



BAR MENU

COFFEE	3.25
Brazilian Avela 100% arabica beans, roasted by Cornice Coffee Capuccino Americano Latte Espresso Flat White	

HOT CHOCOLATE

TEAS	3.00
English Breakfast Earl Grey Chamomile Green Tea Peppermint Fruit tea	

Oat & soya milk available.

SAVOURY SNACKS	3.00
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Crisps
Olives
Nuts

SODAS & MIXERS	
Jolly's coke, 250ml	2.75
Jolly's tonic, 250ml	2.75
Jolly's pink lemonade, 250ml	2.75
Jolly's ginger beer, 250ml	2.75
Jolly's sparkling elderflower,	2.75

WATER	
Cornish Still, 250ml, 750ml	2.00 4.50
Cornish Sparkling, 250ml, 750ml	2.00 4.50

JUICE	
Daymer Bay orange, 250ml	3.25
Tomato Juice, 250ml	3.25

BEER & CIDER

BOTTLED BEER	
Cornish Lager, 500ml	5.00
Doom Bar, 500ml	5.00
Sharps Atlantic IPA 500ml	5.00
Gluten Free Peroni 330ml	4.00

BOTTLED CIDER	
Healey's Gold, 500ml	5.00

APERITIF	
Martini & mixer, 50ml	6.50
Spicy Bloody Mary	8.00
House sherry Tio Pepe, 50ml	5.00
House gin or vodka	4.25

NON ALCOHOLIC	
Seedlip & tonic	7.00
Spicy Virgin Mary	4.00
Alcohol free Peroni 330ml	4.00
Seedlip Citrus Grove, lime juice, & ginger beer	7.50

SPECIALITY GIN & VODKA	
Curio Gin	5.50
Cornish Tarquin	
Classic, Flavoured	5.00
Aval Dor	6.00

WHISKEY	
Famous Grouse	4.00
Hell's Stone	5.50
Bowmore	6.50
Jack Daniels	4.25

RUM	
Bacardi rum	3.50
Old J dark rum	4.00
Twin Fin flavoured rum	4.50
Twin Fin spiced rum	4.00

AFTER DINNER	
Somerset Brandy	5.00
Amaretto,	4.00
Baileys 50ml	4.50
Drambuie,	4.50
House gin or vodka martini	9.00
Espresso Martini	9.00

SERVINGS OF ALCOHOL ARE 25ML UNLESS STATED



WINE MENU

	Glass 175ml	Bottle
WHITE		
San Giorgio, pinot grigio, Italy 100% pinot grigio Floral notes, with hints of pear & apricot	6.50	23.00
Neptune Point, sauvignon blanc, New Zealand Intense, with aromas of passion fruit	8.50	32.00
RED		
Parlez-vous, pinot noir, France Light with cherry fruits & a hint of vanilla	6.50	25.00
Pasqua, Capitoli e Capitoli, Sicily Organic nero d'avola - shiraz Blackberry & plum, with spicy notes of cinnamon & clove (Vegan)	7.50	29.50
Senorial, rioja crianza, Spain Aged for 12 months in oak. Rich aromas of toasty oak & spice		30.00
ROSE		
San Giorgio, pinot grigio, Italy Floral with hints of cherry.	6.50	24.00
SPARKLING		
Nua, Prosecco DOC, Italy Lively, flavours of melon & green apples	20cl 75cl 9.50	28.00

* We also sell small glasses of wine at 125ml



FOOD MENU



FRESHLY PREPARED STONEBAKED PIZZAS

SERVED DAILY 6PM TO 9PM

EAT IN THE BAR OR TAKE OUT BOX AVAILABLE

ALL 12"

RUSTIC CLASSIC V | VG option

Oregano infused Barrel & Stone tomato sauce, creamy Fior di Latte mozzarella. 11.50

SIMPLY SALAMI

Napoli salami, oregano infused Barrel & Stone tomato sauce, creamy Fior di Latte mozzarella 14.50

THE GARDEN CLUB V | VG option

Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, sweet & sour onions, courgettes, pepperdew peppers, olives, pumpkin seeds, finished with fresh wild rocket. 15.00

ROCK THE PARMA

Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, wild rocket, Parmigiano Reggiano, 18 month dry cured Parma ham, topped with a dash of balsamic glaze. 15.50

V - vegetarian | VG - vegan with dairy free Violife cheese | All pizzas available with gluten free base + £2.50

TAPAS BOARDS

Smoked salmon pate, capers 9.00

Smooth style British pork pate', red onion chutney 9.00

Mushroom pate with garlic, thyme & soft cheese, red onion chutney 9.00

Served with cucumber & rocket salad & focaccia | Gluten free toast available | extra bread 2.00

SUMMER SALADS & BAKER TOM FOCACCIA

Greek style salad with fresh leaves, cucumber, feta, tomato, olives & olive oil dressing. 8.00

Italian style salad with fresh leaves, cucumber, mozzarella, tomato & pesto. 8.00

SWEET SNACKS

ICE CREAM & SORBET

Mini tub of ice cream or sorbet 3.50

ALLERGIES & INTOLERANCES

Please let us know if you have allergens or intolerances. Not all ingredients are listed, & we cannot guarantee the total absence of allergens. Information available on request.

PRICES - All prices are inclusive of VAT.