COCKTAILS

Margarita : Classic **/** Jalapeño + Ginger **14**

Fig Leaf Caipirinha **13**

Toasted Fennel Sour **13.5**

Pear + Pet Nat Sbagliato **13**

Negroni : Classic **/** Mezcal **14/15**

Perelló Olive Bloody Mary (+ Oyster £4) **12.5**

Rosé Sangria (Glass **or** Carafe) **14/48**

APERITIF

Tarquins Cornish Dry Gin + Navas Cornish Tonic **11/16**

Tarquins 'The Seadog' Navy Strength Gin 57% ABV + Navas Cornish Tonic **13/19**

White Vermouth – Vinmouth Blanc – France **9**
Aromatic, sweet fusion of herbs and fruit. Served over ice with fresh lemon

BEER + CIDER

Shellfish Lover Helles Lager 4.2% – Bluntrock Brewery, Rock, Cornwall 2/3 pint **6.5**

Summerleaze Hazy Pale Ale 4% – Firebrand Brewing Co. Launceston, Cornwall 2/3 pint **6**

An Howl IPA 4.8% – Firebrand Brewing Co. Launceston, Cornwall 440ml **7.5**

Organic Pink Sparkling Cider 5.5% – Trevibban Mill – Padstow, Cornwall 330ml **8.5**
Fermented with Pinot Noir grape skins that give a salmon pink hue

Organic Tiger Milk Still Cider 5.5% – Trevibban Mill – Padstow, Cornwall 330ml **8.5**
Unique skin + pulp fermented cider, made with crushed whole apples

Pink Pet Nat Cider 11.5% – Trevibban Mill – Padstow, Cornwall 750ml **40**
Great to share for the table!

LO + NO

Little Wave Lager 0.5% – Firebrand 440ml **6**

Shorebreak Pale Ale 0.5% – Firebrand 2/3 pint **7.5**

Pentire Blood Orange Coastal Spritz 0% **10**

Pentire Margarita Classic **/** Spicy 0% **12**

Pentire Seaward + Tonic 0% **9.5**

Botivo + Soda 0% **9**

Trevibban Mill Apple Juice 250ml **5**

Coke **/** Diet Coke **5**

Karma Drinks: Lemony Lemonade / Raspberry Lemonade / Gingerella **5.5**

We charge £1 per guest for unlimited filtered still and sparkling water. Proceeds go to Belu & Water Aid.

WINE

FIZZ

		125ml	Bottle
NV	0% Sparkling Rosé – amie – Languedoc, France		**39**
NV	Brut Nature Cava – Pago de Tharsys – Catalunya, Spain	**11**	**46**
NV	Crémant de Limoux – amie – Pyrenees, France		**69**
NV	Pinot Noir Pink Sparkling – Trevibban Mill – Padstow, Cornwall	**19**	**82**
		Magnum	**175**
NV	Billecart Salmon Brut Reserve – Champagne, France	**20**	**95**
NV	Billecart Salmon Brut Rosé – Champagne, France		**120**

WHITE

		125ml	Bottle
2025	Colombard, Ugni Blanc – Domaine Ménard – Cotes de Gascogne, France		**37**
2025	Vinho Verde DOC – Quinta de Santiago – Cortes, Portugal		**39**
2024	Awake Blanco Viura – Bodegas Cosecheros – Rioja, Spain	**8.5**	**41**
2025	Fiano 'Ciaca Bianca' – Mandrarossa – Sicily, Italy		**44**
2024	Rousanne 'Honeypot' – Dandelion Vineyards – Barossa, Australia		**50**
2025	Harlyn – Trevibban Mill – Padstow, Cornwall	**11**	**57**
2023	Cullerot – Celler del Roure – Valencia, Spain Macabeo/Pedro Ximenez/Verdil. Delicate green apple, ripe tangerine & a touch of sweet spice.	**11.5**	**58**
2024	Rkatsiteli – Tbilvino – Kakheti, Georgia		**60**
2025	Malagouzia – Kanakaris – Peloponnese, Greece Dreaming of sunshine? Think ripe peach, a touch of citrus blossom, with just enough zing!		**61**
2024	Chenin 'Keep on Punching' – Baby Bandito, Testalonga – Swartland, S. Africa		**62**
2023	Encruzado – Quinta dos Carvalhais – Dão, Portugal.		**67**
2024	Macon Burgy – Domaine Fichet – Mâconnais, Burgundy, France	**17.5**	**68**
2023	Wild Sauvignon – Greywacke – Marlborough, New Zealand		**71**
2025	Albarino 'O'Rosal' – Terras Gauda – Rias Baixas, Spain		**72**
2024	Soave Classico 'Calvarino' – Pieropan – Veneto, Italy		**75**
2023	Listán Blanco – Ocampo – Tacoronte-Acentejo, Tenerife	**18**	**79**
2025	Chenin Blanc 'Signature' Old Vine Blend – Mullineux – Swartland, S. Africa		**81**
2023	Estate Chardonnay – Talley Vineyards – California, USA		**89**
2023	Meursault Cuvée Charles Maxime – Domaine Latour-Giraud – Burgundy, France		**120**

