



## THE DRINKS LIST

*Many years ago, I was a waitress at The Felin Fach Griffin, then a chef in the kitchen team that re-opened here at The Gurnard's Head. Reporting to my husband. Time moves in mysterious ways? Nonsense, time is not cryptic or even passive, time moves as straight as an arrow, at an exhilarating pace and we must all work furiously hard to keep up, or else we get left behind, which no one wants. So, 20 years on from first working for Charles and Edmund, here I am again writing the introduction to this list. As tasks go, this is an excellent one. In tandem with cookery writing from my kitchen in Bristol, compiling this wine list involves many things I love most about food and wine and hospitality. Wine is fascinating. And romantic, enormous and thrilling. Never ever dull. The stories we hear from the importers we use to build this list are of growers working tirelessly with single-minded vision, of wine-making dynasties, generations of (often) fathers and their revisionist children, family hubris at stake. We learn about crazy weather patterns, of how winemakers are at the forefront of responding to climate change, making vital decisions that impact their own livelihoods and the economy at large. This wine list is fairly short and we change it often, because nothing in wine and also in life stays the same for very long. Sit back, drink up and please raise your hand if we can help you in any way.*

Claire Thomson, January 2026

### CONTENTS

- 1. The Bar. Gins, cocktails, sherries, cider & perry. 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	4.30	Pollination, Dyfi Distillery	5.20
Tarquin's Sea Dog, SW Distillery	5.50	Navigation, Dyfi Distillery	7.00
Monkey 47	8.00	Gin del Professore, Crocodile	6.50
Hendricks	4.80	Plymouth Gin	4.20

## COCKTAIL BOARD

Negroni	<i>Caspyn Cornish gin, Campari, Antica Formula Vermouth</i>	12.00
Apple Brandy Sour	<i>Somerset 3yr cider brandy, lemon, sugar, egg white, bitters, cherry</i>	12.00
GH Espresso Martini	<i>Dead Man's Finger Rum, Kahlua, espresso</i>	12.00
Paloma	<i>Tequila, fresh grapefruit, grapefruit soda, agave syrup, fresh lime</i>	12.00
Old Fashioned	<i>Woodford Reserve Bourbon, walnut bitters, brown sugar, orange</i>	12.00
Garden Spritz (non-alc.)	<i>Pentire 'Adrift', Polgoon apple juice, soda, mint</i>	6.20

## NO OR LOW ALCOHOL

Pentire 'Adrift' (non-alc. gin) 🍃	4.00	Botivo & Soda 🍃	5.75
Pentire Coastal Spritz (0.0%) 🍃	4.20	Lucky Saint pint (0.5%)	6.50
Guinness Zero 440ml (0.0%)	5.50	Riesling, Save Water 125ml (0%)	6.00
Yop Rock Lager 440ml (0.5%) 🍃	6.75	White Peach & Jasmine soda	3.95

## BOTTLES AND CANS FROM THE BREWERIES

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

<b>Peach Lager</b> 33cl (4.0%) GF <i>Jubël</i>	5.50	<b>That's My Jam, Fruited Sour</b> 44cl (4.2%) <i>St. Ives Brewery</i>	6.50
<b>Zennor Oatmeal Stout</b> 44cl (5.2%) <i>St. Ives Brewery</i>	6.50	<b>Chub – Bright Pale ale</b> 44cl (5%) GF <i>Blunrock Brewery, Rock</i>	6.75
<b>People Money Space Time</b> 44cl (3.4%) <i>Verdant Brewery, Falmouth</i>	6.50	<b>Kanpai, Japanese Rice Lager</b> 44cl (5%) GF <i>Blunrock Brewery, Rock</i>	6.75

## FRUITS AND ROOTS

Jack's Original Kombucha 33cl	5.75	Berry Cider, Polgoon 50cl (5.0%)	6.50
London Essence, Pink Grapefruit soda	3.50	Zingi Bear, Organic Ginger Switchel 33cl	6.50
Ginger beer, Heartsease Farm	3.95	Tiger Milk Cider, Trevibban Mill 33cl 7.5%	5.50

