



# DRINKS

menu

THE TERRACE  
*Lounge*

# cocktails

## SIGNATURE COCKTAILS

### Charlestown Cup 9.95

Pimms no.1, triple sec, ginger ale, cucumber and mint

### Daiquiri 10.50

White rum, lime juice, sugar and fresh strawberries, strawberry liqueur or raspberries and chambord

### Negroni 12.00

Gin, campari and martini rosso

### Aperol Spritz 12.95

Aperol, prosecco and soda

## CORNISH COCKTAILS

### Mevagissey Mule 12.00

Aval D'or vodka, house rhubarb infusion, Cornish Orchard ginger beer, lime and angostura bitters

### Cornish Martini 10.50

Knightor Vermouth and Tarquins Gin

### Samphire Sour 10.00

Curio Gin, simple syrup, lemon juice, egg white and lime infused samphire

### Sea Dog Snapper 12.00

Navy Strength Red Label Tarquins Gin, tomato juice, lemon, tabasco and worcestershire sauce

## AFTER DINNER

### Cherry Tart 9.95

Cherry brandy, amaretto and cream

### Midnight Mint 9.95

Creme de menthe, creme de cacao and cream

### Pol - 'Dark' 10.95

Baileys, amaretto, dark rum, double cream and milk

### Eden Mess 11.00

Aval D'or Vodka, strawberries and cream

### Espresso Martini 11.50

Vodka, kahlua and fresh espresso coffee

## NON-ALCOHOLIC COCKTAILS

### Polkerris Presse 5.50

Elderflower cordial, lemonade, apple juice and lime juice

### Cranberry Crush 6.00

Cranberry and apple juice with ginger ale and lime juice

### A Little Spice of Heaven 6.95

Seedlip Spice - distilled spiced non-alcoholic spirit with dried sugared lime and stem ginger served with Fever Tree tonic

### Lost Garnish of Heligan 6.95

Seedlip Garden - A nature inspired distilled non-alcoholic spirit with dried sugared pink grapefruit, fresh lemon grass and Fever Tree elderflower tonic

# cocktails

## THE CLASSICS

### **Classic Pimms** 6.50

Pimms no.1, lemonade with orange, lime, cucumber, strawberries and mint

### **Whisky Sour** 9.50

Whisky, lemon and lime juice

### **Mojito / Apple Mojito** 9.95

White rum, lime juice, mint and soda or alternatively add apple for extra zing

### **Bloody Mary** 9.95

Vodka, tomato juice with mixed spice and celery

### **Vodka Martini** 10.50

Vodka and dry martini with an olive or twist

### **Gin Martini** 10.50

Gin and dry martini with an olive or twist

### **Pina Colada** 10.50

White rum, malibu, pineapple juice and cream

### **Cosmopolitan** 10.50

Vodka, triple sec, cranberry juice and lime juice

### **Long Island Iced Tea** 10.50

Equal parts vodka, gin, tequila, white rum, triple sec and a splash of cola

### **Margarita** 12.50

Tequila, triple sec and lime juice

### **Kir Royale** 12.00

Champagne made with creme de cassis or alternatively creme de fraise or framboise

### **The Classic Champagne Cocktail** 13.50

Champagne, cognac, bitters and brown sugar cube

## CLASSICS WITH A TWIST

### **Amaretto Sour** 9.50

Amaretto and lemon juice

### **Basil Bloody Mary** 10.50

Garnished with basil, cheese and olives

### **Chambord Mojito** 11.50

Light pink in colour and with the taste of raspberries. The chambord delivers elegance to this classic drink

### **Parisian Cosmopolitan** 13.00

Adding chambord to a cosmopolitan adds depth to this worldwide classic cocktail

If there is a particular cocktail that you would like to be made for you and is not listed here and we have the relevant products to do so, please ask.

All products are subject to availability.

Please inform us if you have a food allergy that we should be aware of.

