

PORTHILLY BAR & BOTTLE SHOP

COCKTAILS TAPAS BEER WINE SPIRITS

COCKTAILS, £10

House Gin & Tonic

Porthilly Spirit Cornish Coastal Gin, light tonic, garnished with orange and rosemary.

Elderflower Collins

Porthilly Spirit Cornish Coastal Gin, Elderflower Cordial, soda water. Long and super refreshing.

Classic Negroni

Porthilly Spirit Cornish Coastal Gin, Punt Es Mes, Campari.

Martini

Ice cold glass, frozen Porthilly Spirit Cornish Coastal Gin (or Porthilly Spirit Cornish Vodka) and a hint of Vermouth. Dirty? With a twist? Have it your way.

Vodka Lime & Soda

Porthilly Spirit Cornish Vodka, lime juice and a touch of sugar syrup, soda water.


Rum & Apple Herbal

Porthilly Spirit Cask Aged Rum, Apple Juice, Mint and Lime. Topped off with ginger beer.

Espresso Martini

Porthilly Spirit Cornish Vodka, Porthilly Spirit Espresso Liqueur, coffee.

Mulled Porthilly Spirit Rum and daily specials, see specials board inside.



SEE BOARD FOR
DAILY SPECIALS

BEER / CIDER / NOLO / SOFT

Pagan Juice Hazy IPA 500ml	6 for £30
Harbour Single Fin Lager 220ml	6 for £22
Harbour Arctic IPA 330ml	6 for £22
No Low Can You Go (0.5%) 500ml	6 for £28
Haywood Sparkling Cider 500ml	6 for £30
Karma Soft Drinks 250ml	£3
Coke / Diet Coke 330ml	£3
Ruby Spritz	£8

TAPAS

SEE BOARD FOR
DAILY SPECIALS

Smoked almonds	£4
Focaccia and olive oil	£5
Boquerones, olive oil, piquillo pepper and lemon	£6
Gordal Picante olives	£4
Jamon Iberico, pickles	£6
Manchego, quince and walnut	£6
Chorizo, thyme and honey	£6

WINE

RED

- Ja Tempranillo, Spain** £15
This soft red delicately charms with its velvety mouth feel, subtle spice and mineral characteristics. Aromas of ripe fruit swirl through the palate, thoroughly delicious.
- Muret Syrah, France** £20
A fun and easy going red for anytime drinking from Christophe Muret. Loaded with ripe fruit and smooth tannins, giving a touch of liquorice and spice. Very food-friendly, but still soft and playful.
- Ontañon Rioja, Spain** £21
Brambly, plummy, pruneey, rich supple and dark. At 10 years old it's hitting its stride and heading for your glass.
- Lirica Primitivo di Manduria, Italy** £21
This is a bold wine, full with cooked cherries and plums. Followed by a hit of chocolate, leather and tobacco leaf.
- St Vincent Pinot Noir, France** £22
Easy drinking Pinot Noir, with plenty of red and brambly fruit to go around. A slightly savoury hint on the palate, this is a well-balanced everyday red with or without food.
- Chateau la Loubieres, Bordeaux, France** £22
Immediately after pouring the wine into the glass, the bouquet has a fruity character, with time and aeration it becomes more intense and complex.

RED

Beconcini Chianti, Italy

£26

Brimming with red and black cherries. Integrated tannins and subtle warmth. This is a super-drinkable classic, perfect with grilled and BBQed meats.

Oak Farm Zinfandel, California, USA

£31

Deep and concentrated, this blueberry and blackberry scented wine is mouth filling and delicious. Its ripeness and full body absorb any tannins, and leave a smooth texture, with warm spices lingering on the finish.

Viña Cobos Felino Malbec, Argentina

£23

A very sophisticated Malbec. Deep inky purple in colour with bright aromas of black fruits, plum and graphite. Balanced and energetic on the palate with sweet round tannins and notes of blueberry, liquorice and chocolate.

WHITE

Te Merio Sauvignon Blanc, New Zealand

£13.5

Classical Marlborough with a gently maritime tang of minerality. It's full of texture and zesty citrus with white stone fruits. Gooseberry aromas into the palate where it explodes with a full on citrus zing that is balanced by fantastic texture and weight.

St Vincent Chardonnay, Languedoc, France

£32

A fresh and rounded Chardonnay, with lovely freshness and soft notes of white and tropical fruit. Subtle use of oak, and dry on the finish with a silky texture.

Muret Picpoul de Pinet, France

£20.5

This is one snazzy-as Picpoul de Pinet from winemaker and Picpoul legend Christophe Muret. Refreshing and zingy, ripe melon and sweet blossom. Lip smackingly good!.

L'Escale Sauvignon Blanc, Loire, France

£41

A juicy, fresh, and thirst-quenching Sauvignon, this is essentially a Sancerre style without the price tag. Coming from Touraine, this ticks all the boxes: fleshy stone fruit, bright acidity, and minerality.

Tete a Tete Cotes de Gascogne, France

£14

Produced from a unique, local variety planted on vineyards overlooking the Mediterranean oyster beds of the Basin de Thau. Lively and rounded palate with a mineral finish. Zippy, and refreshing.

WHITE

Gatito Loco Rioja Blanco, Spain

£16.5

A Viura heavy blend with some Tempranillo Blanco, it gives intense fruit flavours of mango, passionfruit and peach, with a refreshing citrus note. Gatito Loco contrasts to traditional white Rioja. Lees ageing produces great texture in this crisp vibrant white Rioja. Stone peach, tropical mango and citrus notes bring this cat alive.

Spoke 'Awatere' Sauvignon Blanc, New Zealand

£18.5

This cut-glass Marlborough Sauvignon Blanc screams refreshment. The Awatere Valley is a bit cooler than the rest of Marlborough, so the wine exhibits less tropical fruit and instead a more European note that is tight, elegant and fresh. Full of white peach, gooseberry and citrus, its sherbet and mineral notes keep you coming back for more.

Raats Chenin Blanc, South Africa

£20

Classic Chenin Blanc. Restrained, yet complex, nose offers quince, ripe pear, and spice. Palate shows pineapple with a vibrant acidity, ending in long, limey notes. The wine's beauty lies in its lightness.

SPARKLING

Department 11 Blanquette de Limoux, France

£19.5

With its soft mouthfeel and distinct green apple character, this is a benchmark example of an original method sparkling wine. Light and delicate with a gorgeous finish.

Langlois Cremant de Loire Rose, France

£24

Fresh, fruity and full-bodied sparkling rosé. Strawberry scented and bursting with ripe raspberries and a touch of blackcurrant. A delicious, fun-time fizz.

Langlois Cremant de Loire Brut, France

£24

Pale yellow, with a complex fruity nose of quince, peach, and grapefruit. A wonderfully fresh Crémant with a delicate and refined mouthfeel. A perfect aperitif.

ROSÉ

Bottle
Out

AIX, Cotes de Provence, France

£25

Classic Provence rosé. Fragrant and well balanced, pale pink in colour the nose is fresh and fragrant, delicate yet youthful and offers classy notes of watermelon, strawberries and flowers.

AIX, Cotes de Provence, France (Magnum)

£50

Les Cerisiers Cotes du Rhone, Rosé, France

£14

Classic salmon pink rosé with delicate perfumed aromas of rosehip syrup, wild berry blossoms and cherries on the nose. Full flavoured, ripe and beautifully balanced with acidity. Deliciously moreish.