



Drinks List

Cocktails

| | |
|----------------------|------|
| Mimosa | 11.5 |
| Passionfruit Martini | 14 |
| Negroni | 14 |
| Aperol Spritz | 11.5 |
| Duchy Bloody Mary | 16 |
| Espresso Martini | 12.5 |
| Old Fashioned | 14.5 |
| Margarita | 12 |

Mocktails

| | |
|--------------------|---|
| Citrus Breeze | 9 |
| Virgin Mary | 9 |
| Spiced Ginger Mule | 9 |

Vodka

25ml 50ml

| | | |
|--------------|-----|----|
| Absolut Blue | 6 | 10 |
| Belvedere | 6.5 | 11 |
| Grey Goose | 6.5 | 11 |

Gin

25ml 50ml

| | | |
|-------------------------------|-----|----|
| Beefeater | 6 | 10 |
| Tarquin's Cornish Dry | 6.5 | 11 |
| Tarquin's Rhubarb & Raspberry | 6.5 | 11 |
| Tarquin's Blood Orange | 6.5 | 11 |
| Tanqueray London Dry | 6.5 | 11 |
| Bombay Sapphire | 6.5 | 11 |
| Hendrick's | 7 | 14 |

Tequila

25ml 50ml

| | | |
|--------------------|-----|----|
| Olmecca Silver | 5 | 10 |
| Olmecca Reposado | 5.5 | 11 |
| Casamigos Blanco | 8 | 14 |
| Casamigos Reposado | 10 | 18 |
| Tequila Rose | 5 | 10 |

Rum

25ml 50ml

| | | |
|----------------------------|-----|----|
| Bacardi Carta Blanca | 6 | 10 |
| Appleton Estate Signature | 7 | 12 |
| Dead Man's Finger's Spiced | 6.5 | 11 |

Brandy

25ml 50ml

| | | |
|-------------|-----|----|
| Hennessy VS | 6.5 | 11 |
| Hennessy XO | 25 | 45 |

Whisky

25ml 50ml

| | | |
|----------------------|-----|----|
| Johnnie Walker Black | 7 | 12 |
| Talisker 10YR | 7 | 12 |
| Glenfiddich 12YR | 6.5 | 11 |
| Jamesons | 6.5 | 11 |
| Jack Daniel's | 6.5 | 11 |
| Woodford Reserve | 7 | 12 |

Liquor

50ml

| | |
|-----------------------|----|
| Bailey's | 10 |
| Disaronno | 9 |
| Isolabella Limoncello | 10 |

Please advise staff when ordering of any allergies, intolerances, or dietary requirements. We will take all practical precautions to reduce the likelihood of any allergen cross contamination during the preparation of your meal, but please be aware that we handle the following allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphites and tree nuts in our kitchen and cannot therefore guarantee an allergen free dish



Draught Beer & Cider

| | ½ Pint | Pint |
|-------------------------|--------|------|
| Peroni 5.1% | 3.4 | 6.6 |
| Korev 4.8% | 3.3 | 6.4 |
| Cornish Orchards 5.2% | 3.3 | 6.4 |
| Harbour Singlefin 4.0% | 3.3 | 6.4 |
| Harbour Arctic Sky 4.3% | 3.3 | 6.4 |
| Guinness 4.2% | 3.4 | 6.6 |

Bottled Beer & Cider

| | |
|--|-----|
| Peroni Gluten Free 5%, 330ml | 5 |
| Tribute Pale Ale 4.2%, 500ml | 6 |
| Kopparberg Strawberry & Lime 4%, 500ml | 5.7 |
| Cornish Orchards Berry Cider 4%, 500ml | 5.7 |

Softs

| | ½ Pint | Pint | Btl |
|---------------------------------|--------|------|-----|
| Coca Cola/Diet/Lemonade | 2 | 4 | |
| Soda & Cordial | | | |
| Lime/Blackcurrant | 1.5 | 3 | |
| Fevertree Tonic Water | | | 3.3 |
| Fevertree Light Tonic Water | | | 3.3 |
| Fevertree Pink Grapefruit | | | 3.5 |
| Fevertree Gingerbeer | | | 3.5 |
| Belvoir Farm Elderflower | | | 3.5 |
| Belvoir Farm Raspberry Lemonade | | | 3.5 |
| Filtered Still Water | | | 2.5 |
| Filtered Sparkling Water | | | 2.5 |

Fruit Juice

| | Gls |
|-----------|-----|
| Orange | 2.5 |
| Apple | 2.5 |
| Cranberry | 2.5 |
| Tomato | 2.5 |

No & Low

| | 35ml | Btl |
|--|------|-----|
| Peroni 0%, 330ml | | 5.5 |
| Kopparberg Strawberry & Lime 0%, 500ml | | 5.5 |
| Proper Job 0.5%, 500ml | | 5.5 |
| Pentire Adrift | 5 | |
| Pentire Coastal Spritz | 5 | |
| Tarquin's 0% Gin | 6 | |

Hot Drinks

| | |
|-----------------|-----|
| Espresso | 1.9 |
| Double Espresso | 3.6 |
| Americano | 3.6 |
| Cappuccino | 3.9 |
| Latte | 3.9 |
| Flat White | 3.7 |
| Mocha | 3.9 |
| Hot Chocolate | 3.5 |

Tea

| | |
|-------------------------------------|-----|
| English Breakfast/Decaf/Earl Grey | 3.5 |
| Peppermint/Green | 3.5 |
| Superfruit/Chamomile/Ginger & Lemon | 3.5 |

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