

Champagne and Sparkling Wine

1. PROSECCO SPUMANTE, TENUTA CA'BOLANI, NV

Bottle: £29.00

Italy

200ml Bottle: £8.00

Pale straw-yellow and a fine, clear mousse with delicate bubbles. Exuberantly fruity and aromatic, with apple notes. Well-balanced and easy-drinking with the delicate almond note typical of the grape variety. (1) 11% vol.

2. PROSECCO 18K GOLD SENSI, NV

Bottle: £34.00

Treviso, Italy

The Sensi Prosecco is designed to be aspirational, innovative and of impeccable quality. Notes of green apple and citrus fruits in a light, refreshing and elegant style. (2) 11% vol.

3. PROSECCO PINOT NOIR ROSÉ FRIZZANTE, SENSI, NV

Bottle: £36.00

Treviso, Italy

This is where Italian tradition meet luxury. Produced with Pinot Noir grapes, this is fresh, fragrant and full of raspberry and strawberry fruit. (2) 11% vol.

4. CAMEL VALLEY BRUT, 2016/17

Bottle: £47.00

Camel Valley, Cornwall, England

Superb golden sparkler with elegant fizz and full, ripe flavours, packed with elderflower and hedgerow notes, yet truly brut. (1) 12.5% vol.

5. BOLLINGER SPECIAL CUVÉE BRUT, NV

Bottle: £70.00

Champagne, France

Firm, with yeasty brioche notes following through to enrich the fruit flavour. Taut style and solid finish. (1) 12% vol.

6. BOLLINGER ROSÉ BRUT, NV

Bottle: £80.00

Champagne, France

Created from 62% Pinot Noir, 24% Chardonnay and 14% Pinot Meunier, in the meticulous House style, Bollinger Rosé shows delicate aromas of ripe red fruits, and powerful elegance. Difficult to analyse, it is both bullish and has the finesse of classical ballet. It is immensely complex - tightly wound like a coiled spring - and utterly wonderful. (1) 12% vol.

White Wines

175ml 250ml Bottle

7. VERDEJO, ESENCIA DE FONTANA, 2016/17

£5.00 £7.00 £19.50

Uclés, Spain

Aromatic nose with notes of freshly cut hay, white pepper and fennel. Light-bodied, but with excellent fruit concentration. Slightly mineral with a crisp, dry finish. (2) 12.5% vol.

8. PINOT GRIGIO, LAROMA, BOTTER, 2016/17

£5.00 £7.00 £19.50

Venezie, Italy

Fresh, dry and delicate with gentle floral and citrus aromas. A classic Italian white wine. (2) 12% vol.

9. SAUVIGNON-GROS MANSENG, COIN DES COQUINS, 2015/16

£24.00

South, France

A blend of the classic Sauvignon grape with the rather unusual variety of Gros Manseng from the south of France. Pineapple, mandarin and peach flavours make this a very refreshing wine with aromatic complexity. (1) 12% vol.

10. RIOJA BLANCO, FINCAS DE AZABACHE, 2016/17

£25.00

Rioja, Spain

White Tempranillo is a 'new' grape variety but closely linked to the well-known red Tempranillo grown all over Spain. This style is robust yet unoaked, with apple refreshment and elegantly balanced. (1) 12% vol.

11. PICPOUL DE PINET, CUVÉE CAROLINE, FAMILLE MORIN, 2016/17

£26.50

Languedoc, France

Abounding with fresh aromas of white flowers, acacia and hawthorn; ozone and sea air notes fill the senses and on the palate. It has a roundness from regular lees stirring during winemaking. This is a true 'gourmet' Picpoul. (1) 12.5% vol.

12. RIESLING, MICHEL LEON, 2015/16

£27.50

Alsace, France

The most famous grape variety in Alsace producing a wine that is fresh and fruity with touches of citrus. On the palate, it is structured and balanced with fine aromas. (2) 13% vol.

13. DENOMINACION ORIGEN CALIFICADA, RIOJA MUGA, 2015

£27.50

Rioja, Spain

Complex and toasted aromas with fresh, vibrant fruits give way to zesty lime, spicy and vanillin toasted oak flavours, fresh acidity, and a refreshing spicy finish. 13.5% vol.

14. VIOGNIER, SECRET, VIU MANENT, 2015/16

£28.50

Colchagua Valley, Chile

Intense aromas of peach, apricot and pear intermingled with light citrus and floral notes. The palate is balanced, with fresh acidity and persistent finish. (2) 14% vol.