ORANGE

		125ml	Bottle
2023	Orange – Bedoba – Kakheti, Georgia	**11**	**59**
2025	Chenin 'Stay Brave' – Baby Bandito, Testalonga – Swartland, S. Africa	**12.5**	**62**
2024	Orion skin contact – Trevibban Mill – Padstow, Cornwall		**69**

We charge £1 per guest for unlimited filtered still and sparkling water. Proceeds go to Belu & Water Aid.

ROSÉ

		125ml	Bottle
2021	POTL Rosé – Quinta da Boa Esperança – Lisbon, Portugal	**9.5**	**46**
2024	Rock Rose – Trevibban Mill – Padstow, Cornwall		**58**
2021	Chateau Malherbe Rosé – Provence, France Silky smooth, rich and complex, but oh so fresh! Citrus, stewed apricots + fresh almonds		**81**

RED

		125ml	Bottle
2025	Corvina – Saveroni – Veneto, Italy		**38**
2025	Merlot – Le Pic – Languedoc, France	**8.5**	**47**
2024	Tinto Mencia Joven – Adegas Guimaro – Ribeira Sacra, Galicia, Spain		**57**
2022	Erythros – Domaine Papagiannakos – Attika, Greece		**58**
2023	Saperavi – Bedoba – Kakheti, Georgia	**11.5**	**59**
2024	Pink Moustache, Intellego Wines – Swartland, South Africa A super light, juicy and dangerously drinkable blend of Syrah, Cinsault and Mourvèdre grapes.	**12**	**60**
2022	Bal de Madre Tinto – Miss Vitis – Beira Interior, Portugal 'Wine by Sailboat' deliver wines across oceans, dramatically reducing carbon emissions.		**61**
2025	Cicero – Trevibban Mill – Padstow, Cornwall A fresh, young, low intervention red, named after the vineyard's energetic guard dog!	**12.5**	**65**
2023	Ju de Vie – Julien Mus – Chateauneuf du Pape, Rhone, France		**67**
2024	The Bee-Side Grenache – Domaine of the Bee – Roussillon, France A joyous young Grenache with a riot of succulent, crunchy cranberry fruit.	**14.5**	**73**
2020	'Marina' Mission – Sabelli-Frisch – Somer Vineyard, Lodi, California, USA The oldest grape in America and now very rare. Think light Grenache or spicy Pinot Noir style with red cherry, cranberry, raspberry, wild strawberry, and a peppery edge		**74**
2019	Nebbiolo – Clendenen Family Vineyards – Santa Barbara County, California, USA		**85**
2022	'Karasì' Areni Noir – Zorah – Vayots Dzor, Armenia Fermented with indigenous yeasts before spending 12 months in buried karasi amphorae. Expect red and dark berries, pepper, herbs, anise and gentle smoky notes.	**18.5**	**87**
2021	Brunello di Montalcino – Fornacina – Tuscany, Italy		**89**
2023	Malbec 'Viña Cobos Bramare' – Lujan de Cuyo – Argentina Knockout. The ultimate pairing with a Rib-eye!		**94**

Our wines are carefully selected from independent producers with a natural approach to winemaking. We love the stories behind them but mainly the way they taste, and hope you do too!

We charge £1 per guest for unlimited filtered still and sparkling water. Proceeds go to Belu & Water Aid.