

SOFT DRINKS

CLOUDY APPLE / PINK GRAPEFRUIT /
PINEAPPLE JUICE 3.5
FRESH ORANGE JUICE 3.5
REAL KOMBUCHA ROYAL FLUSH 4.5
COCA COLA / DIET COKE 3
STILL / SPARKLING WATER 3.5 *(LARGE)*

FEVER TREE 2.5
INDIAN/LIGHT/MEDITERRANEAN TONIC,
SODA/GINGER ALE/GINGER BEER/LEMONADE

HOT DRINKS

EXTRACT COFFEE
ALL SERVED WITH A DOUBLE SHOT

AMERICANO/ESPRESSO/MACCHIATO 3
CAPPUCCINO/LATTE/FLAT WHITE/MOCHA 3
SOYA. OAT MILK + 0.5
VANILLA. HAZELNUT. CINNAMON. CARAMEL SYRUP + 0.5

POT OF TEA 2.5
ENGLISH BREAKFAST. EARL GREY. GREEN.
PEPPERMINT. CHAMOMILE. RED BERRY.
FRESH MINT

CHAI / MATCHA / TURMERIC LATTE 3

HOT CHOCOLATE 3
W/ MARSHMALLOWS 3.5

BAR MENU

NUTS 3.5

CORNISH OLIVE CO. OLIVES 4

ROSEMARY & SEA SALT FOCACCIA. OLIVE OIL
& BALSAMIC VINEGAR 4.5 *VG*

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AVAILABLE FROM 12-9PM

SALT & PEPPER SQUID. SAFFRON AIOLI 8

HALLOUMI FRIES. SWEET CHILI SAUCE 6 *V GF*

STICKY CORN RIBS 7.5 *VG GF*

SWEET & SPICY FRIED FISH TACO 7

BUTTERMILK FRIED KOREAN CHICKEN BURGER 14
W/ LETTUCE. PICKLES. MAYO. FRIES & SLAW

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FRIES 3 *VG. GF*

SWEET POTATO FRIES 3.5 *VG. GF*

MAC 'N' CHEESE 4 *V*

GREEN SLAW 3.5 *VG. GF*

*PLEASE INFORM YOUR SERVER IF YOU HAVE ANY
ALLERGIES OR REQUIRE INFORMATION ON INGREDIENTS
USED IN OUR DISHES.*

Artist Residence

BAR

SIGNATURE COCKTAILS

RHUBARB BELLINI 8
RHUBARB. PROSECCO

GRAPEFRUIT MIMOSA 8
PINK GRAPEFRUIT, HONEY SYRUP,
PROSECCO, MINT

BLACKBERRY MULE 8.5
BLACKBERRIES, MINT, LIME JUICE, VODKA,
GINGER BEER, PROSECCO

SUNSHINE SOUR 9
BOURBON, FRESH OJ, LEMON, EGG WHITE,
ORANGE BITTERS, MARMALADE

ROSEMARY PALOMA 9
TEQUILA, GRAPEFRUIT JUICE,
ROSEMARY, AGAVE, LIME, SODA

TROPIC THUNDER 9
DEAD MAN'S FINGERS SPICED RUM, ORGEAT,
MANGO PUREE, LIME

PASSIONFRUIT MARTINI 8.5
VODKA, COINTREAU, LEMON, PINEAPPLE,
PASSION FRUIT

VANILLA SKY SPRITZ 9
VODKA, KUMQUAT LIQUEUR, GINGER ALE,
VANILLA, LEMON

*DON'T WORRY. ALL OF YOUR OLD FAVOURITES ARE
ALSO AVAILABLE - JUST ASK YOUR SERVER!*

WINE

175ML / 500ML CARAFE / BOTTLE

WHITE

PINOT GRIGIO, SARTORI, ITALY 5.5/15/22
VINHO VERDE, QM LOUREIRO, PORTUGAL 7.5/21/31
PICPOUL DE PINET, CHÂTEAU PETIT ROUBIÉ, FRANCE
8.5/23.5/35 *VG. ORGANIC*
CHARDONNAY, PEDRONCELLI DRY CREEK, CA 9/24/37
SAUVIGNON BLANC, BLACKENBROOK, NZ 9/26/38
CHENIN BLANC, ANJOU, FRANCE 35
ALBORINO, BODEGAS MONTE PIO, SPAIN 39

RED

TEMPRANILLO, FINCA CERRADA, SPAIN 6/16/24 *VG. ORGANIC*
MERLOT, CROIX DE VENTS, FR 6.5/17/25
MALBEC, CARELLI 34°, ARGENTINA 7/18/26
PINOT NOIR, VIGNOBLES, FRANCE 8/22/32
PRIMITIVO, PUGLIA, ITALY 9/25/37 *ORGANIC*
BORDEAUX, CHÂTEAU DES DEUX RIVES, FRANCE 33
CABERNET SAUVIGNON, PENLEY ESTATE PHOENIX, AU 36

ROSÉ

CINSAULT, LES ARCEAUX, FRANCE 6/16.5/24
CÔTE DE PROVENCE, PUR AZUR, FRANCE 36

SPARKLING

125ML/BOTTLE

PROSECCO, TERRA SERENA, ITALY 7/29
CHAMPAGNE, BLANC DE BLANC, NV 58
SPECIAL CUVÉE, BOLLINGER, FRANCE 81

BEER & CIDER

DRAUGHT

HARBOUR BREWING CO. BODMIN
LAGER, 5% 3 / 5
DAYMER PALE ALE, 5% 3.5 / 5.5
ARCTIC SKY COLD IPA, 5% 3.5 / 5.5

BOTTLED

PERONI, 4.7% 4.5
CASTLEDORE CIDER, FOWEY VALLEY, 6.5% 5
BLUSH BERRY CIDER, CORNISH ORCHARDS, 4% 5

0% ALCOHOL

FRENCH CONNECTION 6
CRANBERRY, ORGEAT, LIME

RHUBARB COLLINS 6.5
PENTIRE BOTANICAL, RHUBARB,
LIME, SODA

HOUSE / STRAWBERRY LEMONADE 4

PENTIRE BOTANICAL & TONIC 7.5

SEAWARD - *BRIGHT & ZESTY*

ADRIFT- *COASTAL & HERBACEOUS*

PLEASE ASK FOR FULL SPIRITS LIST.