SAMPLE

15. SAUVIGNON BLANC, SPY VALLEY, 2016/17 £29.50
Marlborough, New Zealand
Luscious, ripe, creamy vanilla nose over classic gooseberry fruit. Crisp and racy with a ripe intensity of fruit, bursting with vitality through the immense citrus fruit. (2) 13% vol.
16. FIANO, HANCOCK & HANCOCK, 2016/17 £33.50
McLaren Vale, Australia
Australian take on the classic Italian grape variety, made from a single plot of vines. Full of citrus and pear flavours, with a hint of white apricots, floral notes and a dry, refreshing finish. (1) 12% vol
17. SANCERRE, DOMAINE NEVEU, 2016/17 £34.00
Loire, France
Classic wine from the historical home of Sauvignon. Not only does it have an elegant 'gunflint' minerality, but the grassy, gooseberry fruit carries through the citrus richness. (1) 12.5% vol.
18. FRIENDLY GRÜNER VELTLINER, LAURENZ V, 2014/15 £35.00
Niederosterreich, Austria
Dry in style with citrus, honey and mineral notes and extremely food friendly. (2) 12.5% vol.
19. SAINT-VERAN, P FERRAUD ET FILS, 2011/12 £39.00
Mâconnais, Burgundy, France
Delicious peach and pear aromas from this Southern Burgundy. On the palate it is dry, rounded with white floral notes and a fine minerality. (2) 13% vol.
20. ALBARIÑO, PAZO DE BARRANTES, 2014/15 £42.00
Rias Baixas, Spain
Lovely orange-blossom bouquet, and a crisp first taste. Rich style on the palate with the ethereal bouquet morphing to sun-ripened apricots and lime. A queen among Albariños. (2) 13% vol.
21. CHABLIS 1ER CRU LES VAUDEVAY, DOMAINE LAROCHE, 2014/15 £45.00
Chablis, Burgundy, France
The elegant biscuit and brioche aroma is fitting of its 'Premier Cru' status. Fine fruit flavour with the merest hint of oak to round out the citrus notes and extend the finish. (2) 13% vol.
22. PULIGNY-MONTRACHET, DOMAINE HENRI DARNAT 2014/15 £68.00
Bourgogne, France
A fine white Burgundy with the aroma of lemon flesh and peel, richer touches of tropical fruit, slight vanilla, floral and nutty touches and a firm minerality. The acidity is well balanced with rich yellow fruits, lemon, creamier peach and lovely, lingering touches of nuttiness and vanilla. The finish is very long lived, with a refreshing yet richly satisfying end. (2) 13.5% vol.

Rosé Wines

175ml 250ml Bottle

23. CORETO ROSADO, 2016/17

£5.00 £7.00 £19.50

Lisboa, Portugal

Award-winning wine for its intense fruity aromas, mouth-watering juiciness and crisp fresh flavours of strawberries and raspberries. A great all-rounder rosé for drinking with or without food. (2) 12% vol.

24. SAND TROPEZ ROSÉ, 2016/17

£30.00

Provence, France

This fantastic Provence rosé is pale pink with salmon coloured highlights. Dry in style, fresh with notes of citrus and exotic fruit. Refreshing and fruity on the palate and lovely smooth finish. (1) 13% vol.

Red Wines

175ml 250ml Bottle

25. ESENCIA DE FONTANA, TEMPRANILLO, 2015/16

£5.00 £7.00 £19.50

Uclés, Spain

Intense aromas of ripe berry fruit and liquorice. Medium-bodied with beautiful balance between fruit concentration, fresh acidity and fine tannins. (B) 13.5% vol.

26. ARTEMESIA, NERO D'AVOLA, 2016/17

£5.00 £7.00 £19.50

Sicily, Italy

Spicy and fruity with notes of blackberries, blueberries and mulberries. The finish is rounded and fruity with well-integrated tannins. (C) 13% vol.

27. AVES DEL SUR, MERLOT RESERVA, 2015/16

£22.50

Maule Valley, Chile

Intense red purple colour with some blue reflections. Great fruit character, blackberries, black cherises and bilberries flavours are emphasised. Wide on the palate, round and well-structured tannins, slightly spicy which is integrated with roasted coffee and semi-bitter chocolate. (C) 13.5% vol.

28. TINTA-GRACIANO, OVEJA, FONTANA, 2016/17

£24.00

Uclés, Spain

Bright ruby in colour with inviting aromas of flowers and ripe blueberries. The palate is vibrant, medium-bodied, with good tannic structure and long finish. (B) 13% vol.

29. CHINON, LES ROCHES CACHÉES, 2014/15

£26.00

Loire, France

A fruity and intense nose precede an invigorating palate of freshly cut pepper and soft spice. Vibrant, elegant and packed with character. (B) 12.5% vol.

