



THE DRINKS LIST

It's with the greatest pleasure that this list is honed. First, there are the tastings with our brilliant and various suppliers. This is where we all swirl our glasses and position our noses, smelling deep and looking a bit silly, searching for flavours, prompting memories that will help us to recall what we think of this wine and why we have included it on the list for you to drink here today.

These tastings are a cheerful business, seriousness from some, it's quite right that we know the gradient of a vineyard, or its correlation to the sun, the antiquity of the barrels or foudres and hear of the maverick makers eschewing rules and breaking norms. Largely though, we are all wide-eyed and beaming, because wine is fun and tasting wines intended to be drunk down here is a total joy.

We try to keep this list manageable in size, not too small, not too onerous and unwieldy, and bit like the Atlantic Ocean outside our Cornish doors, to have something of a current, fast flowing and with terrific energy, the wines coming in and off the list with nerve-jangling-excitement.

Sit back, drink up and please raise your hand if we can help you in any way.

CONTENTS

- 1. The Bar. Gins, cocktails, sherries and cider. Some with alcohol, some not.**
- 2. Wines. By the glass. And fizz. And pink.**
- 3. Wines. By the bottle.**
- 4. Fortified wines, whiskies, rums, and brandies**

UP FRONT

GINS

A deft selection of gins. Thirst quenching and appetite stimulating. Mixers from Navas Tonics.

Caspyn Cornish Dry	4.20	Wild Knapp, Hay Distillery	6.25
Tarquin's Sea Dog	5.50	Hibernation, Dyfi Distillery	7.00
Monkey 47	8.00	Brecon, Chocolate & Orange	4.20
Hendricks	4.80	Chase Pink Grapefruit & Pomelo	4.20

COCKTAIL BOARD

Garden Spritz (non-alc.)	<i>Pentire 'Adrift', Polgoon apple juice, soda, mint</i>	6.20
GH Espresso Martini	<i>Dead Man's Finger Rum, Kahlua, Espresso</i>	12.00
Sidecar	<i>Courvoisier, Cointreau, lemon juice, bitters</i>	12.00
Negroni	<i>Caspyn Cornish gin, Campari, Antica Formula Vermouth</i>	12.00
Mothers Mule	<i>Mezcal Verde, Mother Root, Sugar, fresh lime</i>	12.00

NO OR LOW ALCOHOL

Pentire 'Adrift' (non-alc. gin) 🍷	3.50	Hazy IPA, Lucky Saint (0.5%) 330ml 🍷	5.50
Pentire Coastal Spritz (0.0%) 🍷	4.20	Big Drop Pale Ale (0.0%)	5.50
Guinness Zero 568ml (0.0%)	6.50	Riesling, Save Water 125ml (0%)	5.60

BOTTLES AND CANS FROM THE BREWERIES

From the best independent breweries, big and small, from Cornwall and beyond

Peach Lager 33cl (4.0%) (GF) <i>Jubël</i>	5.25	Pocket Rocket, IPA 44cl (4.0%) <i>Padstow Brewing Co.</i>	6.50
Zennor Oatmeal Stout 44cl (5.2%) <i>St. Ives Brewery</i>	6.50	Helles Lager 44cl (4.4%) <i>Verdant Brewery, Falmouth</i>	6.50
Sundialer Pale Ale 44cl (5%) <i>Verdant Brewery, Falmouth</i>	6.50		

FRUITS AND ROOTS



Jack's Original Kombucha 33cl	5.50	Berry Cider, Polgoon 50cl (5.0%)	6.00
Ginger beer, Heartsease Farm	3.25	Tiger Milk Cider, Trevibban Mill, 33cl (7.5%)	6.50
Lemonade, Heartsease Farm	3.25	Haye Farm Sparkling Cider, 33cl (5.2%)	6.50
Elderflower pressé, Heartsease Farm	3.25		





BY THE GLASS, PINK AND FIZZ

 = VEGAN

FIZZY

Brut NV, <i>Wiston Estate, Sussex</i> 	12.0%	12.00	60.00
Serra Blu NV, <i>Canavese DOC Spumante, Piedmont</i>	13.0%	-	42.50
Blanc de Noirs 2014, <i>Wiston Estate, Sussex</i>	12.0%	-	85.00
Riesling Brut 2019, <i>Allendorf, Rheingau</i>	12.0%	-	52.50
Bugey Montagnieu Brut NV, <i>Franck Peillot</i> 	12.0%	-	52.00
Champagne Brut NV, <i>Billecart-Salmon</i>	12.0%	-	70.00
Champagne Rosé NV, <i>Billecart-Salmon</i>	12.0%	-	85.00
Champagne Blanc de Blancs, Grand Cru, <i>Billecart-Salmon (magnum)</i>	12.0%	-	190.00

