

Drinks

Hot drinks

TEA

English Breakfast	3
Earl Grey	3
Peppermint	3
Rooibos	3
Hibiscus	3
Jade tips	3

COFFEE

Long black	3
Decaf long black	3
Flat white	3.30
Cappuccino	3.20
Espresso	2.80
Ice coffee	3.40
Latte	3.30
Turmeric latte	3.60
Matcha latte	3.60
Mocha	3.60
Hot chocolate	3.40

EXTRAS

Oat milk	0.40
Soya milk	0.40
Syrups	0.50

Draft and bottles

DRAFT

Sharp's Offshore Pilsner	3 half	5.50 pint
Sharp's Atlantic Pale Ale	3 half	5.50 pint

BOTTLES

Firebrand Patchwork Rocket	5.80
Firebrand Thundercloud	6
Sharp's Doom Bar	5.50
Lucky Saint Zero (alcohol free)	4.50
Cornish Orchards Gold	6.20

SOFT DRINKS

Coca-Cola	3.20
Diet Coke	3.20
Luscombe Hot Ginger Beer	3.50
Luscombe Elderflower Bubbly	3.50
Luscombe Sicilian Lemonade	3.50
Luscombe Organic Orange	3.50
Luscombe Organic Apple	3.50

TONICS AND MIXERS

Luscombe Devon Tonic Water	2.20
Luscombe Light Devon Tonic Water	2.20
Luscombe Elderflower Tonic Water	2.20
Fever-Tree Ginger Ale	2.20
Fever-Tree Soda	2.20
Three Cents Pink Grapefruit Soda	2.50
Three Cents Pineapple Soda	2.50
Three Cents Cherry Soda	2.50

Spirits

GIN	25ml	35ml	50ml
Boxer Gin	4.50		
Bude Gin	4.50		
Gin Bachur	4.50		
Elemental Raspberry Cornish Gin	4.50		
Penzance Gin	5		
Dr Squid Gin	5.50		
Caspyn Old Tom Marmalade Gin	5.50		

VODKA

Element 29	4.50		
Cariel Vanilla Vodka	4.50		
Broken Clock	4.50		
Aval Dor Cornish Vodka	5.50		

RUM

Toti White Rum	4.50		
Toti Dark Rum	4.50		
Kalani Coconut Rum	4.50		
Morvenna Spiced Rum	4.50		
Kalkar Coffee Rum	4.50		

WHISKEY

Robert Burns Blended	4.50		
Evan Williams Bourbon	4.50		
Hell's Stone Whiskey of Cornwall	5.50		
Isle of Arran 10 Year Old Single Malt			7

CONGNAC, ARMAGNAC, SHERRY AND PORT

Larsen Aqua Iquis VS Cognac	5		
Baron de Sigognac VS Armagnac	6		
Bertola Pedro Ximenez			5
Ramos Collectors Ruby Port			5.50
Ramos 10 Year Old Tawny Port			8

Spirits continued

OTHER LIQUORS AND SPIRITS	25ml
Pentire Collins (alcohol free)	3.50
Mr Black Coffee Liqueur	5
Bottega Bitter	5
Bottega Limoncello	4.50
Bottega Nero Dark Chocolate	4.50
Bottega Pistacchio	4.50
Gozio Amaretto	4.50
Arrette Blanco Tequila	4.50

Cocktails

WHISKEY		GIN	
Manhattan	12	Cornish Negroni Our Way	11
Evan Williams bourbon, white and red vermouth, maraschino cherry syrup, aromatic bitters		Bude Gin, red vermouth, Bottega Bitter	
		Cornish Marmalade Negroni	11
		Caspyn Old Tom Marmalade Gin, red vermouth, Bottega Bitter, orange bitters	
VODKA		Gin Fizz	10
Espresso Martini	12	Boxer Gin, fresh lemon juice, sugar syrup, prosecco	
Cariel Vanilla Vodka, shot of espresso, Mr Black Coffee Liqueur, sugar syrup			
Cosmopolitan	11	Bramble	11
Element 29 vodka, Folkington's cranberry juice, fresh lime juice, triple sec, sugar syrup		Boxer Gin, fresh lemon juice, sugar, blackberry liqueur	
TEQUILA		RUM	
Margarita	11	Daiquiri	11
Arrette Blanco Tequila, triple sec, fresh lime juice, agave syrup		Toti White Rum, fresh lime juice, sugar syrup	
		NON ALCOHOLIC	
		Pentire Collins	8
		Pentire Cornish non-alcoholic spirit, fresh lime juice, sugar syrup, soda	

