

Wines by the Glass & Carafe

Champagne	125ml	
Moët & Chandon Brut NV, Épernay, France (<i>Chardonnay/Pinot Meunier/Pinot Noir</i>)	12.50	
Sparkling		
Prosecco Spumante, Vispo Allegro, Veneto, Italy (<i>Glera</i>)	7.00	
'Cornwall' Brut 2013, Camel Valley Cornwall, England (<i>Seyval Blanc/Reichensteiner</i>)	9.25	
Pinot Noir Brut Rosé 2014, Camel Valley, Cornwall, England (<i>Pinot Noir</i>)	9.75	
White	175ml	500ml
Chenin Blanc 2017, Boars Kloof, Swartland, South Africa	5.65	15.50
Sauvignon Blanc Verdejo 2016, Tres Altas, Castilla, Spain	6.10	17.50
Chardonnay 2015, San Perito, Central Valley, Chile	6.30	17.25
Blanco Rioja 2016, Eguren Ugarte, Rioja, Spain (<i>Viura</i>)	7.00	19.35
Pinot Grigio 2017, Trefilli, Cantine San Marziano, Veneto, Italy	7.70	21.25
Picpoul de Pinet 2017, Beaugaran, Languedoc, France	7.80	21.45
Viognier 2017, Revelation, Languedoc-Roussillon, France	8.85	24.45
Sauvignon Blanc 2017, Yealands Estate, Marlborough, New Zealand	9.50	26.00
Red		
Canfo Tempranillo 2016, Bodegas Campos Reales, La Mancha, Spain	5.00	15.00
Chianti 2016, Cantine Leonardo Da Vinci, Tuscany (<i>Sangiovese</i>)	7.10	19.50
Merlot Reserva 2017, Des Gras, Colchagua Valley, Chile	7.35	20.25
Shiraz 2014, Mad Fish, Margaret River, Western Australia, Australia (<i>Shiraz/Grenache/Tempranillo/Merlot/Cab. Sauvignon</i>)	8.40	23.00
Rioja Crianza 2013, Don Placero, Rioja, Spain (<i>Tempranillo</i>)	8.70	23.85
Malbec 2017, Humberto Canale, Patagonia, Argentina	9.00	24.75
Morgon 2015, Domaine de la Rizoliere, Beaujolais (<i>Gamay</i>)	9.40	25.95
Rosé		
Pinot Grigio Rosato 2016, San Antonio, Veneto, Italy	6.25	17.15
Williams Chase Luberon Rosé 2017, Provence, France (<i>Grenache/Syrah/Rousanne</i>)	12.00	35.00

Champagne & Sparkling

Champagne	Bottle
Half Bottles	
Louis Roederer Brut Premier NV, Reims (<i>Chardonnay/Pinot Meunier/Pinot Noir</i>)	34.00
R de Ruinart Brut NV, Reims (<i>Pinot Noir/ Chardonnay/Pinot Meunier</i>)	44.00
Magnum	
Louis Roederer Brut Premier NV, Reims (<i>Chardonnay/Pinot Meunier/Pinot Noir</i>)	120.00
Non Vintage	
Moët & Chandon Brut NV, Épernay (<i>Chardonnay/Pinot Meunier/Pinot Noir</i>)	63.00
Louis Roederer Brut Premier NV, Reims (<i>Chardonnay/Pinot Meunier/Pinot Noir</i>)	63.00
Pol Roger, Extra Cuvée de Reserve NV, Épernay (<i>Chardonnay/Pinot Noir/Pinot Meunier</i>)	68.00
R de Ruinart Brut NV, Reims (<i>Pinot Noir/Chardonnay/Pinot Meunier</i>)	78.00
Moët & Chandon Brut Rose NV, Épernay (<i>Chardonnay/Pinot Noir/Pinot Meunier</i>)	80.00
Bollinger Special Cuvée NV, Aÿ (<i>Pinot Noir/Chardonnay/Pinot Meunier</i>)	80.00
Veuve Clicquot Brut Rose, Reims (<i>Chardonnay/Pinot Noir/Pinot Meunier</i>)	85.00
Ruinart Blanc de Blancs NV, Reims (<i>Chardonnay</i>)	90.00
Laurent Perrier Cuvée Rose Brut NV, Tours-sur-Marne (<i>Pinot Noir</i>)	90.00
Veuve Clicquot Extra Brut Extra Old, Reims (<i>Chardonnay/Pinot Noir/Pinot Meunier</i>)	120.00
Vintage	
Louis Roederer Rose Vintage 2009, Reims (<i>Pinot Noir/Chardonnay</i>)	80.00
Laurent Perrier Vintage 2006, Tours-sur-Marne (<i>Chardonnay/Pinot Noir</i>)	85.00
Bollinger Grande Année 2007, Champagne, Aÿ (<i>Pinot Noir/Chardonnay</i>)	125.00
Dom Pérignon Vintage Blanc, Épernay, France (<i>Chardonnay/Pinot Noir</i>)	190.00
Sparkling	
Italy	
Prosecco Spumante, Vispo Allegro, Veneto, Italy (<i>Glera</i>)	32.00
Prosecco Extra Dry NV, Fiol, Veneto, Italy (<i>Glera</i>)	34.00
England	
'Cornwall' Brut 2013, Camel Valley Cornwall, England (<i>Seyval Blanc/Reichensteiner</i>)	53.00
Brut Pinot Noir Rosé 2014, Camel Valley, Cornwall, England (<i>Pinot Noir</i>)	58.00