SAMPLE

30. VALPOLICELLA SUPERIORE RIPASSO, ZONIN, 2014/15 £32.00
Veneto, Italy
A wonderfully rich and complex deep ruby-red wine with intense aromas of cherries and chocolate. Dry and robust on the palate with a fine and harmonious balance. (E) 14% vol.
31. SHIRAZ, ROCKY ROAD, MCHENRY HOHNEN, 2013/14 £35.00
Margaret River, Australia
Perhaps this is the perfect sleek and glossy Shiraz - smooth with richly spiced flavours, mouth-filling that run on forever. (D) 14.5% vol.
32. SHIRAZ-GRENACHE, HANCOCK & HANCOCK, 2014/15 £36.00
McLaren Vale, Australia
A classy wine with lots of ripe dark plum, pepper and spice of Shiraz with the rose petal perfume and red cherry flavours of Grenache. Oak-aged to perfection in French barriques. (D) 14% vol.
33. TIGER COUNTRY, MCHENRY HOHNEN, 2010/11 £42.00
Margaret River, Australia
The wine combines three unusual grapes; Tempranillo, Petit Verdot and Cabernet Sauvignon and makes a new active fruit style, with spiced flavours and the perfect touch of oak. (D) 14.8% vol.
34. HAUTES CÔTES DE BEAUNE, DOMAINE CHANSON, 2014/15 £46.00
Burgundy, France
True Burgundy quality has been given to this young Hautes Côtes - a real over-performer in its class with vibrant fruit and absolute depth. (C) 12% vol.
35. LA PETITE RUCHE, M. CHAPOUTIER, CROZES HERMITAGE, 2014/15 £47.00
Rhône, France
Red fruits, blackcurrant and raspberry aromas, fresh and rounded with a baked fruit note on the palate. Very fine and elegant. (D) 13% vol.
36. CHÂTEAUNEUF-DU-PAPE, COLOMBO & FILLE, 2014/15 £49.00
Rhône, France
A big wine intense colour, nose and palate. Ripe fruit and gingerbread spice with herbaceous notes. (B) 14% vol.
37. ROCCA DI MONTEMASSI, ZONIN, 2014/15 £54.00
Tuscany, Italy
This super-Tuscan is intense, ruby red with vivid garnet reflections. Complex aromas showing cherry, plum and currant, with notes of violet, eucalyptus, vanilla and sweet tobacco. Rich and elegant palate, fresh fruit with full and plush tannins leading to a long and mineral-rich finish showing spicy, toasted notes. (D) 14.5% vol.

SAMPLE

38. NUITS-ST-GEORGES, LOUIS LATOUR, 2013/14 £68.00
Rhône, France
Red fruits, blackcurrant and raspberry aromas, fresh and rounded with a baked fruit note on the palate. Very fine and elegant. (C) 13.5% vol.

39. CHÂTEAU PHÉLAN SÉGUR, 2010 £82.00
St. Estèphe, Bordeaux, France
Packed with fresh, ripe, juicy blackberries, liquorice, coffee and spice. Qualities of softness to the tannins in the long, fresh, round finish make this worth seeking out. (C) 14% vol.

Dessert Wines

40. DE BORTOLI, BOTRYTIS SEMILLON VAT 5, 2011/12 Half Bottle £20.00
N.S.W., Australia
De Bortoli Vat 5 is a perfect expression of botrytis: pure luminescent gold in colour, with intense marmalade and dried fruit flavours, plus the botrytis honeyed effect. (8) 10.5% vol.

41. BLACK MUSCAT, ELYSIUM, QUADY, 2015/16 £28.00
California, USA
First aroma notes are twiggy, then brambly, then a wild sweetness - then finally the Muscat perfume with the Elysian sweet long finish. A wonderful mix. (8) 15% vol.

Port

	50ml	100ml
TAYLOR'S 10 YEAR OLD TAWNY, NV	£4.00	£8.00

Taylor's 10 Year Old Tawny is a superb example of the aged tawny style. Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit, it is bottled for immediate drinking.

Red Velvet £9.00
Our Port and chocolate cocktail is designed as an after-dinner treat with a softly sweet flavour, creamy texture and woody aftertaste. Perfect for winding down in the evening.

Beer & Cider

San Miguel Draught	Pint	£5.50
	Half Pint	£2.75
Guinness		£5.00
Becks 275ml		£3.50
Becks Blue (non-alcoholic)		£2.50
Doombar		£4.00
Cornish Knocker		£4.00
Tribute		£4.00
Rattler Apple (6%) or Berry (4%)		£5.00
Healey's Cornish Gold Cider		£4.50
South West Orchards Raspberry Cider		£4.50

Please ask for a list of Guest Lagers or Ales currently available on Draught

Soft Drinks

Regular Coke/Lemonade	Large	Small	
	£3.50	£2.50	
Diet Coke/Slimline Tonic Water	Large	Small	
	£3.00	£2.00	
Cornish Water Still or Sparkling (In support of the RNLI)	Bottle	Large	Small
	£3.50	£1.50	£1.00
Fever Tree Ginger Beer	Large	Small	
	£3.50	£2.50	
Sparkling Apple		£2.50	
J2O – Orange & Passion Fruit/Apple & Mango/ Apple & Raspberry		£2.50	
Fruit Juice – Orange/Apple/Cranberry	Large	Small	
	£3.00	£2.00	

Cocktails & Mocktails

Please ask for the list of 50+ cocktails.

Mocktails can also be created using your favourite flavour combinations.