

COLD-PRESSED JUICES

SMALL 2.50 | REGULAR 4.00

GINGER NINJA

carrot, orange, ginger

REVITALIZER

cucumber, fennel, kale, mint, lemon

CORNISH ORCHARD

SPARKLING SOFTS 2.20

ELDERFLOWER PRESSE

ORANGE & LEMON SPARKLE

CRANBERRY & RASPBERRY SPARKLE

NON ALCOHOLIC GINGER BEER

add a shot of Rathee's Cornish rum

COCKTAILS

REFRESHING SPRITZ COCKTAILS 8.00

APEROL SPRITZ

aperol, prosecco, soda

HUGO

gin, elderflower, prosecco, mint

SMOOTHIES

SMALL 3.00 | REGULAR 5.00

NUTTY FREDA

Freda's Cornish peanut butter, cocoa, banana, almond milk

BERRY GOOD

luscious berries, banana, Cornish apple juice

CORNISH ORCHARD

CIDER 5.50

BLUSH APPLE & RASPBERRY

500ML | 4%

HEDGEROW DESSERT APPLE, SLOE, BLACKBERRY

500ML | 4%

3.20

WINE BY THE CARAFE

500ML 12.00 | 175ML GLASS 5.50

RED

primitivo, lively fresh fruit forward red

WHITE

viognier, peach, apricot, almond

ROSÉ

zinfandel, pink grapefruit, pomegranate, honey, with a hint of spice

SPARKLING

available by the glass or by bottle

NV Terre di S. Alberto Prosecco Brut 7.00 | 29.00

Veneto, Italy | classic prosecco with a fine mousse and a fresh green pear character

NV Brut Mosaïque, Champagne 10.00 | 44.00

Jacquart, France | lovely and fresh with fruity grape and pear hints mingling with intense notes of baking bread

NV Brut Mosaïque Rosé, Champagne 49.00

Jacquart, France | delicate bubbles wrapped in intense salmon pink. red berry fruit aromas lead to a fine palate

HOT DRINKS

CORNISH TEA & COFFEE

ESPRESSO

2.25

AMERICANO

2.50

LATTE

2.70

CAPPUCCINO

2.70

FLAT WHITE

2.60

MOCHA

2.80

HOT CHOCOLATE

2.80

CORNISH BREAKFAST TEA

1.80

FUSIONS TEA BAGS

2.50

please ask your server for our flavours

LOOSELEAF TEA POTS

4.00

please ask your server for our flavours

ALTERNATIVE MILK ^(VG)

HOT DRINKS CAN BE MADE DAIRY-FREE

SOYA

ALMOND MILK

COCONUT MILK

OAT MILK

IF YOU WOULD LIKE A DRINK FROM OUR LOUNGE BAR, PLEASE ASK YOUR SERVER