White

France	Bottle
Muscadet de Sèvre et Maine sur Lie 2015, Dom. de la Tourlaudiere, Loire (<i>Melon de Bourgogne</i>)	28.00
Picpoul de Pinet 2017, Beaugaran, Languedoc	31.00
Viognier 2017, Revelation, Languedoc-Roussillon	35.50
Pouilly-Fumé 2017, Nicholas Gaudry, Loire (<i>Sauvignon Blanc</i>)	42.00
Pinot Blanc 2016, Trimbach, Alsace	43.00
Rully 1 ^{er} Cru 'Meix Cadot' 2015, Domaine Jacques Dury, Burgundy (<i>Chardonnay</i>)	45.00
Vouvray Sec 2012, Sylvain Gaudron, Loire (<i>Chenin Blanc</i>)	46.00
Sancerre La Vigne Blanche 2016, Domaine Henri Bourgeois, Loire (<i>Sauvignon Blanc</i>)	66.50
Chablis 1er Cru 'Cote de Lechet' 2015, Daniel Dampt, Burgundy (<i>Unoaked Chardonnay</i>)	72.00
Puligny-Montrachet 2015, Patrick Miolane, Burgundy (<i>Chardonnay</i>)	110.00
Condrieu 2015, Domaine du Monteillet, Rhone (<i>Viognier</i>)	115.00
Meursault 2014, 'Clos du Domaine' Henri Darnat, Burgundy (<i>Chardonnay</i>)	115.00
Spain	
Canfo Sauvignon-Airen 2016, Bodegas Campos Reales, La Mancha	20.00
Sauvignon Blanc Verdejo 2016, Tres Altas, Castilla	25.50
Blanco Rioja 2016, Eguren Ugarte, Rioja (<i>Viura</i>)	28.00
Albarino 2017, Serra Da Estrela, Rias Baixas	33.50
Italy	
Pinot Grigio 2017, Trefilli, Cantine San Marziano, Veneto	30.50
Levarie Soave Classico 2017, Masi, Veneto (<i>Garganega, Trebbiano</i>)	32.50
La Minaia Gavi di Gavi 2016, Nicola Bergaglio, Piemonte (<i>Cortese</i>)	43.00
Portugal	
Vinho Verde 2016, Adega de Moncao, Portugal	33.50
Austria	
Grüner Veltliner Federspiel Kollmutz, 2017, Eric Machherndl, Wachau	39.50
England	
Bacchus Dry 2016, Camel Valley, Cornwall (<i>Reisling/Müller Thurgau</i>)	41.50
South Africa	
Chenin Blanc 2017, Boars Kloof, Swartland	22.50
Chardonnay 2016, Sutherland Estate, Western Cape	43.00
Australia	
Riesling 2017, Mad Fish, Margaret River, Western Australia	33.50
Miamup Chardonnay 2015, Howard Park, Margaret River, Western Australia	48.00

