



Celebrating 10 years 2013 to 2023

HOUSE COCKTAILS

Painkiller, Soggy Dollar Dark Rum, Crème de Coconut, Orange Juice, Pineapple Juice	13
Pink Gin Bramble, Mermaid Pink Gin, Chambord Black Raspberry, Citrus Juice, Gomme	13
El Patron, Del Maguay Vida Mezcal, Cointreau, Agave, Fresh Lime, Smoked Salt	14
Thai Lemonade, Old J Spiced Rum, Orgeat, Coriander, Lime, Tabasco, Ginger Beer, Chilli	12
Jalapeño Margarita, Cazcabel Blanco Tequila, Cointreau, Jalapeño Gomme, Lime, Tajin	12
English Garden Twist, Kwai Feh Lychee, Mermaid Gin, Elderflower, Apple Juice, Cucumber, Mint	12
Kiss from a Rose, Black Cow Vodka, Rose Syrup, Elderflower Tonic, Grapefruit Soda, Mint	13
Tiki Punch, Mermaid Spiced Rum, Velvet Falernum, Orgeat, Apple Juice, Citrus, Tiki Bitters	14
Elderflower Spritz, Elderflower Aperitivo, Mermaid Gin, Cordial, Prosecco, Soda	13

APERITIF

English Fizz Exton Park Brut RB32, Jasmine Verte, Apy Liqueur, Black Grape	16
Anejo Negroni Casamigos Anejo, Campari, Nordesia Roxo	15
Orange Caiprihina Santo Grau Paraty, Demorara, Citrus Fruit	13
Bloody Caesar Mermaid Salt Vodka, Big Tom, Clamato, House Spice	13

DIGESTIF

Tiramisu Martini Stambecco Tiramisu, Baileys, Kahlua, Espresso, Savoiradi, Chocolate Dusting	13
Benito de Soto Burla Negra Salt Rum, Marashino Amaro, Syrup	14
Irish Old Fashioned Shankys Whip, Aperol, Slane	13
Buffalo Manhattan Buffalo Trace Bourbon, Nordesia Roxo, Maraschino Juice	13

SPECIALS

Pairing

Gin & Tonic

Bathtub Gin & Mediterranean Tonic Botanicals to Match.

£13.00

Spirit

Rum

Pink Pigeon Vanilla Spiced Rum Mauritius 40% - 50ml

£12.00

Cocktail

Apples and Pears

Orchard House Blended Whiskey, Golden 8 Poire Williams, Creme de Peche, Sugar

£15.00



Scan for Allergens & Plant Based Menu

VAT inclusive. A discretionary 12.5% service charge will be added to your bill.

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.



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VIRGINS

Adrift Picante, <i>Pentire Adrift, Agave, Lime Juice, Coriander, Tabasco, Chilli</i>	9
Seaward Paloma, <i>Pentire Seaward, Gomme, Grapefruit Soda, Bayleaf</i>	9
No - Groni, <i>Pentire Seaward, Tuscan Tree Orange, Martini Vibrante</i>	8
The Orchard, <i>Apple Juice, Elderflower, Mint, Cucumber, Lime Juice</i>	7
Strawberry & Lime Muddle, <i>Strawberry Syrup, Lime Juice, Strawberries, Lemonade</i>	7

LOW & NO SPIRITS

50ml

Pentire Adrift, <i>"Costal, Herbaceous, Fresh", Cornwall, UK</i>	7
Pentire Seaward, <i>"Zesty, Verdant, Bright", Cornwall, UK</i>	7
Pentire Coastal Spritz, <i>Blood Orange, Cornwall, UK</i>	7
Clean Liquor Co, <i>"Gin", London, UK</i>	7
Salcombe NLL, <i>Midnight Sun, Devon, UK</i>	7

BEERS

1936 Bière, <i>Pilsner, Switzerland, 330ml</i>	5.5
1936 Bière 0.0%, <i>Switzerland, 330ml</i>	5
The Islander, <i>Amber Ale, Isle of Wight, 500ml</i>	6.5
Sxollie, <i>Granny Smith Cider, South Africa, 500ml</i>	6.5
Sxollie, <i>Cripp's Pink Cider, South Africa, 500ml</i>	6.5

MIXERS

Double Dutch Tonic	4
Double Dutch Skinny Tonic	4
Double Dutch Ginger Ale	4
Two Keys Grapefruit Soda	4.5
Fevertree Elderflower	4
Fevertree Mediterranean	4

SOFTS

Coca Cola	4.5
Diet Coke	4.5
R Whites Lemonade	4.5
Old Jamaica Ginger Beer	4.5
San Pellegrino	5.5
Acqua Panna	5.5



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