# beers & ciders

## DRAUGHT BEERS

	½ PINT	PINT
<b>Carling</b> 4%	2.25	4.50
<b>Staropramen</b> 5%	2.45	4.90
<b>Stowford Press Cider</b> 4.5%	2.30	4.60
<b>Guinness</b> 4.1%	2.30	4.60

## DRAUGHT CORNISH BEERS

	½ PINT	PINT
<b>Doom Bar</b> 4%	2.25	4.50

A balance of spicy resinous hop, inviting sweet malt and delicate roasted notes. The mouth feel is perfectly balanced and complex blend of succulent dried fruit, lightly roasted malty notes and a subtle yet assertive bitterness.

<b>Sharp's Pilsner Cornwall</b> 5.2%	2.50	5.00
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Clear and refreshing with a herbal lemon aroma, the lager is brewed using Pilsner malt, whole Saaz hops and a Czech lager yeast which is then flavoured with English Thyme.

<b>Wolf Rock Red IPA</b> 4.5%	2.25	4.50
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A fusion of the red ale IPA styles combining Noble and New World hops with the world's finest special malt to give a distinctive red hue.

## BOTTLED BEERS

<b>Budweiser</b> 330ml 4.8%	4.00
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<b>Peroni</b> 330ml 5.1%	4.00
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<b>Corona</b> 330ml 4.5%	4.00
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<b>Atlantic Pale Ale</b> 500ml 4.5%	4.70
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It is brewed with precision to give complexity, subtlety and a cleanliness of palate while showcasing the fresh Citrus flavours of New World hops.

<b>Korev</b> 500ml 4.8%	4.70
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A wonderful pale colour and a clean, crisp taste, bottled in amber glass to protect the freshness. Delicate herbal and honey smells and a crisp, clean delicate taste.

<b>Tribute</b> 500ml 4.2%	4.70
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An elderflower, grapefruit & spicy hop nose. Nicely balanced and bittersweet with a smooth lightly toffeeish malt base.

## NON ALCOHOLIC BOTTLED BEER

**Kaliber** 330ml 3.40

## BOTTLED CIDER

500ml

**Cornish Rattler** 6% 4.80

**Rekorderlig Strawberry & Lime** 4% 4.80

**Rekorderlig Mango & Raspberry** 4% 4.80

**Rekorderlig Passionfruit** 4% 4.80

**Castledore** 330ml 6.5% 4.00

# gin & tonics

## HOUSE GINS

25ml

**Gordons** 37.5% 3.70

**Gordons Sloe** 26% 3.70

**Bombay Sapphire** 40% 3.95

**Plymouth** 41.2% 3.95

## PREMIUM GINS

25ml

**Hendricks** 41.4% 4.05

**Tanqueray 10** 47.3% 4.05

**Tanqueray** 47.3% 3.95

## CORNISH GINS

25ml

**Tarquins Cornish** 42% 4.45

**Tarquins Limited Edition** 41% 4.55

**Elemental Cornish** 42% 4.45

**Tarquin's Sea Dog Cornish** 57% 4.15

**Curio** 41% 4.15

## GIN EXPERIENCE

Each of our speciality selected gins and accompanying garnishes have been chosen according to their individual characteristics, to enhance your drinking experience.

