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Please ask for information on allergens.
APÉRITIFS

ENGLISH MARTINI  Bombay Sapphire gin, elderflower liqueur and rosemary. 9.50
TARQUINS PASTIS  a Cornish take on the classic apéritif. Perfect with ice or a splash of water. 50ml 5.95
NEGRONI  Gin, vermouth and Campari. A classic. 9.95
APEROL SPRITZ  Aperol, Prosecco and soda. 9.50

COCKTAILS

PORTHELEVEN BRAMBLE  The winning entry into our winter cocktail competition, created by Claudia and the team at our Porthleven restaurant, using Tarquin's blackberry gin, elderflower, Cornish apple juice, and fresh blackberries. 9.95
APPLEFLOWER BELLINI  Green apple, passion fruit blossom and Prosecco. 9.95
GIN HIGHBALL  Rick Stein Gin, pineapple, fennel, bitter lemon. 11.50
ESPRESSO MARTINI  Belvedere vodka, coffee liqueur and espresso. 10.95
APRICOT AMARETTO SOUR  Amaretto, Crème d’Abricot, egg white and lemon. 9.50
CLARIDGE  Tarquin’s Gin, Crème d’Abricot, vermouth and Cointreau. 9.50
CAMPARI FIZZ  Hennessey VS Cognac, Campari, grapefruit sherbet, lemon thyme, Champagne. 10.95
SOUTH & STORMY  Bombay Sapphire gin, Doorleys rum, olive leaf, mint & ginger. 9.95
VEUVE CICQUOT CHAMPAGNE COCKTAIL  Veuve Clicquot NV Brut, Hennessey VS Cognac, brown sugar, bitters. 16.50
SOUK COSMO  Citrusy cocktail of Belvedere grapefruit vodka, hibiscus tea, and lime cordial. 11.50
GLENMORANGIE OLD FASHIONED  Glenmorangie, brown sugar, bitters 9.95

Please ask for information on allergens.
GIN

TARQUIN’S RICK STEIN GIN – our signature gin using wild chamomile and fennel. “Each botanical adds a distinct flavour without overpowering the finished blend, giving the gin a very Cornish identity” – Charlie Stein. 5.75

TARQUIN’S CORNISH GIN 5.75
TARQUINS BLACKBERRY 5.75
BOMBAY SAPPHIRE 4.25
TANQUERAY TEN 4.95
AVIATION 5.75
TWISTED NOSE 5.75
25ml measure

VODKA

BELVEDERE 4.95
BLACK COW 5.95
BELVEDERE PINK GRAPEFRUIT 5.25
25ml measure

WHISKY

JAMESON IRL 3.75
JACK DANIEL’S US 3.75
MAKERS MARK BOURBON UK 3.95
GLENMORANGIE 10YO UK 4.75
THE PEAT MONSTER UK 3.95

Please ask for information on allergens.
EVAN WILLIAMS BOURBON US 4.50
LAPHROAIG 10YO UK 4.95
TALISKER UK 5.25
RITTENHOUSE RYE US 5.95
ARDBEG 10YO UK 5.95
25ml measure

BEERS

SHARPS CORNISH PILSNER pint 5.15
HARBOUR ELLENSBERG IPA pint 5.15
GOLD MUDDLER BLONDE ALE (500ml) 4.95
CHALKY’S BITE (330ml) 4.95
PERONI (330ml) 4.95
PERONI GLUTEN FREE (330ml) 4.95
KOREV (500ml) 4.95
HITACHINO WHITE ALE (330ml) 4.95
CORNISH ORCHARDS FARMHOUSE CIDER (330ml) 4.50
DOOMBAR (500ml) 4.95
BITBURGER DRIVE (low alcohol) 3.50

Please ask for information on allergens.
RICK & CHARLIE’S WINE SELECTION

These are wines which we have picked out because they are so very good.

Rick and Charlie Stein

MOSCHOFILERO ‘FEAST’, SEMÉLI, PGI PELOPONNESE, GREECE 2017
Gone are the days of just drinking Retsina on your Greek holiday, this Moschofilero is juicy, floral. A total delight – Charlie. Bottle 29.00

ANIMA DE RAIMAT, COSTERS DEL SEGRE, SPAIN 2018
This is my favourite Spanish wine on the list. Made from a blend of Chardonnay, Xarel-Lo and Albariño. Chardonnay adds roundness, Xarel-Lo freshness and the Albariño adds aromas. Charlie Bottle 30.00

Please ask for information on allergens.
MUSCADET SÈVRE-ET-MAINE ‘SUR LIE’, DOMAINE GADAIS, LOIRE, FRANCE 2018 It’s great to have a proper Muscadet on the list again. This is a Sur Lie, it reminds me of the early days of The Seafood Restaurant and trips to Brittany and platters of Fruits de Mer. Rick 175ml 8.30 | Bottle 33.00

BELLA FIORE, TENUTA FIOREPELLI, IGT VENETO, ITALY 2016 Silk, silk, silk and ridiculously smooth. This is my go to crowd pleasing red, full of bright blackcurrant and bramble. Charlie 175ml 8.30 | Bottle 33.00

