

HOUSE COCKTAILS

GRAPEFRUIT HONEY FIZZ 8.5

PINK GRAPEFRUIT, HONEY, PROSECCO, MINT

CASPYN SUMMER CUP 8.5 / SHARING JUG 32 *SERVES 4-5*

GIN, GINGER ALE, SEASONAL FRUIT

LIMONCELLO & THYME SOUR 12

VODKA, LIMONCELLO, EGG WHITE, LEMON, THYME

CORNISH CAIPIRINHA 8.5

DEAD MAN'S FINGERS SPICED RUM, PASSION FRUIT, LIME

GARDEN CUP 10

GIN, APPLE, CUCUMBER, ELDERFLOWER, LIME, GINGER ALE

ROSEMARY PALOMA 11

TEQUILA, GRAPEFRUIT, ROSEMARY, AGAVE, LIME, SODA

PASSIONFRUIT MARTINI 9.5

VODKA, COINTREAU, LEMON, PINEAPPLE, PASSION FRUIT

BLACKBERRY MULE 10

BLACKBERRIES, MINT, LIME JUICE, VODKA, GINGER BEER, PROSECCO

OLD FAVOURITES

BELLINI 8.5

WHITE PEACH, PROSECCO

TOMMY'S MARGARITA 11

TEQUILA, AGAVE, LIME, SALT

ESPRESSO MARTINI 11

VODKA, KAHLUA, FRANGELICO, ESPRESSO (*CONTAINS NUTS*)

