was hard to choose between the home baked cakes and muffins, but the indulgence was worthwhile so we left the Salcombe Coffee Co carrying a brown paper bag filled with bakes to enjoy at home.

Attention to detail, which is the hallmark of smart hotels, is evident here. The owner – once maitre d’hôtel at Soar Mill Cove Hotel, assures fabulous quality in whatever is served at the tables.

Music plays for your pleasure if you are alone, but without butting in if you are in conversation. Similarly, the decor blends into the experience without drawing too much attention to itself.

If you are looking for lunch on a winter Sunday, try their roast. When you book, you’ll find out which meat joint to expect on the following Sunday. It will have the traditional trimmings and fresh vegetables and for £12.95 there will be a desert to follow. If you prefer just the first course, it is £10.50.

You can expect moderately priced, excellent home style cooking at 77 Fore St, Salcombe.

TQ8 8BU Pop in to make a booking or call 01548 842319

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