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"START THE DAY
WITH A SMILE

↳ finish it with Champagne."

COCKTAILS

A menu combining tried and tasted favourites, in-house specialities and a few uncertain twists using the finest ingredients and unspoken knowledge. Our cocktail list has come a long way from the times of just a Cosmopolitan and we hope you enjoy sipping our tipples as much as we enjoyed making them.

SPECIALITY COCKTAILS

For the risk-taker. These tipples have been hand-picked as our speciality cocktails and are best sipped by those who are looking for something a little bit extra.

Sicilian Sour

- *Lemon Infused Sipsmith Gin, Limoncello, Belsazar White Vermouth, Egg White*

A real late afternoon pick-me-up containing ice cold Limoncello straight from the freezer, lemon infused Sipsmith Gin, Belsazar White Aperitif and egg white all mixed together to create a refreshing zesty cocktail any Sicilian would be proud of.

Zesty, Fresh ————— Late Afternoon ————— £10.50

Fragrant Fire

- *Havana 7, Lime Juice, Pineapple, House-made Chilli Bitters, Demerara Sugar*

A Tiki spectacular: Beginning with a combination of 7-year-old Havana and Sailor Jerry Original Spiced Rum complimented with Velvet Falernum, fresh lime juice, house made chilli bitters and muddled pineapple. Expect lots of indulgent flavours of vanilla, cinnamon, cardamom and chilli.

Citrusy, Tropical, Tiki ————— Early Evening ————— £9.50

SIGNATURE COCKTAILS

Created by our mixologists over time, this tried and tested menu is what we know and love, and we hope you will love it too.

Gin & Jam

- *Tiptree Raspberry Jam, Pinkster Gin, Lemon Juice, Sugar Syrup*

Very much as described! This simple creation marries Pinkster agreeably British Raspberry Gin with a delightful dose of Tiptree jam. A touch of lemon juice adds a little balance to the Bramble twist.

Fruity, Sweet with a Slight Tang ————— All Day ————— £8.50

Rose Garden

- *Hendrick's Gin, Chase Elderflower, Lime Juice, Rose Syrup*

A truly intriguing floral mix of Hendrick's Gin, home-made rose petal syrup and Chase Elderflower. Served with a beautiful array of colourful extras.

Intriguing, Herbal ————— Pre-dinner ————— £9.50

Absolut Passion

- *Absolut Vodka, Passoa Liqueur, Fresh Passion Fruit, Lime Juice, Homemade Raspberry Syrup*

Originally created as a one off, this fruity number became an instant hit. Absolut Vodka at the base with a double dose of passion! Sweet raspberry syrup and fresh citrus give a perfect balance for the palate.

Fruity, Sweet ————— All Day ————— £8.50

Charred Pineapple Caipirinha

- *Cachaça, Charred Pineapple, Lime, Demerara Sugar*

The Caipirinha is Brazil's favourite drink, we invigorate the original Cachaça mix with the unique touch of charred pineapple. When pineapple is charred the natural sugars begin to caramelise to create a boozy drink rich with citrus, vegetal and caramel flavours.

Boozy, Fruity ————— Sunset Watching ————— £8.50

The Hugo

- *Elderflower Liqueur, Fresh Mint Leaves, Fresh Lime, Prosecco*

Fresh, sweet and thirst-quenching. This crowd-pleaser is perfect for recuperating in the lounge watching the sun-soaked waves lapping over world-famous Fistral Beach.

Zesty, Fresh ————— All Day ————— £10.50

Peach and Thyme Smash Bellini

- *Skinned Peach, Home-made Thyme Syrup, Prosecco*

Our take on the Venetian classic 'the Bellini' for a drink that tastes perfect on any occasion. Whether overlooking the beach, cosying up by an open fire or indeed exploring the canals of Venice. Thyme syrup adds a touch of complexity to the drink with added fizz from Italian bubbles.

Sweet, Piney, Fragrant ————— Lazy Afternoons ————— £9.50

CLASSIC TWISTS

Because we like to bend the rules. A menu of classics but shaken and stirred a little more for the ultimate cocktail adventure. Still fancy the classic version? We can do that too, just ask!