# BY THE GLASS, PINK AND FIZZ

## FIZZY

Brut NV, <i>Wiston Estate</i> , Sussex	12.0%	12.00	60.00
Serra Blu NV, <i>Canavese DOC Spumante</i> , Piedmont, Italy	13.0%	-	42.50
Maria Gomes NV, <i>Vinho Espumante</i> , Bairrada, Portugal	12.5%	-	50.00
Riesling Brut, <i>Allendorf</i> , Rheingau, Germany	11.5%	-	60.00
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
36	Côtes de Gascogne NV, <i>Plaimont</i> , SW France * <i>The Gascon (probably) drinks this for breakfast, crisp &amp; refreshing.</i>	11.0%	5.90 28.50
12	Erbaluce di Caluso 2023, <i>Cantina della Serra</i> , Italy <i>From Piedmont, a pristine winter white, waxy, salty, fresh.</i>	13.0%	7.40 37.50
03	Maias Branco 2023, <i>Quinta das Maias</i> , Dão, Portugal 🍷 <i>Long been a favourite, and a beacon of Portuguese winemaking.</i>	12.5%	7.70 39.00
41	Montravel 2024, <i>Domaine Perreau Bergerac</i> , France <i>Sauvignon with semillon – perfect in form – racy &amp; shapely.</i>	12.5%	7.50 37.50
14	Greco di Tufo 2023, <i>Cantine di Marzo</i> , Italy 🍷 <i>From a tiny Campanian hamlet, full of character, like the locals.</i>	13.0%	8.80 44.50

## PINK & SKIN CONTACT

103	Vertu Rosé 2024, Côtes de Provence, France <i>Stealing the hearts of so many pink wine enthusiasts</i>	12.5%	7.20 36.50
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### ORANGE WINE

09	Skin Contact Macération 2023, <i>Fabien Jouves</i> , SW France	12.0%	48.75
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## RED

64	Grenache/Cinsault/Merlot NV, <i>Bergerie de la Bastide</i> , France * <i>From the Languedoc, a juicy, supple blend, just delicious.</i>	12.0%	5.90 28.50
52	Vinho Tinto 2022, <i>Altos da Beira</i> , Rui Roboredo, Madeira <i>Frontier country &amp; it shows, ripe with tension, full of brio.</i>	13.0%	6.20 31.00
76	Dolcetto d'Alba 2023, <i>Sfusobuono</i> , Piedmont * <i>The Piedmontese call it 'little sweet one'. The grape, not the wine.</i>	12.5%	6.90 35.00
71	Syrah 2024, <i>Christophe Muret</i> , France <i>Northern Rhone Syrah, blackberries &amp; violets, baby Côte Rôti (shhh!)</i>	13.5%	7.20 35.50
98	Valpolicella 2023, <i>Vicentini</i> , Italy <i>A classic and for good reason, glamorous everyday charm.</i>	13.0%	7.50 38.00

**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*

10	Vinho Verde 2023, Quinta da Raza 🍷	Vinho Verde	Portugal	35.00
17	Riesling 2022, <i>Black Slate</i> , Göttelmann	Nahe	Germany	44.00
49	Pecorino 2023, Cantina Sangro 🍷	Abruzzo	Italy	33.00
01	Vin de Savoie 2022, <i>Abymes</i> , Domaine des 13 Lunes	Savoie	France	49.00
04	Maria Gomes 2023, Luis Pato	Bairrada	Portugal	37.50
31	Picpoul de Pinet 2023, Christophe Muret	Languedoc	France	35.00

### WINES MAKING THE NEWS *with no fear of missing out!*

32	Albariño 2022, <i>Terras do Sur</i> , José Antonio Gil	Rías Baixas	Spain	52.00
08	Muscadet 2023, <i>Mouton Noir</i> , Vincent Caille 🍷	Loire	France	46.00
18	Grechetto 2023, <i>Fiordaliso</i> , Cantina Roccafiore	Umbria	Italy	39.00
28	Petit Chablis 2021, Domaine Pommier	Chablis	France	55.00
07	Vidiano 2023, <i>Klima</i> , Karavitakis	Crete	Greece	42.00
39	Ju de Vie, Julien Mus	Rhone	France	42.50

### WINES WE THINK YOU SHOULD KNOW ABOUT *from less familiar grapes or regions*

05	Hondarribi Zuri 2022, Tantaka 🍷	Getaria	Spain	48.00
37	Pinot Blanc 2023, <i>La Cabane</i> , Leon Boesch	Alsace	France	47.00
46	Scheurebe 2023, Hans Wirsching	Franken	Germany	47.50
16	Bordeaux Blanc 2022, Château du Champ des Treilles	Bordeaux	France	44.50
38	Rioja Blanco 2022, Dominio del Carabo	Rioja	Spain	42.00
19	Arinto 2022, <i>Bucelas Branco</i> , Murgas	Bucelas	Portugal	55.00