Wine

SPARKLING	50ml	125ml	175ml	250ml	Bottle
Villaformosa Zero Alcohol 0%, Spain ^{vegan} Light and fresh with tropical fruit					18
Proverbio Organic Extra Dry Prosecco, Italy ^{vegan} Apple and apricot with a note of pear		8			29
Fluteau Blanc de Noirs (100% Pinot Noir), France ^{vegan} Green apple and brioche					55
Gusbourne Blanc de Blanc 2017, England ^{vegan} Elegant, citrus, hints of buttered toast		15			70
Billecart-Salmon Brut Reserve, France ^{vegan} Floral and fruity with light notes of biscuit					75
Billecart-Salmon Brut Rose, France ^{vegan} Creamy smoothness wild strawberry hint of raspberry					115
ROSE					
Roos Estate Sauvignon Blanc Rose, South Africa ^{vegan} Fresh and fruity notes of strawberry, passionfruit and guava		5.50	6.50	8.25	22
Castillo de Enériz Garnacha, Spain ^{vegan} Red fruit tropical fruit and blood orange		6.50	8	9.50	28
La Vie En Rose Cinsault, France ^{vegan} Fresh raspberry cherry grenadine					30
Lawson's Dry Hills Pink, New Zealand ^{vegan} Ripe strawberry floral tones					32
Coeur de Clementine Cotes De Provence, France ^{vegan} White peach green citrus hint of lavender					37
Domaines Ott Mireille Cotes De Provence, France ^{vegan} Nectarine blackcurrant buds lemon zest					82
SWEET AND FORTIFIED WINE					
Chateau De La Peyrade Muscat de Frontignan, France Orange blossom apricot fruit in syrup		7			26
Alambre, DOC Moscatel de Setubal, Portugal Orange apricot honey					28
Lions de Suduiraut Sauternes, France Honey nuts peach liqueur and spicy pineapple					40
Bertola Pedro Ximenez, Spain Dried fig raisin dark chocolate	5				
Ramos Collectors Ruby Port, Portugal Prune fig cherry blackberry	5.50				
Ramos 10 Year Old Tawny, Portugal Mellow ripe fruit raisin spicy wood notes	8				

Wine continued

WHITE	125ml	175ml	250ml	Bottle
Telegraph Road Chardonnay, Australia ^{vegetarian} Peach and apricot hints of vanilla	5.50	6.75	9	22
Para Dos Sauvignon Torrontes, Argentina ^{vegetarian} Gooseberry melon and grapefruit	6.50	7.25	8.75	24
Terre Allegre Trebbiano, Italy ^{vegan} Citrus and pineapple and floral	6	7	9	24
Willowglen Gewurztraminer Riesling, Australia ^{vegan} Rose and spice light citrus				27
Mont Rocher Viognier, France ^{vegan} Honeysuckle apricot and nectarine				27
Levre Piquante Picpoul De Pinet, France ^{vegan} Zesty lime and grapefruit and a little peach	7	8.25	9.50	28
Novaripa Arenile Pecorino Terre di Chieti, Italy ^{vegan} Tropical fruit with notes of banana				30
Funkstille Gruner Veltliner, Austria ^{vegan} Ripe pear and citrus				31
Gatito Loco Blanco Organic, Spain ^{vegan} Passionfruit mango and citrus	7	8.50	11	33
Rickety Bridge Sauvignon Blanc, South Africa ^{vegan} Pear passionfruit and gooseberry				35
Laureatus Albarino, Spain ^{vegan} Lemon and tangerine and a hint of fennel				38
Wild & Wilder The Courtesan Riesling, Australia ^{vegan} Grapefruit melon and quince				39
Lawson's Dry Hills Sauvignon Blanc, New Zealand ^{vegan} Green grass and passionfruit hint of lime				40
Normand Macon La Roche-Vineuse Blanc, France ^{vegan} Peach blossom green apple and mineral	11	13	15	42
Mád Dry Furmint, Hungary ^{vegan} Peach apricot and ginger a note of mineral				44
Cartlidge & Browne Chardonnay, USA ^{vegan} Honey baked bread and green apple				49
Morgassi Superiore Gavi di Gavi, Italy Pear greengage and a hint of almond				49
Cave de Ribeauvillé Pinot Blanc Organic, France ^{vegan} Floral dry and nutty				51
Domaine De La Meuliere Chablis, France ^{vegan} White flower grapefruit and mineral				60
Domaine Faiveley Meursault, France ^{vegan} Nectarine and vanilla				99

Wine continued

RED	125ml	175ml	250ml	Bottle
Telegraph Road Shiraz Viognier, Australia ^{vegetarian} Blackcurrant pepper and a note of apricot	5.50	6.75	9	22
Hilmar Zinfandel, USA ^{vegetarian} Black cherry plum fig and a note of oak	6	7	8.50	23
Calusari Pinot Noir, Romania ^{vegan} Blackberry and raspberry with a bit of spice	6.50	7.25	9	25
Ai Galera Poetico, Portugal ^{vegan} Redcurrant and spice				26
Van Zijl Coffee Pinotage, South Africa ^{vegetarian} Rich dark chocolate and coffee				28.50
Darraud Cotes Du Rhone Villages, France ^{vegan} Star anise bramble fruit and oak	7.50	10	12	33
Lorca Lorca Malbec, Argentina ^{vegan} Spiced cherry and vanilla oak				32
Domaine de La Couvette Beaujolais Organic, France ^{vegan} Raspberry and blackcurrant light and fruity				34
Rickety Bridge Merlot , South Africa ^{vegetarian} Red cherry and plum a hint of chocolate				35
Cloud Cuckoo Land Nero d'Avola, Montepulciano, Australia ^{vegan} Smokey dark cherry and spice				39
Normand Macon La Roche-Vineuse Rouge, France ^{vegan} Rich red fruit and a little leather				41
Cartlidge & Browne Cabernet Sauvignon, USA ^{vegan} Plum cherry pie and hints of dried herbs				44
Charmes de Grand Corbin St Emillion Grand Cru, France Earthy hint of tobacco cassis and plum				52
Domaine Berthet Rayne Chateauneuf du Pape Organic, France ^{vegan} Toasty oak and brooding rich stewed red fruit				85
Anna Maria Abbona Barolo, Italy Blackberry and raspberry hints of tobacco				90
Domaine Faiveley Nuits St Georges, France ^{vegan} Black fruit oak and spice				99