NEGRONI 10

GIN, CAMPARI, SWEET VERMOUTH

APEROL SPRITZ 10

APEROL, PROSECCO, SODA

WINE

175ML / 500ML CARAFE / BOTTLE

WHITE

GRENACHE BLANC, FONCALIEU RESERVE ST VINCENT, FRANCE 6/17/24

VINHO VERDE, QM LOUREIRO, PORTUGAL 7.5/21/32

PINOT GRIGIO, CANTARUTTI, FRIULI, ITALY 8/22/32

PICPOUL DE PINET, CHÂTEAU PETIT ROUBIÉ, FRANCE 9/24/35
ORGANIC & VEGAN

SAUVIGNON BLANC, BLACKENBROOK, NZ 9.5/26/38

GRÜNER VELTLINER, GRUBER RÖSCHITZ, WEINVIERTEL, AUSTRIA 37

CHARDONNAY, FESS PARKER, SANTA BARBARA, CALIFORNIA 48

CHABLIS PER ASPERA, DOMAINE CHARLY NICOLLE, FRANCE 50

RED

TEMPRANILLO, FINCA CERRADA, SPAIN 6/17/24 *ORGANIC & VEGAN*

MALBEC, BODEGAS CARELLI 34°, MENDOZA, ARGENTINA 7/19/27

NERO D'AVOLA, BELTRAMO, SIBILIANA SICILIA, ITALY 8/21/30

PINOT NOIR, VIGNOBLES, FRANCE 9/25/36

PRIMITIVO, AMASTUOLA, PUGLIA, ITALY 9.5/27/38 *ORGANIC*

SHIRAZ, PENLEY ESTATE, AUSTRALIA 36

BEAUJOLAIS-VILLAGES NON FILTRÉ, MANOIR DU CARRA, FR 37

BAROLO, BOSCHI DEI SIGNORI, BOSIO, PIEDMONT, ITALY 50

ROSÉ

TRASHUMANTE ROSADO, NAVARRA, SPAIN 6.5/18/26

CÔTES DE PROVENCE, PUR AZUR, FRANCE 10/27/40

SANCERRE, DOMAINE LA BARBOTAINÉ, LOIRE, FRANCE 48

SPARKLING *125ML/BOTTLE*

PROSECCO, TERRA SERENA 7/32

BERNARD-MASSARD CUVÉE ROSÉ BRUT 8.5/46

SEYVAL BLANC, POLGOON, PENZANCE 48

CHAMPAGNE, BLANC DE BLANC NV 58

SPECIAL CUVÉE BOLLINGER 85

ROSÉ, LAURENT PERRIER 105

SWEET & FORTIFIED *GLASS / 37.5CL*

ARGÜESO 1822 PEDRO XIMÉNEZ, SPAIN 5.5

CÁLEM 10YR TAWNY PORT, PORTUGAL 6

CHÂTEAU HAUT-MAYNE SAUTERNES, FRANCE 7.5/38

BEER & CIDER

LOCAL DRAUGHT

HARBOUR BREWING CO. BODMIN

LAGER. 5% 3.5/5.5

DAYMER PALE ALE. 5% 3.5/5.5

ARCTIC SKY COLD IPA. 5% 3.5/5.5

BOTTLES & CANS

PERONI. 4.7% 4.5

GOLDEN CIDER. CORNISH ORCHARDS. 5% 6 500ML

BLUSH BERRY CIDER. CORNISH ORCHARDS. 4% 6 500ML

0% HOUSE TONICS

PASSIONFRUIT COOLER 7

PENTIRE SEAWARD PASSION FRUIT. LIME. SODA

APPLE NO-JITO 6

APPLE JUICE. MINT. LIME. GINGER ALE

HOUSE / STRAWBERRY LEMONADE 4.5

PENTIRE SEAWARD BOTANICAL & TONIC 7.5

HIGHPOINT RUBY CORNISH APERITIF 8.5

WITH FEVER TREE TONIC & PINK GRAPEFRUIT

HIGHPOINT AMBER CORNISH DIGESTIF 8.5

WITH GINGER ALE & A SLICE OF ORANGE

SPIRITS

25ML/50ML

GIN

RIVES LONDON DRY 4/5.5

BOMBAY SAPPHIRE 4.5/6.5

HENDRICKS 6/9

TANQUERAY 10 6/9

CORNISH GIN

CASPYN DRY 5/6.5

CASPYN MIDSUMMER 5/6.5

MARMALADE OLD TOM 5/6.5

ANSOM DAMSON 5/6.5

DR SQUID 5.5/8.5

TARQUIN'S DRY 6/9

TARQUIN'S BLACKBERRY & HONEY
6/9.5

VODKA

FINLANDIA 4/5.5

TAN DOWR CORNISH SEA SALT 5/8.5

BELVEDERE 6/9

AVAL DOR CORNISH ROSE & HIBISCUS
6/9

RUM

HAVANA 3YR 4/6

KOKO KANU COCONUT 4/6

BARCELO GRAN ANEJO 4/6

DEAD MAN'S FINGERS SPICED 4/6

GOSLING'S BLACK SEAL 4.5/6.5

DUPPY SHARE 5/8

COPPERFISH CORNISH GOLD 5.5/9

MIXERS

FEVER TREE 2.75

*INDIAN TONIC. REFRESHINGLY LIGHT TONIC. MEDITERRANEAN TONIC.
SODA WATER. LEMONADE. GINGER ALE. GINGER BEER.*

COKE / DIET COKE 2.75

TEQUILA

CABRITO BLANCO 100% AGAVE 4.5/7.5

COGNAC & BRANDY

COURVOISIER VS 5/7.5

REMY MARTIN VSOP 6.5/11

AMERICAN & JAPANESE WHISKEY

MAKER'S MARK 5/7.5

WOODFORD RESERVE 6.5/9.5

LOT 40 RYE 6.5/9.5

NIKKA FROM THE BARREL 7.5/12.5

SCOTCH / IRISH / CORNISH WHISKY

FAMOUS GROUSE 4/5.5

JAMESON 4.5/6.5

HELL'S STONE OF CORNWALL 5/7

MONKEY SHOULDER 5/8

GLENFIDDICH 12YR 6/9.5

LAPHROAIG 10YR 6/10

LIQUEURS & APERITIFS

APEROL 5 50ML

CAMPARI 5 50ML

BAILEYS 6 50ML

LIMONCELLO 4/6

DISARONNO AMARETTO 4/6

DOLIN DRY VERMOUTH 4/6

TARQUIN'S PASTIS 5.5/8

SOFT DRINKS

COKE, DIET COKE 3.5

CORNISH ORCHARDS SPARKLING APPLE & RHUBARB 3.75

FEVER TREE 2.75

*INDIAN TONIC, REFRESHINGLY LIGHT TONIC, MEDITERRANEAN TONIC,
SODA WATER, LEMONADE, GINGER ALE, GINGER BEER.*

FRESHLY SQUEEZED ORANGE JUICE 3.5

PINK GRAPEFRUIT/CLOUDY APPLE/PINEAPPLE JUICE 3.5

CORDIAL & SODA 3

BLUEBERRY & BLACKCURRANT / ELDERFLOWER / LIME

STILL / SPARKLING WATER 3.5 *(LARGE)*

HOT DRINKS

EXTRACT COFFEE

DOUBLE SHOT, SINGLE ORIGIN

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 3.5

HOT CHOCOLATE 3

W/ MARSHMALLOWS 3.5

SMOOTHIES

THE RED ONE 6

MIXED BERRY, MINT, AGAVE, OAT MILK

THE YELLOW ONE 6

MANGO, COCONUT, CHIA SEEDS *ADD A SHOT OF RUM (TRUST US) +3*

THE GREEN ONE 6

BANANA, SPINACH, OAT MILK & GOJI BERRIES

BAR SNACKS

ROSEMARY & SEA SALT FOCACCIA, OLIVE OIL & BALSAMIC 4.5 VG

CORNISH OLIVE CO. OLIVES 4 VG | NUTS 3.5 | CRISPS 2

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AVAILABLE FROM 12-9PM

PADRON PEPPERS 5 VG, GF

SALT & PEPPER SQUID, SAFFRON AIOLI 8

STICKY CORN 'RIBS' W/ SESAME, CHILLI & LIME 7.5 VG, GF

APRICOT, SOY & CHILLI CHICKEN WINGS 9

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FRIES 3 VG, GF | SWEET POTATO FRIES 3.5 VG, GF

SLAW 3.5 VG, GF

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

VG = VEGAN, V = VEGETARIAN, GF = GLUTEN-FREE