New York Sour

- *Woodford Reserve Bourbon, White, Citrus, Sugar, Red Wine Ice*

Woodford Reserve Kentucky straight, a helping of sweet and sour all shaken with egg whites for the classic sour foam serve. Finished with an elegant touch of red wine.

Zesty, Complex ————— Late-night ————— £9.50

Fig Old Fashioned

- *Balvenie 12, Crème De Figue, Smoked Rosemary Syrup, Fig*

Balvenie 12, Briottet Figue de Barberie and our home-made smoked rosemary syrup are combined with a dash of Fistral Bitters garnished with a fig slice, rosemary sprig and an orange twist.

Figgy, Piney ————— Nightcap ————— £10.50

Zacapa Mule

- *Zacapa 23 Rum, Stones Ginger Wine, Lime, Home-made Spiced Syrup, Ginger Ale*

A twist on the traditional vodka-based mule, we have subbed in our favourite rum; Guatemala's astounding Zacapa 23, served in the iconic copper mug.

Punchy, Spicy ————— After Dinner ————— £9.50

Mojito Especial

- *Havana Especial Rum, Lime, Demerara Sugar, Fresh Mint leaves, Angostura Bitters*

We bring our Mojitos to life with Havana's Especial blend... with muddled fresh lime, fine demerara sugar and of course a generous helping of fragrant fresh mint leaves dashed with angostura bitters.

Zesty, Fresh ————— All Day ————— £8.50

Remy's Sidecar

- *Remy Martin VSOP, Cointreau, Orange Bitters, Lemon Juice, Orange, Cherries*

A refreshing, delightful olde-timey mix of brandy, triple-sec and lemon juice blended the 'English School' way.

Boozy, Citrus ————— Night-cap ————— £11.50

CLASSIC COCKTAILS

Doing what we do best. Our classic menu features some of our favourite drinks, some expected, some not, all served with a side of sea view.

Espresso Martini

Absolut Vodka, Kahlua Coffee Liqueur, Fresh Espresso

£8.50

Gin Martini (*why not make it Cornish, and ask for Tarquin's Gin*)

Plymouth Gin, Dry Vermouth, Lemon Zest

£8.50

Daiquiri

Havana 3yr Rum, Lime, Demerara Sugar

£8.50

Cosmopolitan

Absolut Citron, Cointreau, Lime, Cranberry

£8.50

Margarita

Olmecca Tequila, Cointreau, Lime, Demerara sugar

£8.50

Aperol Spritz

Aperol Liqueur, Prosecco, Soda

£8.50

SALCOMBE SIGNATURE SERVES

Hand-crafted by the experts at Salcombe, discover a contemporary menu of carefully created concoctions using the finest ingredients. Whether they are shaken, stirred or built, each individual serve has been designed to ensure a balanced flavour sensation that is truly unforgettable.

Salcombe Signature £7.60

- *Salcombe Gin 'Start Point', Fever Tree Indian Tonic, Red Grapefruit*

An exceptional Gin & Tonic with a fantastic citrus led and complex aroma with an incredible depth of flavour and amazing balance. Served with ice and garnished with red grapefruit to complement the fresh red grapefruit peel used in the distillation process.

Seamist £7.60

- *Salcombe Gin 'Start Point', Fever Tree Indian Tonic, Red Grapefruit, Seamist*

Inspired by an early morning walk on the beach this appealing twist on the classic Salcombe & Tonic captures the essence and aroma of the sea delivered through a 'Seamist' spray over the glass. Distilled with coastal botanicals and blended with Cornish sea salt, the Salcombe Seamist instantly transports you to the beach.

St. Clair £8

- *Salcombe Gin 'Start Point', St-Germain Elderflower Liqueur, Grapefruit Juice, Soda Water*

The ultimate aperitif and a great alternative to Prosecco. Refreshing, elegant and utterly moreish. Made with Salcombe Gin 'Start Point', St-Germain Elderflower Liqueur, freshly squeezed red grapefruit juice and topped with soda water.

