

## SANDBANKS COCKTAILS

### **EAST 8** 12.00

Belvedere Vodka, Sipello Aperitif, pineapple juice, lime juice, Bristol Syrup Co. passionfruit syrup.

*Fruity / Summery / Tropical*

### **WHITE NEGRONI** 12.50

Nc'Neen Botanical Spirit, Knightor white vermouth, Botivo (botanical 0% aperitif) Suze, Italicus. (Italian bergamot liqueur)

*Botanical / Zesty / Bright*

### **RICK STEIN COLLINS** 12.50

Tarquin's Rick Stein edition, pineapple cordial Pineapple & Star Anise bitters, top up with FT lemon tonic.

*Tropical / Fresh / Long*

### **SMOKY PALOMA** 14.00

Del Maguey Vida Mezcal, charred grapefruit & Sichuan pepper cordial, Schweppes pink grapefruit soda, Tajin spice.

*Smoky / Prickly / Refreshing*

### **HIBISCUS COSMOPOLITAN** 14.75

Greek Axia Spirit, Everleaf Marine, Hibiscus tea cordial, Cointreau, cake sprinkle sherbet

*Light / Pink / Citrusy*

### **MAESTRO'S WELCOME** 14.50

Brugal 1888 rum, Bristol Co. coconut syrup, chocolate bitters

*Curious / Smooth / Tropical*

### **SMOKE & OAK** 16.75

The Macallan 12yo Double Cask, Ardbeg 10yo, smoked syrup, Smoke & Oak bitters.

*Toasted Oak / Peaty / Robus*

### **THE MACALLAN WHISKY HIGHBALL** 16.75

The Macallan 12yo Sherry Cask, gomme cordial, FT soda water, lemon.

*Smooth / Elegant / Bright*

### **PINK CASHMERE** 14.00

Belvedere Vodka, Cacao Blanc, Raspberry, Double Cream, Hibiscus.

*Fruity / Creamy / Fresh*

## CLASSIC COCKTAILS

Match your classic cocktail with base spirit of your preference

### **OLD FASHIONED**

Based spirit mixed with old-fashioned syrup blend.

### **Highland Park 12yo** 14.75

Offers a balanced mix of honey sweetness, gentle smoke, and dried fruit notes. Its complexity and smooth character adds depth to the cocktail.

### **Doorly's 5yo Dark Rum** 11.50

Delivers a smooth blend of tropical fruit, vanilla, and light oak, with hints of caramelized sugar and gentle spice. Its warm, approachable character adds richness and depth.

### **The Macallan 12yo Sherry Oak Cask** 21.00

Rich notes of dried fruit, warm spices, and velvety smoothness, elevating this classic cocktail to a new level of sophistication.

### **MARGARITA**

Tequila or Mezcal, Cointreau, lime juice and Cornish sea salt.

### **Mi Campo Reposado Tequila** 15.75

Bright citrus, fresh agave, and a touch of white pepper, creating a vibrant and refreshing base for a classic Margarita.

### **Mezcal Del Maquey Vida** 15.00

Smoky complexity, herbal notes, and a smooth, earthy character for a unique and refined touch.

### **NEGRONI**

Base Spirit, Antica Formula Sweet Vermouth, Campari

### **Plymouth Gin** 12.50

Classic Negroni with a smooth, balanced blend of botanicals and subtle sweetness.

### **Mezcal Negroni** 11.25

Delivers rich, caramelized depth, smoky and smooth oak notes.

### **Rye Whiskey** 16.50

Replacing Gin with WhistlePig 10yo Rye Whiskey brings robust spice, rich caramel, and a bold complexity to this classic cocktail.

**CAIPIRINHA** 10.50

Brazilian cocktail made with cachaça sugar and lime.

*Refreshing / Floral / Zesty*

**CHOCOLATE MARTINI** 12.50

Belvedere vodka, Crème de Cacao, chocolate syrup and topped with double cream.

*Creamy / Smooth / Velvety*

**BLOODY MARY** 12.50

Belvedere vodka, tomato juice, house spice mix.

*Savory / Spicy / Restorative*

**PASSIONFRUIT MARTINI** 13.00

Belvedere vodka, passionfruit syrup, passionfruit purée and pineapple juice.

*Sweet / Sharp / Refreshing*

**ESPRESSO MARTINI** 15.00

Belvedere Vodka, coffee, Espresso Tosolini coffee liqueur, demerara syrup, chocolate bitters.