New Zealand

Sauvignon Blanc 2017, Yealands Estate, Marlborough	37.50
Bell Ringer Albarino 2016, Coopers Creek, Gisborne	42.50
Gravestone Sauvignon/Semillon 2016, Man O'War, Waiheke Island	51.50

Chile

Chardonnay 2015, San Perito, Central Valley	25.00
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USA

Chardonnay 2015, Painter Bridge, California	33.50
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Red

France

Bottle

St Chinian 2016, Domaine du Barres, Languedoc, France (<i>Syrah/Grenache</i>)	26.00
Saumur 2015, Domaine de la Guilloterie, Loire (<i>Cabernet Franc</i>)	31.50
Terre de Mistral 2016, Vignerons d'Estezargues Côtes de Rhône (<i>Grenache, Syrah, Carignan</i>)	33.50
Bordeaux Supérieur 2015, Ch. St Marie, Bordeaux (<i>Merlot/Cabernet Sauvignon</i>)	34.50
Morgon 2015, Domaine de la Rizolière, Beaujolais (<i>Gamay</i>)	37.50
Pinot Noir 2016 'Les Parcs', Guy Allion, Touraine, France	37.50
Givry Rouge 2016 'Clos le Grande Vignes' Domaine Parize, Burgundy (<i>Pinot Noir</i>)	67.00
Gevrey Chambertin 2014, Vieilles Vignes, Domaine Rossignol-Trapet, Burgundy (<i>Pinot Noir</i>) (<i>Limited Availability</i>)	125.00

Spain

Canfo Tempranillo 2016, Bodegas Campos Reales, La Mancha	20.00
Rioja Crianza 2013, Don Placero, Rioja (<i>Tempranillo</i>)	34.50

Italy

Nero D'Avola 2017, Barone Montalto, Sicily	26.00
Chianti 2016, Cantine Leonardo Da Vinci, Tuscany (<i>Sangiovese</i>)	28.00
Fiulot Barbera d'Asti 2017, Prunotto, Piedmont	34.50
Valpolicella Ripasso 2015, Bertani, Verona (<i>Corvina/Rondinella</i>)	44.50
Barolo Comune di Serralunga D'Alba 2014, Principiano Ferdinando, Piedmonte (<i>Nebbiolo</i>) (<i>Limited Availability</i>)	83.00
Amarone della Valpolicella 2014, Bertani, Valpantena (<i>Corvina, Rondinella</i>) (<i>Limited Availability</i>)	94.00

Portugal

Plansel Selecta Tinto 2016, Quinta da Plansel, Alentejo (<i>Aragones/Touriga Nacional/Trincadeira</i>)	28.50
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Lebanon

Source de Rouge 2014, Chateau Ka, Bekka Valley (<i>Cabernet Sauvignon/Syrah/Merlot</i>)	43.50
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South Africa

Petit Cabernet Sauvignon 2016, Ken Forrester Wines, Stellenbosch, Western Cape (<i>Cabernet Sauvignon/Merlot</i>)	27.00
Shiraz 2014, Thelema Mountain Vineyards, Stellenbosch, Western Cape	45.00

Australia

Shiraz 2014, Mad Fish, Margaret River, Western Australia (<i>Shiraz/Grenache/Tempranillo/Merlot/Cab. Sauvignon</i>)	33.50
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New Zealand

Unravelled Pinot Noir 2016, Carrick Winery, Central Otago	51.00
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Argentina

Malbec 2017, Humberto Canale, Patagonia	35.00
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Chile

Merlot Reserva 2017, Des Gras, Colchagua Valley	29.00
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USA

Omero Pinot Noir 2014, Ribbon Ridge, Oregon, USA (<i>Limited Availability</i>)	90.00
Artemis Cabernet Sauvignon 2014, Stags Leap, Napa Valley, California, USA (<i>Limited Availability</i>)	125.00