Ciao Bella £10

- *Salcombe Gin 'Start Point', Rosé Vermouth, Limoncello, Mediterranean Tonic, A Splash Of Orange Bitters*

A wonderfully refreshing cocktail that is the perfect sundowner. This flavoursome and rather attractive looking refreshment combines Salcombe's Start Point Gin with Rose Vermouth to create a tempting tippie made for sunnier moments during the warmer months.

Marmajito £10

- *Salcombe Gin, Marmalade, Lemon Juice, Mint Leaves, Elderflower Tonic*

Salcombe's take on a Mojito, but with a twist. This marmalade based cocktail features bold citrus flavours and fruity undertones making it the perfect companion for any brunch date.

MOCKTAILS

Not to be forgotten, a menu of non-alcoholic combinations just as good as the alcoholic ones and are for those who perhaps aren't as daring, but don't want to miss out. Our mocktails have been made with the same love, thought and imagination as our main cocktail menu and are there to be enjoyed any time of the day or night.

A Very Wild Encounter

- *Cold Novus Wild Encounter Tea, Vanilla Syrup, Lemon Juice*

Full bodied flavour and a sweet and tart balance which is helped with the vanilla syrup to create a delicious drink. The fruit combination of red berries, tonka bean and tropical fruits will send you into a wild encounter.

Fruitful Infusion ————— Afternoon ————— £5

The Good, The Bad and The Ugly

- *Kiwi, Home-made Orgeat, Lime Juice, Egg White*

Freshly muddled kiwi, fresh lime juice and home-made Orgeat topped up with soda. The kiwi gets a nutty companion from the Orgeat to create a refreshing alcohol free cocktail.

Sweet, Nutty ————— Late Afternoon ————— £5

Lavender and Grapefruit Soda

- *Lavender and Grapefruit Syrup, Lemon Juice, Soda*

A simple yet very tasty drink using our home-made lavender & red grapefruit syrup, a dash of our grapefruit bitters and a splash of soda water to create a drink which has a tangy sweetness to it yet very floral from the addition of the lavender. Definitely one to sip in the sun.

Floral, Tangy Sweetness ————— Sunny Afternoon ————— £5

DRAUGHT

Carlsberg	£4.50
San Miguel	£5.00
Korev	£4.80
Guinness	£4.75
Tribute	£4.75
Cornish Orchard Cider	£4.80

BOTTLES

Betty Stoggs	£4.80
Lushingtons	£4.80
Peroni	£4.50
Corona	£4.20
Budweiser	£4.20
Estrella Inedit	£4.70
San Miguel Zero (non-alcoholic)	£3.50
Cornish Orchard Blush	£4.75
Cornish Orchard Pear	£4.75

WHITE WINE BY THE GLASS

175ml / 250ml

Cosmina Pinot Grigio, <i>Romania</i>	£5.30 / £7.50
Laroche unoaked Chardonnay, <i>France</i>	£6.60 / £9.40
Taringi Sauvignon Blanc, <i>New Zealand</i>	£7.40 / £10.60
Ca Bolani Pinot Bianco, <i>Italy</i>	£8.20 / 11.60

ROSÉ WINE BY THE GLASS

175ml / 250ml

Falling Petal Zinfandel Rosé, <i>USA</i>	£5.60 / £8.00
Laroma Pinot Grigio Rosato Botter, <i>Italy</i>	£5.70 / £8.10

RED WINE BY THE GLASS

175ml / 250ml

Arapala Sky Merlot, <i>Chile</i>	£4.80 / £6.80
Cosmina Pinot Noir, <i>Romania</i>	£5.40 / £7.70
Rumours Shiraz, <i>Australia</i>	£5.60 / £8.00
The Butcher of Buenos Aires Malbec, <i>Argentina</i>	£6.10 / £8.70

CHAMPAGNE

125ml / btl

Laurent-Perrier La Cuvée Brut, <i>France</i>	£12.50 / £70.00
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SPARKLING WINE

125ml / btl

Prosecco Spumante Ca' Bolani, <i>Italy</i>	£6.00 / £33.00
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125ml serves also available.