*Bold / Smooth / Indulgent*

**CHAMPAGNE COCKTAIL** 15.75

Champagne with Hennessy, brown sugar and a dash of angostura bitters.

*Effervescent / Rich / Timeless*

## LOW AND NON-ALCOHOLIC COCKTAILS & DRINKS

**NO – GIN HIGHBALL** 10.50

Everleaf Marine, pineapple cordial, bitter lemon tonic and shiso leaf.

*Long / Effervescent / Bittersweet*

**EVERLEAF PICANTE** 11.50

Everleaf Mountain, lime, Bristol Syrup Co. NOgave, chili salt

*Spicy / Sweet / Refreshing*

**ELVIRA FRUIT COCKTAIL** 6.00

A blend of cranberry, pineapple, and apple juice with a squeeze of fresh lemon and a splash of grenadine.

## Sparkling & Champagne 125ml

PROSECCO SPUMANT RUGGERI	9.95
HENRI FAVRE	16.50
RICK STEIN CHAMPAGNE NV	17.50
VEUVE CLICQUOT BRUT	19.00
VEUVE CLICQUOT ROSÉ	21.50
DOM PERIGNON 2013	40.00
KRUG 170ÈME ÉDITION	62.00

## FAMILY FAVOURITES

### WHITE OR ROSÉ PORT WITH FEVER TREE TONIC

12.00

*"Sophia, the owner of Quinta de la Rosa, has been a dear friend of the family for many years, and her exceptional ports have graced our menus for just as long. We highly recommend trying the White or Rosé Port with tonic—a classic aperitif traditionally enjoyed in Portugal"*

**RENO** 12.50

*"My new favourite cocktail combines Amaro Montenegro, Suze, Knightor White Vermouth, and a dash of Italicus to create a herbaceous, bittersweet drink" – Charlie Stein*

**CAMPARI SPRITZ** 14.25

*"I make no secret of the fact that I'm a Campari super fan. Adding Prosecco, soda and a slice is my perfect pre-lunch palate sharpener. Light, bitter, bubbly and refreshing." – Charlie Stein*

**GIBSON MARTINI** 13.50

Belvedere vodka, pickles, Knightor vermouths blend.

*"this is pure 50s New York nostalgia, I love the pickled onion and saw many of these drunk during mad men" – Jack Stein*

**DRAFT BEER**

	HALF PINT / PINT
HARBOUR ARCTIC SKY IPA 4.3% ABV	3.10 / 6.50
KOREV LAGER 4.8% ABV	3.40 / 6.75
ASAHI SUPER DRY LAGER 5.2% ABV	3.40 / 6.75
PERONI 5.0% ABV	3.65 / 7.25
GUINNESS 4.1% ABV	3.65 / 7.25

**BOTTLED BEER**

CORONA 4.5 % ABV (330ml)	5.75
PERONI GLUTEN FREE 5% ABV (330ml)	5.75
CHALKY'S BITE 6.8 % ABV (330ml)	6.25
DOOM BAR 4.3 % ABV (500ml)	6.25

**BOTTLED CIDER**

CORNISH ORCHARDS	
GOLD APPLE CIDER 5% ABV (500ml)	6.25
BLACKBERRY CHERRY 4% ABV (500ml)	6.50
RASPBERRY ELDERFLOWER 4% ABV (500ml)	6.50

## GIN AND APERITIFS

**Recommended with our Fever Tree range** 4.00  
Indian tonic | Slimline Tonic Soda | Ginger ale | Bitter lemon | Aromatic tonic | Mediterranean tonic

Tarquin's Rick Stein 6.75  
Tarquin's Cornish Dry 6.25  
Plymouth 4.50  
Bombay Sapphire 5.75  
Hendrick's 6.25  
Conker 6.75  
Tanqueray 10 8.00  
Monkey 47 8.00

Nc'nean botanical spirit 6.50  
A vibrant organic Scottish botanical spirit with malt warmth and foraged herbs, ideal with tonic as an aperitif

Axia – Greek Mastiha spirit 6.50  
A smooth, extra-dry Greek spirit made from the sap of rare island trees, offering bright citrus, gentle herbal freshness and a hint of pine—delicious with tonic or as a light, savoury aperitif.

Everleaf Marine 0% 4.25  
Light, crisp, and gently sweet with a refreshing burst of citrus, a smooth herbal lift, and a lingering sea-breeze salinity.