WHITE

		125ML	750ML
08 <i>Côtes de Gascogne NV, Plaimont, SW France</i> *  <i>The Gascon (probably) drinks this for breakfast, crisp & refreshing.</i>	11.0%	5.90	28.50
27 <i>Klima Vidiano 2023, Karavitakis, Crete</i> <i>Nectarines & Cretan herbs, that holiday feeling.</i>	13.0%	7.10	36.00
06 <i>Mâcon- Solutr�-Pouilly 2021, Domaine Romanin, Burgundy</i> <i>Classic; with a whistle of citrus peel & a hint of buttercream.</i>	13.0%	7.30	36.00
03 <i>Maias Branco 2023, Quinta das Maias, D�o, Portugal</i>  <i>Long been a favourite, and a beacon of Portuguese winemaking.</i>	12.5%	7.60	38.00
16 <i>Riesling 2022, Leiwen Alte Reben (Old Vine), Grans-Fassian, Mosel</i> <i>Everything & more, racy acidity, jaw dropping fruit.</i>	12.0%	11.20	58.00

PINK AND SKIN CONTACT

105 <i>Cuv�e Fanny 2023, Puech Berthier, Languedoc</i> <i>Continuing to steal the hearts of so many pink wine enthusiasts.</i>	12.5%	7.20	36.00
106 <i>Pinot Noir 2022, Rock Rose, Trevibban Mill, Cornwall</i> <i>Pinot blend, Cornish roots. This will fly out, so you don't have to.</i>	11.0%	-	45.00

ORANGE WINE

11 <i>Viognier, Corbi�res, Famille Fabre, France</i> *  <i>Skin contact viognier, sunset orange with peach & jasmine charm.</i>	14.0%	8.70	45.00
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RED

68 <i>Garnacha 2021, Gaznata, Gredos, Spain</i>  <i>Drunk in all top tapas joints, wild strawberries on the mountain top.</i>	13.0%	7.00	35.00
63 <i>Grenache/Cinsault/Merlot NV, Bergerie de la Bastide, France</i> *  <i>From the Languedoc, a juicy, supple blend, just delicious.</i>	14.0%	5.80	28.50
69 <i>Cabernet Sauvignon 2021, 'CSKS', Pa�aeli, Izmir</i> <i>From Turkey, bright, juicy fruit & a Gamay lookalike.</i>	13.5%	8.00	40.50
52 <i>Vinho Tinto 2022, Altos da Beira, Rui Roboredo Madeira</i> <i>Frontier country, & it shows, ripe with tension, full of brio.</i>	13.0%	6.20	31.00
72 <i>Rondo/Pinot Noir Precoce 2022, Cicero, Trevibban Mill, Cornwall</i> <i>Low intervention from up the A30, hype? Best believe it.</i>	12.0%	9.80	50.00

Our default is to pour to an imaginary 125ml line. Please ask if you'd prefer a 175ml glass or a carafe (250ml or 375ml). * indicates our Bag in Box wines. Great value, well-made wine with 21st Century packaging.



BY THE BOTTLE

WHITE

WINES WE LOVE, AND LONG HAVE LOVED

15	Sauvignon Blanc 2023, Murdoch Hill 🍷	Adelaide Hills	Australia	45.00
41	Sauvignon & Semillon 2022, Domaine Perreau Bergerac	Montravel	France	38.00
22	Trebbiano 2022, Cantina Sangro	Abruzzo	Italy	32.00
04	Maria Gomes 2023, Luis Pato	Bairrada	Portugal	38.00
20	Viognier 2021, <i>Les Galets</i> , Christophe Blanc	N. Rhône	France	59.00
43	Roditis 2020, <i>Dipnos</i> , Kintonis	Kintonis	Greece	29.00

WINES MAKING THE NEWS WITH NO FEAR OF MISSING OUT!

25	Vouvray 2021, Vincent Rimboult 🍷	Loire	France	45.00
26	Xarel-lo de Terrer, De Vins El Cep 🍷	Penedès	Spain	37.00
13	Muscadet 2022, <i>Le Fay d'Homme</i> , Vincent Caillé	Loire	France	49.00
24	Verdelho & Chenin Blanc 2022, <i>Khakibos</i> , Thistle & Weed	W.Cape	South Africa	56.00
18	Grechetto 2022, <i>Fiordaliso</i> , Roccafiore	Umbria	Italy	40.00
02	Santorini 2022, <i>Familia</i> , Hatzidakis 🍷	Santorini	Greece	57.00

WINES WE THINK YOU SHOULD KNOW ABOUT FROM LESS FAMILIAR GRAPES AND REGIONS

12	Erbaluce di Caluso 2023, Cantina della Serra	Piedmont	Italy	37.50
05	Hondarribi Zuri 2022, Tantaka	Getaria	Spain	54.00
01	Vin de Savoie 2022, Abymes, Domaine des 13 Lunes	Savoie	France	45.00
07	Abillo 2021, <i>Ca di Mat</i> , Valautin	Gredos	Spain	56.00
33	Grüner Veltliner, Weingut Eschenhof Holzer	Wagram	Austria	37.00
44	Vinho Branco 2021, Saroto, Arribas Wine Company 🍷	Trás-os-Montes	Portugal	39.00