VODKA

Absolut	£3.90
Absolut Flavours	£4.25
Belvedere	£5.00
Black Cow	£4.50
Chase	£4.50
Zubrowka	£4.50

RUM

Captain Morgan	£3.90
Kracken	£4.00
Havana Club 3 Yo	£3.90
Havana Club Anajo Especial	£3.90
Havana Club 7 Yo	£4.50
Ron Zacapa	£7.30
Sailor Jerry Spiced	£3.90
Pitú Cachaça	£4.00

GIN

Fistral Gin	£3.90
Hendrick's	£4.50
Plymouth Gin	£3.90
Plymouth Navy	£4.40
Plymouth Sloe Gin	£3.50
Pinkster	£4.50
Salcombe	£5.40
Tanqueray 10	£6.00
Tarquin's	£4.50
Tarquin's Flavoured	£4.50
Tarquin's Seadog	£5.40
Monkey 47	£5.50
Trevethan	£4.60

WHISKY

Scottish Single Malts - Highland

Oban 14	£7.10
Dalwhinnie 15	£5.75

Scottish Single Malts - Island

Talisker 10	£5.15
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Scottish Single Malts - Islay

Laphroaig 10	£6.20
Lagavulin 16	£7.55

Scottish Single Malts - Speyside

Balvenie Doublewood 12	£5.00
Balvenie Carribean Cask 14	£5.70
Balvenie Portwood 21	£19.00
Aberlour	£4.80
Glenlivet Founders Reserve	£6.00
Glenlivet 15	£6.50

Blended Scottish Whisky

Monkey Shoulder (Malt Scotch)	£4.50
Chivas Regal Blend 12 (Scotch)	£4.50
Chivas Regal Gold 18 (Scotch)	£7.65
Famous Grouse (Scotch)	£3.90

Irish

Jameson	£3.90
Tullamore Dew	£4.40

American

Jack Daniels (Tennessee)	£3.90
Jack Daniels Tennessee Honey	£3.90
Woodford Reserve (Bourbon)	£4.50
Bulleit Rye (Rye)	£4.50

Japanese

Yamazaki 12	£7.50
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COGNAC

Hennesey VS	£5.00
Hennesey XO	£17.00
Martell VS	£4.00
Martell VSOP	£5.50
Remy VSOP	£5.00

BRANDY

Calvados	£3.90
Casterade Bas Armagnac	£6.50
Janneau	£4.50

VERMOUTHS

Aperol	£3.60
Campari	£3.90
Dubonnet	£3.90
Lillet Blanc	£3.90
Noilly Prat	£3.50
Martini Extra Dry	£3.50
Martini Bianco	£3.50
Martini Rosso	£3.50

LIQUEURS

Baileys	£4.40
Chambord	£4.00
Cointreau	£3.90
Disaronno	£3.60
Drambuie	£3.90
Grand Marnier	£4.00
Jaigermeister	£3.60
Kahlua	£3.90
Sambucca Black	£4.10
Sambucca White	£3.90
Southern Comfort	£3.90
Tia Maria	£4.40
XO Café Agave	£4.60
Chase Elderflower	£4.50

PORT & SHERRY

Cockburn Ruby	£4.00
Taylors Tawny 10	£5.45
Taylors Lbv	£3.80
Croft Original	£3.80
Harveys Bristol Cream	£3.60
Harveys Amontillado	£3.80
Tio Pepe Fino	£4.95

OTHER SPIRITS

Archers	£3.60
Malibu	£3.60
Olmecca Gold	£4.50
Olmecca Silver	£4.50
Pernod	£3.90
Pimm's Cup	£5.50

HOT DRINKS

Espresso	£2.25
Americano	£3.25
Cappuccino, latte, flat white	£3.50
Hot chocolate stirrer	£3.50
Novus loose leaf tea	£3.50

SOFT DRINKS

Draft soft drinks (<i>half pint</i>)	£1.60
Coca Cola bottle/ Diet Coke bottle (<i>330ml</i>)	£2.70
J20	£2.95
Red Bull	£3.50
Cornish Orchards Sparkling Apple	£3.00
Cornish Orchards Elderflower Presse	£3.00
Cornish Orchards Non Alcoholic Ginger Beer	£3.00
Fevertree mixers	£2.20
Bottled water small	£2.00
Bottled water large	£3.90