CABRIZ, ALFROCHEIRO, TINTA RORIZ & TOURIGA NACIONAL, DAO, PORTUGAL 2018 We really like this red wine from Cabriz. Made from Touriga-Nacional, Tinta-Roriz and Alfrocherio, it has gorgeously juicy fruit and is very gluggable. Charlie Bottle 34.00

PINOT BLANC ‘MISE DU PRINTEMPS’, JOS MEYER, ALSACE, FRANCE 2018 Translated this wine is called ‘set for Spring’ and as soon as you taste it you’ll realise why. Dry but feels rounded with a lovely texture and perfect Pinot Blanc fragrance. – Rick 175ml 9.50 | Bottle 38.00

VOUVRAY SEC, DOMAINE BOUTET SAULINER, LOIRE, FRANCE, 2018 Dry Vouvray like this or Savennières, are really good with dishes like turbot and hollandaise sauce. Rick Bottle 41.00

SANCERRE ‘LA MERCY-DIEU’, DOMAINE BAILLY-REVERDY, LOIRE, FRANCE 2018 I must say this is a serious wine, it’s slightly austere and extremely elegant from a famed producer. Rick Bottle 50.00

CHASSAGNE-MONTRACHET 1ER CRU LES MACHERELLES, JEAN-MARC PILLOT, BURGUNDY, FRANCE 2015 Jean-Marc Pillot is one of my top picks for consistently making excellent wines in Chassagne. 2015 was a warmer vintage so if generosity of fruit and texture is what you look for, then look no further. Charlie Bottle 70.00

LA RIOJA ALTA, GRAN RESERVA 904, SPAIN, 2009 The best that Rioja offers and it blows Bordeaux out of the water for quality per price ratio. Charlie Bottle 70.00

BOURGOGNE BLANC, DOMAINE LEFLAIVE, BURGUNDY, FRANCE 2015 This might be a humble Bourgogne Blanc in name, but when it’s made by one of the greatest wine producers in the world you get serious class, tension and complexity. A great opportunity to taste greatness at a very good price. Charlie Bottle 80.00

Please ask for information on allergens.
WHITE WINE

FRESH AND CRISP

GARGANEGA, TORRE DEL FALASCO, IGT VENETO, ITALY 2018
175ml 5.00 | Bottle 19.95

VERMENTINO, LES ARCHÈRES, IGP D'OC, FRANCE 2018
Bottle 22.00

FIANO, LUNATE, IGT SICILY, ITALY 2018
175ml 6.30 | Bottle 25.00

SAUVIGNON BLANC, LE TUFFEAU, IGP D'OC, FRANCE 2018
175ml 6.30 | Bottle 25.00

RICK STEIN’S SPANISH WHITE, D.O RUEDA, VERDEJO, SPAIN 2018
175ml 7.00 | Bottle 28.00

PINOT GRIGIO ‘VILLA FIORE’, IGT VENEZIA-GIULIA, ITALY 2018
175ml 7.00 | Bottle 28.00

MOSCHOFILERO ‘FEAST’, SEMÉLI, PGI PELOPONNESE, GREECE 2018
Bottle 29.00

SAUVIGNON, TOURAINE DOMAINE DU FRAISSE, FRANCE 2018
Bottle 32.00

PICPOUL DE PINET, L’ORMARINE, LANGUEDOC, FRANCE 2018
175ml 8.00 | Bottle 32.00

MUSCADET SÈVRE-ET-MAINE, DOMAINE GADAIS, LOIRE, FRANCE 2018
175ml 8.30 | Bottle 33.00

GRÜNER VELTLINER, RIEDEN SELECTION, AUSTRIA 2017
Bottle 34.00

ALVARINHO, ADEGA DE MONÇÃO, VINHO VERDE, PORTUGAL 2018
Bottle 38.00

SOAVE PIEROPAN CLASSICO SUPERIORE, VENETO ITALY 2018
Bottle 40.00

RIESLING, DEVIL’S CORNER, TASMANIA, AUSTRALIA, 2016
Bottle 43.00

Please ask for information on allergens.
CHABLIS, JEAN-MARC BROCARD, BURGUNDY, FRANCE 2017 175ml 12.20 | Bottle 49.00