Based on a 25ml measure and all served with a 200ml Fever Tree Tonic

**Hendrick's** 7.85

With cucumber ribbons and rose petals

**Elemental 'G & Tea'** 7.85

Tregothnan tea drops and slow dried sugared lemon

**Tanqueray** 7.85

Fresh strawberries, pink peppercorns and mint

**Tarquin's** 7.85

Gin and lime infused star anise and slow dried sugared lime

## FEVER TREE

200ml

**Premium Tonic / Diet Tonic** 2.70

**Elderflower Tonic** 2.70

## BRITVIC

125ml

**Tonic / Diet Tonic** 2.00

**Orange / Tomato / Grapefruit / Pineapple** 2.00

# wines

## WHITE WINES

BIN NO.		175	250	BOTTLE
1	Brend Hotels Semillon / Chardonnay 12.5% <b>2</b>	5.95	7.70	21.50
2	Concha y Toro Sauvignon Blanc 13% <b>2</b>	6.30	8.20	23.00
3	Brunner Piesporter Michelsberg 9.5% <b>4</b>	6.60	8.60	24.00
4	Gabbiano Pinot Grigio 12% <b>2</b>	6.95	8.95	25.00
5	Lodez Chardonnay 12.5% <b>2</b>	7.20	9.30	26.00
6	Babich Black Label Sauvignon Blanc 12% <b>2</b>	8.15	10.40	29.00
17	Camel Valley Bacchus 12% <b>1</b>	9.00	11.00	32.00
23	Knightor Mena Hweg 7.5% <b>4</b>	9.00	11.00	32.00

## ROSE WINES

BIN NO.		175	250	BOTTLE
7	Brend Hotels Shiraz Rose 12.5% <b>2</b>	5.95	7.70	21.50
8	Principato Pinot Grigio Blush 12% <b>2</b>	6.30	8.20	23.00
9	Canyon Road Zinfandel Rose 9% <b>5</b>	6.95	8.95	25.00

## RED WINES

BIN NO.		175	250	BOTTLE
10	Brend Hotels Cabernet Sauvignon 13.5% <b>D</b>	5.95	7.70	21.50
11	Concha y Toro Merlot 13% <b>C</b>	6.30	8.20	23.00
13	Finca Flichman Malbec 13.5% <b>D</b>	6.95	8.95	25.00
14	La Cour des Dames Syrah 13.5% <b>D</b>	7.20	9.30	26.00
15	Monologo Rioja Crianza 14% <b>C</b>	8.15	10.40	29.00

## CHAMPAGNE & SPARKLING

BIN NO.		125	BOTTLE
120	Comtesse de Genlis Brut NV 12% <b>1</b>	10.00	48.00
123	Laurent Perrier Brut NV 12% <b>1</b>	11.00	62.00
129	Comtesse de Genlis Brut Rose 12.5% <b>1</b>	10.50	49.00
133	Chio Prosecco 11% <b>1</b>	7.25	31.00
18	Camel Valley Brut Sparkling 12.5% <b>1</b>	9.00	46.00

### TASTE GUIDE

**1** = Dry through to **8** = Sweet    **A** = Light through to **E** = Heavy

# spirits

## VODKA

25ml

Smirnoff 37.5% 3.80

Absolut 40% 3.90

Zubrowka 40% 3.80

Aval D'Or Cornish 40% 5.55

Grey Goose 40% 6.50

Ciroc 40% 6.50

Ciroc Red Berry 37.5% 6.50

## RUMS

25ml

Bacardi 37.5% 3.70

Malibu 21% 3.70

Bacardi Spiced 40% 3.90

Mount Gay 40% 3.90

Havana Club 40% 3.90

Captain Morgan 40% 4.00

Revolver Cornish 40% 3.70

Walter Hicks 125 Navy Rum 71.4% 5.80

## BLENDED WHISKY

25ml

Bells 40% 3.70

Famous Grouse 40% 3.70

Canadian Club 40% 3.90

Teachers 40% 4.20

J & B Rare 40% 4.20

Jameson 40% 4.20

Johnnie Walker Black 40% 4.20

Monkey Shoulder 40% 4.20

## SINGLE MALT WHISKY

25ml

Glengrant 40% 4.80

Laphroaig (10 years) 40% 5.55

Talisker (10 years) 45.8% 5.55

Glenmorangie (10 years) 40% 5.55

Glenfiddich (12 years) 40% 5.55

Glenlivet (12 years) 40% 5.55

Cragganmore (12 years) 40% 5.55

Glenkinchie (12 years) 43% 5.55

Bowmore (15 years) 43% 5.55

Dalwhinnie (15 years) 43% 5.55

Lagavulin (16 years) 43% 5.55

Macallan Gold 40% 5.55

Penderyn Welsh Malt 46% 5.55

# spirits

## BOURBON

25ml

- Jim Beam 40% 4.20
- Jack Daniel's 40% 4.30
- Maker's Mark 45% 4.45

## BRANDY & COGNAC

25ml

- Courvoisier VS 40% 3.95
- Courvoisier VSOP 40% 5.60
- Martell VS 40% 3.95
- Martell VSOP 40% 5.60
- Remy Martin VSOP 40% 5.60
- Remy Martin XO 40% 11.00
- Louis XIII 40% 100.00
- Calvados 40% 5.50
- Janneau Armagnac VSOP 40% 5.60