## RED

### WINES WE LOVE *and long have loved*

99	Beaujolais Villages 2022, Domaine de Marrans	Beaujolais	France	39.50
78	Piculit Neri 2020, Emilio Bulfon	Friuli	Italy	46.00
68	Garnacha 2020, Gaznata	Barraco	Spain	36.00
95	Chianti Classico 2018, Le Cinicole	Chianti	Italy	52.00
90	Vinho Tinto 2018, Quinta do Mouro	Alentejo	Portugal	44.50
97	Kotsifali 2022, The Little Prince, Karavitakis	Crete	Greece	39.00

### WINES MAKING THE NEWS *with no fear of missing out!*

50	Ribeiro 2022, <i>Ollos</i> , Fazenda Augalevada	Ribeiro	Spain	55.50
72	Rondo/Pinot Noir Precoce 2022, <i>Cicero</i> 🍷	Cornwall	England	48.50
85	Malbec/Cab Franc NV, <i>Tu Vin Plus aux Soirées</i> , F. Jouvès	Cahors	France	54.00
84	Rioja Tinto 2022, Crianza, Dominio del Carabo	Rioja	Spain	40.50
63	Maias Tinto 2023, Quinta das Maias	Dão	Portugal	42.00
74	Châteauneuf-du-Pape 2020, Julien Mus	Rhone	France	80.00

### WINES WE THINK YOU SHOULD KNOW ABOUT *from less familiar grapes or regions*

83	Serra Mãe 2020, <i>Quinta do Piloto</i>	Setúbal	Portugal	39.50
79	Spätburgunder 2020, Bercher	Baden	Germany	48.00
61	Bierzo 2022, <i>Julia</i> , José Antonio García	Bierzo	Spain	48.00
51	Barbera 2020, <i>Principio</i> , Francesco Iandolo 🍷	Piemonte	Italy	42.00
91	Crozes Hermitage 2022, Laurent Habrard	Rhone	France	60.50
55	Natural Biológico 2021, Rui Madeira	Beira	Portugal	55.00



# SHORTER MEASURES

## SHERRY & MADEIRA

		70ML
Madeira (med. dry), Single Harvest, Barbeito (37.5cl)	Madeira	12.50
Fino (dry), <i>Inocente</i> , Valdespino	Jerez	5.50
Amontillado (med. dry), Contrabandista	Jerez	6.75
Pedro Ximénez, El Candado	Jerez	6.25

## PUDDING WINES

		70ML
Aüslese 2019, Göttelmann	Nahe	9.75
Nectar, Samos	Greece	7.00
Tokaji '1413', Disznókó	Hungary	11.00
Moscatel de Setúbal, Quinta do Piloto	Portugal	6.50

## PORTS

		70ML
Fine White Port, Quinta da Romaneira	Douro	5.20
Tawny Port, Niepoort	Douro	7.00
LBV Port, Niepoort	Douro	7.00

## COGNAC AND ARMAGNAC

Cognac, Petit Champagne, Ch. Montifaud	9.00
Cognac GC 10yo, Hermitage	7.50
Cognac GC 20yo, Ragnaud-Sabourin	19.00
Bas Armagnac 20yo, Delord	9.50
Armagnac 5yo, Domaine de Cassagnoles	5.25

## APPLE BRANDY

Calvados 3yo, Toutain	4.75
Calvados 15yo, Toutain	9.50
3yo, Somerset Cider Brandy Co.	4.30
10yo, Somerset Cider Brandy Co.	6.50
15yo <i>Alchemy</i> , Somerset Cider Brandy	11.00
Smugglers Reserve, Pocketful of Stones	6.00

## WHISKY

Glenmorangie 12yo ( <i>Highland Malt</i> )	6.75	Woodford Reserve ( <i>Kentucky</i> )	7.50
Auchentoshan Three Wood ( <i>Glasgow</i> )	7.90	Glen Scotia Victoriana ( <i>Campbeltown</i> )	9.00
Penderyn <i>Madeira cask</i> ( <i>Wales</i> )	5.50	Hakushu Single Malt ( <i>Japan</i> )	10.25
Lagavulin 16yo ( <i>Islay Malt</i> )	12.50	Dalwhinnie 16yo ( <i>Highland Malt</i> )	7.80

## LIQUEUR AND TEQUILA

Drambuie ( <i>Scotland</i> )	3.80
Kümmel	4.50
Verde Mezcal ( <i>Mexico</i> )	5.80
Storywood Double Oak ( <i>Mexico</i> )	8.50

## RUMS

Mount Gay Eclipse ( <i>Barbados</i> )	4.40
Project 173, Black Cherry ( <i>Caribbean</i> )	4.40
Ron Zacapa, Pedro Ximénez cask	10.25
Planteray XO 20 <sup>th</sup> Anniversary ( <i>Barbados</i> )	9.50

