

CLASSICS

Cosmopolitan

Vodka, Cointreau, Lemon, Cranberry 7

French Martini

Vodka, Chambord, Pineapple 7

Negroni

Campari, Martini Rosso, Gin 7.5

Winter Margarita

Tequila, Cointreau, Lime, Egg Yolk, Cinnamon 7.5

White/Black Russian

Kahlua, Vodka Milk/Coke 7

Long Island Ice Tea

Vodka, Gin, Rum, Tequila, Cointreau, Lemon 7.5

French 75

Gin, Sugar, Lemon, Prosecco 7

Sidecar

Brandy, Cointreau, Sugar, Lemon 7

THE
Cornish
BARN

Drinks

Craft Cornish Ale, Lager, Cider
Wines

Hand-crafted Cocktails

Our Story...

ONCE A 16TH CENTURY COACHING INN,
THE CORNISH BARN HAS A HISTORY OF PUTTING
UP MYSTERIOUS TRAVELLERS FOR THE NIGHT,
HELPING THEM ALONG THEIR WAY WITH
A GOOD CORNISH ALE.

NOWADAYS THINGS ARE A BIT DIFFERENT
AROUND HERE, BUT WE'D LIKE TO THINK
THE ALE IS EVEN BETTER, THE INN A LOT MORE
COMFORTABLE
AND THE OLD-FASHIONED
HOSPITALITY JUST AS GOOD.

OUR DRINKS LIST HAS BEEN CAREFULLY
PUT TOGETHER WITH THE BEST OF WHAT
CORNWALL HAS TO OFFER IN MIND,
BE IT CORNISH ALE, LAGER, COFFEE,
JUICES OR SEASONAL COCKTAIL INGREDIENTS.

WE ALSO OFFER A SELECTION OF HOMEMADE
BAR SNACKS TO COMPLIMENT YOUR
TIPPLE OF CHOICE, SO REALLY,
THERE'S NOT MUCH REASON TO LEAVE...

COCKTAILS

Garden Cup	6
Gin, Elderflower, Apple, Cucumber	
Ginger Sunset	6
Koko Kanu, Pineapple and Ginger	
Espresso Martini	7
Vodka, Coffee, Kahlua, Frangelico	
Disaronno Sours	6
Disaronno, Bitters, Lemon Juice, Egg White	
Rum Old Fashioned	7
A sweeter Rum twist on the classic	
The Momotaro	6.5
Gin, Peach, Lemon & Bitters	
Dead Man's Mojito	6
Rum, Lime, Mint, Soda	
Cornish Martinez	7.5
Tarquins Gin, Sweet Vermouth, Orange Bitters and Maraschino.	

DRAFT

Guest Ale	4.5/
Ask server for details	2.25
Bibble	4.5/
Wild beer co.	2.25
Guest Lager	4.7/
Ask server for details	2.35
Urban Orchards	4.7/
Apple cider, Hawkes brewery	2.35

BOTTLES / CANS

Estrella- Spanish premium lager	4
Brooklyn- Amber lager, Bitter	4
St Ives Cornish lager- Cornish golden lager	4
Pogo, Pale ale	4
Grapefruit, Orange, Guava	
Liquid Mistress	4
Red ipa,	
Peach and grapefruit hints	
Wiper and true	5
Milkshake Milk Stout	

WINE LIST

WHITE

- Terra Allegre Trebbiano** 3.5/4.4/18
Light; dry white from southern Italy.
- Domaine Les Yeuses Vermentino** 3.6/5/22
vibrant Orange zest with undertones of medittarian herbs.
- Mau Maria Vinho Verde** 4.5/6/25
Crisp green apple, a perfect light lunchtime wine. Portugal.
- Raats Original Chenin Blanc** 6/7.5/29
Tropical Chenin packed with flavour. South Africa.
- Survivour Sauvignon Blanc** 6.7/8.25/34
Luscious & creamy. South Africa.

SPARKLING

- Dia Maria Prosecco** 5.2/29
Fruity and softly sparkling. Italy.
- Champagne A Levasseur Rue du Sorbier Brut** 59
Elegant and fruity, from a small vineyard in France.

WINE LIST

RED

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| Castillo del Moro, Tempranillo | 3.5/4.4/18 |
| Full bodied with notes of pepper.
Spain. | |
| Nero d'Avola Palazzo del Mare | 3.6/5/22 |
| Sweet cherry and rustic Sicilian
charm. Italy. | |
| Mont Rocher, Carignan | 4.5/6/25 |
| Fresh & smooth, a crowd pleaser.
France. | |
| Santa Macarena, Pinot Noir | 6/7.5/29 |
| Delicate yet generous with berry
notes. | |
| Cahor De Combel La Serre, Malbec | 6.7/8.25/34 |
| Organic Malbec, no oak & a hint of
bramble. France. | |

ROSE

- | | |
|--|------------|
| St Felix Cinsault | 3.7/4.7/20 |
| Provincial in style with strawberry
notes. France | |

SPIRITS & LIQUEURS

GIN

Gordons	3/5
Bombay Sapphire	3.5/5.5
Hendricks	3.5/6.5
Pink Pepper	5.5/9
Tarquins	4.5/6.5
Monkey 47	6/11
Caspyn	5/8
Fishers	6.5/10
St Ives	5.5/9

VODKA

Stolichynaya	3/5
Grey Goose	3.5/7.5
Cornish Aval Dor	4/8

WHISKEY'S

	3.5/6
Famous Grouse	3.5/6
Jameson's	4/7
Glenfiddich	4/7
Monkey Shoulder	4/7
Healey's Single Malt	

BOURBON

Buffalo Trace	3.5/6
Makers Mark	3.5/6
Woodford Reserve	4.5/8

RUM

Dead Man's	3.5/6
Fingers	
Bacardi	3/5
Kraken	3.5/6
Koko Kanu	3.5/6
Mount Gay	3.5/5.5
Havana Club 7	3.5/6
Gosling Black Seal	4/7
Rathlee (Known as Revolver)	4/7

TEQUILA

Patron Silver	4/7
Patron Café XO	3.5/6

LIQUEURS

Disaronno	3.5/6
Baileys	6
Kahlua	6
Frangelico	6

BRANDY

Courvoisier	4/7
Healey's Cider Brandy	5.5/10

COFFEE

Our coffee beans are roasted by The Cornish Coffee Company

Cappuccino	2.5
Latte	2.5
Flat White	2.5
Mocha	2.5
Americano	2.3
Espresso	2
Macchiato	2
Babycino	2
Syrups (ask for flavors)	1

TREGOTHNAN TEA

English Breakfast	2
Earl Grey/ Green Tea/ Peppermint/ Chamomile/ Red Berry	2

HOT CHOCOLATE

Hot Chocolate- Add Cream and Marshmallows for 0.75	2.5
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SOFT DRINKS

Coca Cola/Diet Coca Cola/Sprite	2.5
Polgoon	3.25
Apple Juice/ Elderflower Presse	
San Pellegrino	2.5
Blood Orange/Pomegranate and Orange	
Cornish Spring Water Still	2.5/3.5
Small/Large	
Cornish Spring Water Sparkling	2.5/3.5
Small/Large	
Fentimans	3
Ginger Beer	

MOCKTAILS

Passionfruit Cooler	3.5
Passion fruit syrup, Lime juice & Soda	
Hot Spiced Apple Juice	3.5
Strawberry Lemonade	3.5
Fresh Strawberries, Lemon juice & Soda	