AROMATIC, DRY AND ROUND

GEWURZTRAMINER, AVES DEL SUR, CHILE, 2017 Bottle 30.00

ANIMA DE RAIMAT, COSTERS DEL SEGRE, SPAIN 2017 Bottle 30.00

SAUVIGNON BLANC, CHÂTEAU BAUDUC, BORDEAUX, FRANCE, 2018 175ml 8.00 | Bottle 32.00

VIÑAS DEL SUR, CHILE, 2017

Bottle 30.00

SAUVIGNON BLANC, WYEBROOK, MARLBOROUGH, NEW ZEALAND 2018 175ml 8.80 | Bottle 35.00

GROS MANSENG/ SAUVIGNON, BRUMONT, GASCOGNE, FRANCE 2017 Bottle 37.00

PINOT BLANC ‘MISE DU PRINTEMPS’, JOS MEYER, ALSACE, FRANCE 2018 175ml 9.50 / Bottle 38.00

TERRA DE ASOREI, ALBARIÑO, RÍAS BAIXAS, SPAIN 2018 Bottle 43.00

SANCERRE ‘LA MERCY- DIEU’, DOMAINE BAILLY- REVERDY, LOIRE, FRANCE 2018 Bottle 50.00

RICH AND FLESHY

CHENIN BLANC ‘SECATEURS’ BADENHORST, SOUTH AFRICA 2018 175ml 7.80 | Bottle 31.00

CHARDONNAY, XANADU, MARGARET RIVER, AUSTRALIA 2017 Bottle 33.00

VOUVRAY SEC, DOMAINE BOUTET SAULINER, LOIRE, FRANCE, 2018 Bottle 41.00

RICK STEIN’S WHITE BURGUNDY, MÂCON, FRANCE 2018 175ml 11.25 | Bottle 45.00 | Magnum 79.00

RULLY, DAVID MORET, BURGUNDY, FRANCE 2017 Bottle 55.00

Please ask for information on allergens.
MEURSAULT, FERNAND BOYER, BOYER-MARTENOT, FRANCE 2017
Bottle 90.00

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**ROSÉ WINE**

GRANFORT ROSÉ DE CINSAULT, IGP D’OC, FRANCE 2018  175ml
5.00 | Bottle 19.95

CHÂTEAU BAUDUC ROSÉ, BORDEAUX FRANCE, 2018  175ml 7.50 |
Bottle 30.00

PROVENCE ROSÉ, MADO, FRANCE 2018  Bottle 45.00

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**RED WINE**

LIGHT, FRUITY AND EASY DRINKING

GRENACHE/SYRAH, PEYRASSE, IGP D’OC, FRANCE 2018  175ml
5.00  | Bottle 19.95

CORVINA, TORRE DEL FALASCO, VENETO, ITALY 2018  Bottle 25.00

MERLOT, VIN DU MARCHE, IGP PAYS D’OC, FRANCE 2018  175ml
6.50  | Bottle 26.00

RICK STEIN’S SPANISH RED, GARNACHA, CAMPO DE BORJA,
SPAIN 2018  175ml 7.00  | Bottle 28.00

BELLA FIORE, TENUTA FIOREBELLI, IGT VENETO, ITALY 2016
175ml 8.30  | Bottle 33.00

MEDIUM BODIED, JUICY AND SILKY

MALBEC RESERVE, KAIKEN, MENDOZA, ARGENTINA 2018  175ml
8.30  Bottle 33.00

Please ask for information on allergens.
CABRIZ, TINTA RORIZ & TOURIGA NACIONAL, DAO, PORTUGAL 2018 Bottle 34.00

RIOJA CRIANZA SANTIAGO, RIOJA, SPAIN 2016 Bottle 35.00

PINOT NOIR, JAMES BRYANT HILL, CALIFORNIA 2016 Bottle 39.00

BARBERA D’ALBA ‘LA GEMELLA, VIBERTI GIOVANNI, PIEDMONTE, ITALY 2017 Bottle 45.00

GEVREY-CHAMBERTIN, DOMAINE TAUPENOT MERME, BURGUNDY, FRANCE 2013 Bottle 75.00

FULL BODIED AND COMPLEX

CÔTES-DU-RHÔNE, VILLAGES LAUDUN AC LES BARRYES ROCCA MAURA 2017 175ml 9.80 | Bottle 39.00

MARGAUX, ZÉDÉ DE LABÉGORCE, FRANCE 2016 Bottle 55.00

KEERMONT ESTATE SYRAH, STELLENBOSCH, SOUTH AFRICA 2014 Bottle 61.50

DESSERT WINE

CAMPBELLS RUTHERGLEN MUSCAT Australia 100ml 9.95

MONBAZILLAC, DOMAINE DE GRANGE NEUVE France 100ml 7.50

MUSCAT DE BEAUMES DE VENISE, DOMAINE DE DURBAN France 100ml 9.00

MUSCAT, SAMOS, SAMOS ISLAND, 2017 Greece 100ml 9.95

For all our wines served by the glass, we also offer in a measure of 125ml, 250ml and 500ml carafe – please ask. Please ask for information on allergens.
SHERRY

LUSTAU PUERTO FINO 6.00  LUSTAU PEDRO XIMENEZ 6.50
LUSTAU EAST INDIA 6.50
LUSTAU AMONTILLADO 7.50

SOFT DRINKS

COKE / DIET COKE / LEMONADE 3.00
SHIRLEY TEMPLE ginger ale, grenadine and fresh lemon. 4.95
ELVIRA pineapple, cranberry, apple juice and fresh lemon. 4.95
C&J’s SPARKLING lemonade, lychee and fresh lime. 4.95
SEEDLIP 50ml 4.95
VIRGIN MOJITO 4.95
LUSCOMBE GINGER BEER 3.25
SICILIAN LEMONADE 3.25
ELDERFLOWER BUBBLY 3.25
CORNISH ORCHARDS APPLE JUICE 3.25
TOMATO / CRANBERRY / PINEAPPLE JUICE 2.75

Please ask for information on allergens.