## VERMOUTH & APERITIFS

50ml

- Martini Dry 15% 3.50
- Martini Rosso 15% 3.50
- Cinzano Bianco 15% 3.50
- Pernod 40% 3.50
- Dubonnet 14.8% 3.50
- Noilly Prat 18% 3.50
- Aperol 11% 3.50
- Campari 25% 3.50
- Tarquin's Pastis Cornish 42% 4.30
- Knightor Vermouth 15% 3.60

## SHERRY

50ml

- Harvey's Bristol Cream 17.5% 3.50
- Harvey's Amontillado 17.5% 3.50
- Croft Dry 17.5% 3.50
- Tio Pepe 15% 3.50



# spirits

## PORT / MADEIRA

50ml

- Cockburn's Ruby 19% 4.10
- Warres Otima (10 year old Tawny) 20% 4.10
- Graham's LBV 20% 4.60
- Taylor's LBV 20% 4.60
- Vintage 20.5% 13.50
- Blandy's Malmsley Madeira 19% 4.30
- Chartreuse 53% 4.10

## LIQUEUR'S

25ml

- Archer's 18% 3.70
- Amaretto 28% 4.10
- Bailey's (50ml) 17% 4.70
- Benedictine 40% 4.10
- Chambord 16.5% 4.10
- Cointreau 40% 4.10
- Creme De Menthe 24% 4.10
- Drambuie 40% 4.10
- Galliano 42.5% 4.10
- Grand Marnier 40% 4.10
- Jagermeister 35% 4.10
- Kahlua 20% 4.10
- Kummel 38% 4.10
- Limoncello 27% 4.10
- Lovage 5.3% 3.50
- Midori 20% 4.10
- Sambuca 38% 4.10
- Southern Comfort 35% 4.10
- Tequila 38% 4.10
- Tia Maria 20% 4.10
- Stone's Ginger Wine 13.5% 3.50
- Mozart White Chocolate 15% 4.00

As per 13th December 2014 under the New EU directive, please do inform us of any drink allergens that you may have, so we can provide the relevant information to you.

# soft drinks

## SOFT DRINKS

Pepsi 3.40

Diet Pepsi 3.40

Lemonade 3.40

## CORDIAL

Blackcurrant 1.00

Elderflower 1.00

Lime 1.00

Orange 1.00

## BOTTLED SOFT DRINKS

Bottled Coca Cola 2.70

Bottled Diet Coke 2.70

Red Bull 3.10

Appletise 3.00

Mineral Water small 2.50 large 3.80

## FROBISHER'S FUSION'S

Apple & Mango 3.00

Apple & Raspberry 3.00

Orange & Passion Fruit 3.00

## CORNISH ORCHARD

Cox, Bramley & Old Orchard Apple 3.30

Orange & Lemon Sparkling 3.30

Cranberry & Raspberry Sparkling 3.30

Rhubarb & Vanilla Sparkle 3.30

Elderflower Presse 3.30

Cloudy Lemonade 3.30

Ginger Beer 3.30

## CHILDREN'S COCKTAILS

Virgin Colada 5.50

Coconut milk, pineapple juice and cream

Rainbow Punch 5.50

Orange juice, pineapple juice, lime juice and grenadine, topped up with soda

Shirley Temple 5.50

Grenadine, lemonade and ginger ale



CARLYON BAY HOTEL

SPA AND GOLF

★★★★