Rosé

	Bottle
Boars Kloof Pinotage Rosé 2017, Swartland, South Africa	22.00
Pinot Grigio Rosato 2016, San Antonio, Veneto, Italy	25.00
Williams Chase Luberon Rosé 2017, Provence, France (<i>Grenache/Syrah/Rousanne</i>)	47.00

Dessert Wine

	Glass 50ml	Bottle
Zuccardi Malamado, Fortified Malbec 2014, Argentina 750ml	3.75	54.00
Domaine de l'Ancienne Cure 2014, Monbazillac, France 375ml	4.00	29.00
Chateau de Jau, Banyuls Rimage 'Les Clos de Paulilles' 2014, France 500ml	4.45	42.00
Seresin, Noble Riesling 2013, New Zealand 375ml	5.85	42.00
Chateau Dereszla 2009, Tokaji Aszu 5 Puttonyos, Hungary 500ml	8.35	80.00
Bonny Doon Vineyard, Vinferno 2013, USA 375ml	9.65	69.00
Helmut Lang, Gruner Veltliner / Gelber Muskateller Eiswein Cuvee 2015, Austria 375ml	11.15	80.00

Port & Madeira

	Glass 100ml	Bottle
Niepoort White Rabbit Dry White	7.00	51.00
Niepoort, Tawny Dee 700ml	7.00	51.00
Niepoort, Late Bottled Vintage 2011 700ml	9.00	65.00
Fonseca Guimaraens Single Quinta Vintage 1998 700ml	13.00	93.00
Henriques & Henriques 3 Year Old Full Rich Madeira	8.75	42.00

Sherry

	Glass 100ml
La Gitana Manzanilla	5.30
Oloroso Abocado Alameda, Bodegas Hidalgo	7.95

Please note, vintages subject to change

Cocktails

Kir Cornwall 9.75

Camel Valley 'Cornwall' Brut & Cassis

Classic Champagne Cocktail 15.00

Moet Brut, Hennessy V.S. Cognac & Angostura Bitters

Pimms 7.75

Pimms No.1 Cup, Fresh Mint, Cucumber, Seasonal Fruit & Lemonade

Aperol Spritz 8.50

Vispo Allegro Prosecco, Aperol

Raspberry Bellini 8.50

Prosecco, Raspberry Puree & Framboise

Mojito:

Classic, Elderflower or Raspberry 7.50

Sagatiba Cachaça Rum, Fresh Lime Juice, Mint & Soda Water

Caipirinha 7.50

Sagatiba Cachaca Rum, Lime, Sugar

Margarita 9.00

Tequila, Triple Sec, Fresh Lime Juice & Cornish Sea Salt

Tom Collins 8.50

Tarquins Gin, Fresh Lemon Juice & Soda Water

Negroni 8.50

Campari, Tarquins Gin & Regal Rogue Bold Red

Cosmopolitan 8.25

Belvedere Vodka, Cointreau, Fresh Lime Juice & Cranberry

Manhattan 8.25

Canadian Club Whisky, Martini Rosso & Angostura Bitters

Kir Royale 13.00

Moet Brut & Cassis

Bloody Mary 9.00

Absolut Blue Vodka, Manzanilla La Gitana, Spiced Tomato Juice, Horseradish & Lemon

Apple Martini 8.00

Absolut Blue Vodka, Apple Schnapps, Apple Juice

Peartini 8.00

Xero Pear Vodka, Dash Hennessy V.S., Sugar Syrup

Purple Rain 7.50

Absolut Blue Vodka, Blue Curacao, Cranberry Juice, Fresh Lime

Moscow Mule 8.00

Absolut Blue Vodka, Fresh Lime Juice, Angostura Bitters & Ginger Beer

Mint Julep 8.00

Bulleit Bourbon, Fresh Mint & Sugar

Old Fashioned 8.00

Bulleit Bourbon, Angostura Bitters, Sugar Cube, Orange

French Martini 8.00

Absolut Citron, Framboise, Pineapple Juice

Martini 9.50

Your choice of Vodka or Gin

Espresso Martini 10.00

Absolut Blue Vodka, Tia Maria, Armagnac, Sugar Syrup, Espresso Shot

Non Alcoholic Cocktails

Virgin Mary 4.50

Spiced Tomato Juice, Fresh Horseradish, Lemon, Celery Salt

Enodoc 4.50

Raspberry Puree, Elderflower Cordial, Orange Juice, Soda Water

Nojito:

Classic, Elderflower or Raspberry 4.50

Fresh Lime Juice, Mint

Gin

Sipsmith	3.80	Thomas Dakin	5.00
Sipsmith Sloe Gin	3.25	Curio	4.10
Plymouth	3.15	Wrecking Coast	4.50
Tanqueray	2.65	Tarquin's	3.80
Bombay Sapphire	2.80	Tarquin's Blackberry	5.00
Monkey 47	6.15	Tarquin's Navy Strength	6.40
Bulldog	3.00	Opuhr	3.55
Bathtub	4.15	Botanist Islay	4.25
Pinkster	3.80	Tanqueray Ten	3.95
Elemental	4.10	Hendrick's	3.80
Half Hitch	6.30	Pink Pepper - France	5.00
Brooklyn - USA	4.80	Death's Door - USA	6.20
Gin Mare - Spain	4.60	Salcombe	3.50
Rock Gin	4.15		

Vodka

Ciroc - France	4.10	Stolichnaya - Russia	2.45
Black Cow - England	3.40	Grey Goose - France	4.75
Absolut Blue - Sweden	2.50	Belvedere - Poland	4.20
Absolut Citron - Sweden	2.50	Zubrowka - Poland	2.60

Rum

Havana Club 3 Year Old	2.50	Sagatiba Cachaca	2.40
Havana Club 7yr	3.10	Mount Gay	2.40
Kraken Black Spiced	3.00	Captain Morgan Spiced	2.30
Captain Morgan Original	2.30		

Brandy & Cognac

Hennessey V.S.	3.80
Maxime Trijol V.S.O.P. Grande Champagne	5.85
Maxime Trijol V.S	3.70
Delamain XO Grande Champagne	11.35
Ysabel Regina Spanish Brandy	6.25

Calvados & Cider Brandy

Domaine Familial L. Dupont Calvados VSOP	5.70
Somerset Cider Brandy 5 Year Old	4.20

Tequila

Olmecca Silver	2.50
Patron Silver	4.70
Patron Cafe	3.95

Armagnac

Armagnac Baron de Sigognac VSOP	4.00
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Single Malt Scotch Whisky

Speyside

Balvenie Doublewood	12yr	4.70
Glenrothes	2001	4.00
Glenfiddich	18yr	8.65
Glenfiddich	12yr	4.10

Islay

Laphroaig	10yr	5.50
Lagavulin	16yr	7.65
Ardbeg	10yr	5.30

Lowlands

Auchentoshan American Oak	12yr	3.50
Glenkinchie	10yr	4.90

Highlands

Glenfarclas	10yr	4.80
Oban	14yr	6.25
Dalwhinnie	12yr	5.00
Glenmorangie	10yr	4.40

Islands

Jura	10yr	4.00
Talisker	10yr	5.10

Blended Scotch Whisky

Famous Grouse		2.25
Johnny Walker Black Label		3.55
Chivas Regal		3.50

The Peat Monster		5.80
Pigs Nose		4.00

Irish Whiskey

Jameson		2.75
Bushmills	10yr Single Malt	4.00

Japanese Whisky

Nikka All Malt		4.10
Hakushu Distillers Reserve		9.00

Bourbon

Bulleit		3.45
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Tennessee Whiskey

Jack Daniel's		2.95
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Canada

Canadian Club		2.65
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All spirits served in 25ml measures

Pre Dinner Liqueurs

Campari	4.00
Aperol	3.70
Noilly Prat	3.00
Tarquins Pastis	7.00
La Quintinye Vermouth: Red, White, Dry	5.60
Giffard, Peche de Vigne	4.15
Tia Maria	3.85
Frangelico	3.60
Koko Kanu	5.00
Southern Comfort	4.90
Pernod	4.60