RED

WINES WE LOVE AND LONG HAVE LOVED

82	Dão Tinto 2020, Quinta do Correio	Dão	Portugal	37.00
73	Mercurey 2017, Domaine de L'Evêché 🍷	Burgundy	France	55.00
54	Syrah & Merlot NV, <i>Lou Canoun</i> , Mas Costeplane	Languedoc	France	38.00
95	Chianti Classico 2018, Le Cincicole	Chianti	Italy	56.00
66	Margaux 2018, Château des Graviers	Bordeaux	France	70.00
61	Crozes-Hermitage 2022, Domaine Murinais 🍷	Rhône	France	54.00

WINES MAKING THE NEWS WITH NO FEAR OF MISSING OUT!

60	Moulin à Vent 2021, Laura Lardy	Beaujolais	France	64.00
50	Ribeiro 2022, <i>Ollos Tinto</i> , Fazenda Augalevada	Ribeiro	Spain	58.00
85	Malbec & Cab Franc NV, <i>Tu Vin Plus aux Soirées</i> , F. Jouvès	Cahors	France	54.00
84	Nebbiolo 2022, Colombera & Garella	Piedmont	Italy	49.00
53	Valpolicella Superiore 2023, Vincentini 🍷	Veneto	Italy	42.00
51	Cinsault/Syrah 2021, <i>Margalh</i> , Domaine de Bassac	Languedoc	France	35.00

WINES WE THINK YOU SHOULD KNOW ABOUT FROM LESS FAMILIAR GRAPES AND REGIONS

90	Vinho Tinto 2018, Quinta do Mouro	Alentejano	Portugal	46.00
96	Agiorgitiko 2022, <i>Natur</i> , Tetramythos	Peloponnese	Greece	37.00
88	Schorndorfer Trollinger Tröcken 2023, Jürgen Ellwanger	Württemberg	Germany	38.00
83	Tempranillo blend 2022, <i>Nastergal</i> , Thistle & Weed	W.Cape	South Africa	57.00
65	Tempranillo & Garnacha 2023, <i>Nekeas</i>	Navarra	Spain	35.00
55	Natural Biológico 2021, Rui Madeira	Beira	Portugal	58.00



SHORTER MEASURES

SHERRY (70ML)

Fino (dry), <i>Inocente</i> , Valdespino	5.50
Manzanilla (dry), <i>Deliciosa</i> , Valdespino	4.00
Amontillado (med. dry), Contrabandista	6.50
Pedro Ximénez, El Candado	8.50

PORT (70ML)

Fine White Port, Quinta da Romaneira	5.20
Tawny Port, Quinta da Romaneira	7.00
LBV Port, Quinta da Romaneira	7.00

COGNAC AND ARMAGNAC

Armagnac 20yo, Cassagnoles	5.25
VSOP, Maxime Trijol	8.50
Cognac 20yo GC, Ragnaud Sabourin	19.00
Cognac GC 10yo, Hermitage	7.50
AC Petit Champagne, Château Montifaud	9.00
Bas Armagnac 20yo, Delord	9.00

WHISKY

Glenmorangie (Highland)	6.75
Auchentoshan Three Wood (Glasgow)	7.90
Classic Laddie (Islay)	6.50
Lagavulin 16yr old (Islay)	11.00
Glen Scotia Victoriana (Campbeltown)	9.00
Penderyn 'Sherrywood' (Wales)	5.50

LIQUEUR AND TEQUILA

Drambuie (Scotland)	3.80
Kümmel (Loire)	4.50
Verde Mezcal (Mexico)	5.80
Storywood Double Oak (Mexico)	8.50

SWEET WINES (70ML)

Tokaji '1413', Hungary	11.00
Passito, "Torre Vinaria", Italy	9.50
Carcavelos, Lisboa, Portugal	11.00
Aüslese 2019, Göttelmann, Nahe	11.00
Samos Nectar 2015, Greece	7.00
Single Harvest Madeira, Barbeito	12.50

APPLE BRANDY

Smugglers Rserve, Cornish Cider Brandy	4.00
Somerset Cider Brandy 3yo	4.20
Somerset Cider Brandy 10yo	6.50
Somerset Cider Brandy 'Alchemist' 15yo	11.00
Calvados 3yo, Toutain	4.75

Woodford Reserve (Kentucky)	7.50
Lot No.40, Rye (Canada)	6.00
Heaven's Door (Tennessee)	8.50
Enso (Japan)	8.50
Amrut (India)	7.40

RUMS

Mount Gay Eclipse (Barbados)	4.20
Deadman Fingers Spiced (St Ives)	4.20
Plantation XO (Barbados)	8.50
Tidal Golden Rum (Jersey)	5.20