After Dinner Liqueurs

Tosolini Grappa	7.30
Tosolini Limoncello	4.85
Mentendorff Kummel	5.10
Lazaroni Amaretto	5.30
Cointreau	4.85
Benedictine	5.80
Grand Marnier	6.45
Bailey's Irish Cream	3.30
Antica Sambuca: Black or White	4.25
Drambuie	5.50

All spirits served in 50ml measures

Bottled Ales

Padstow Pride 4.5% Abv	568ml	6.50
Padstow IPA 4.8% Abv	568ml	6.50
Padstow Windjammer 4.5% Abv	568ml	6.50
Padstow Lobster Tail 4.5% Abv	568ml	6.50
Sharps Doombar 4.3% Abv	500ml	5.50

Bottled Lagers

Becks Blue Non-Alcoholic 0% Abv	330ml	3.25
Corona 4.5% Abv	330ml	4.10
Peroni 5.1% Abv	330ml	4.25
Korev Cornish 4.8% Abv	500ml	5.50
Pilsner Urquell 4.4% Abv	330ml	4.35

Bottled Cider

Padstow Sunshine 7% Abv	500ml	6.50
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Soft Drinks

Fever Tree: Tonic, Slimline Tonic, Soda Water, Lemonade, Ginger Ale	200ml	2.80	Pineapple / Tomato Juice	200ml	1.95
Coke, Diet Coke	200ml	1.95	Cornish Orchards Lemonade	250ml	3.60
Big Tom	250ml	3.45	Cornish Orchards Elderflower	250ml	3.60
Fentimans Ginger Beer	275ml	3.95	Orange & Passionfruit J20	275ml	2.95
Frobishers Orange Juice	275ml	3.75	Appletiser	275ml	3.25
			Frobishers Cranberry Juice	275ml	3.75

Water

Hildon Sparkling	750ml	3.50	Hildon Still	750ml	3.50
	250ml	2.00		250ml	2.00

Teas and Coffee

Liqueur Coffee (With your choice of whisky or liqueur) 7.50

Coffee 3.00

Americano, Espresso, Cappuccino, Latte, Macchiato, Mocha

Made exclusively from South and Central American Arabicas, the complex aroma of this intensely roasted espresso is a balance of strong roasted and fruity notes.

All coffees are available decaffeinated.

Tea and Infusions 3.00

Tea Pigs; All of our teas are carefully sourced from artisan tea masters and made using quality tea from whole leaves and flowers, focusing on flavour.

Everyday Brew

Three delicious teas: Assam, Ceylon and a lovely Rwandan blended to give a balanced, malty, zesty alliance.

Darjeeling Earl Grey

We use the finest Darjeeling from the foothills of the Himalayas and add zesty, citrus bergamot and lime flavours of the Mediterranean to create something altogether more elegant.

Peppermint Leaves

Using the whole leaf or flower this tea has a strong minty flavour, very refreshing and light.

Chamomile Flowers

Whole flowers of the Croatian chamomile bush form a beautiful yellow cup, which gives way to a sweet, surprisingly juicy flavour of chamomile. The Chamomile flower is celebrated for its health benefits, which include calming, aiding sleep and supporting digestion.

Rooibos

This is a blend of the leaves of two native bushes from South Africa, Rooibos and Honey Bush. The blend is earthy with a mahogany-coloured nectar that gives way to a subtly nutty flavour.

Mao Feng Green Tea

This tea has a delicate natural taste of fresh summer air, peaches and apricots. The infusion will turn clear pale green.

Jasmine Pearls

The leaves of this green tea from the Fujian Province in China are rolled into a precious pearl, and then engulfed in fresh Jasmine flowers, allowing the natural floral scent to be absorbed giving a delicate pure taste.

Super Fruit

For an antioxidant boost, try this blend of real berry pieces, which deliver a unique punchy taste.

Lemon & Ginger

Fantastic ginger kick with a refreshing lemon infusion

Tung Ting Oolong

Tung Ting is named after the mountainous Taiwanese region where it grows, Oolong tea is a part fermented tea, with the strength of a black tea and the aromatic flavour of a green, and Tung Ting is one of the finest.