Everleaf Mountain 0% 4.25  
Juicy, bright, and floral with ripe red berry sweetness, a touch of tartness, and a softly bitter,

Botivo & Soda 0% 9.00  
British non-alcoholic botanical aperitivo, blended with aged apple cider vinegar and organic wildflower honey.

### SPRITZ COLLECTION

Hugo Spritz 10.50  
Limoncello Spritz 11.00  
White Port Spritz 12.00  
Lillet Blanc Spritz 12.25  
Aperol Spritz 13.50  
Crodino 0% 7.25  
Italian non-alcoholic aperitif with orange flavour, herbs and spices.

**Stein Royale** 14.00  
Prosecco & Briottet liqueur of your choice

*Cassis / Apricot / Peach / Raspberry / Strawberry / Melon / Cacao / Mure / Myrtille / Elderflower / Manzana Verde*

## RUM

Eminente Ambar Claro 3yo 40% (Cuba) 4.50  
Appleton Estate 8yo 43% (Jamaica) 5.25  
Doorly's White 3yo 47% (Barbados) 5.25  
Doorly's 5yo 40% (Barbados) 5.25  
Doorly's XO 43% (Barbados) 6.00  
Brugal 1888 Double Aged 40% 5.75 (Dominican Republic)

### Spiced & Flavoured

Foursquare Spiced 37.5% (Barbados) 5.25

### Rhum Agricole & Cachaca

Abelha Cachacha Silver 39% (Brazil) 5.00

## TEQUILA & MEZCAL

Patron Silver 40% 6.00  
Mi Campo Reposado 40% 6.25  
Tequila Volcan Blanco 40% 7.00  
Casamigos Anejo 40% 8.50  
Del Maguey Vida Espadin Mezcal 42% 6.25  
Illegal Mezcal Joven 40% 10.50

## VODKA

Mermaid Salt 5.75  
Belvedere Pure 6.25  
Belvedere Single Estate Lake Bartężek 6.50  
Belvedere Single Estate Smogory Forest 6.50

## BRANDY

### Cognac

Maxime Trijol VSOP 9.00  
Maxime Trijol Grande Champagne 9.50  
Hennessy VS 6.50  
Hennessy XO 19.00  
Hennessy Paradis Rare 73.50

### Armagnac

Baron De Sigognac VSOP 6.25  
Baron De Sigognac Bas Armagnac 7.25

### Calvados

Domaine Dupont VSOP Calvados 9.00  
Maison Sassy 8.00

### Other

Somerset Cider Brandy 5yo 5.75  
Somerset Cider Brandy 10yo 7.25  
Louis Roques, La Vieille Prune reserve 3yo 8.00

## LIQUEURS

Cointreau 4.50  
Amaretto Saliza 4.75  
Espresso Tosolini coffee liqueur 5.50  
Limoncello 5.25  
Grand Marnier 5.10  
Baileys 5.50

## Whisky

### Scotland

#### Highland – Fruity & Rich

Aberfeldy 12YO 40% 6.25  
Glenmorangie 12 40% 6.25  
Oban 14yo 43% 10.00

#### Islands – Maritime & Bold

Talisker 10 45.8% (Isle of Skye) 6.75  
Highland Park 12yo 40% (Orkney) 7.00  
Highland Park 18yo 43% (Orkney) 11.00

#### Speyside – Rich & Sherried

Glenallachie 12yo 46% 8.00  
The Macallan 12yo Sherry Cask 40% 10.00  
The Macallan 15yo Double Cask 43% 21.00  
The Macallan 18yo Sherry Cask 43% 41.00

#### Islay – Smoky & Peaty

Ardbeg 10yo 46% 7.25  
Laphroaig 10yo 40% 6.75

#### Ireland – Smooth & Fruity

Jameson 40% 4.75  
Redbreast 12yo single pot still 40% 7.00

#### United States

#### Bourbon – Sweet & Robust

Jack Daniel's (Tennessee) 40% 5.25  
Makers Mark 45% 6.25  
Eagle Rare Straight Bourbon 10yo 45% 6.00

#### Rye – Spicy & Bold

Whistlepig 6yo 48.3% 7.25  
Whistlepig 10yo 50% 11.50  
Whistlepig 15yo 46% 22.00

#### Japanese – Elegant & Refined

Nikka from the Barrel 51.4% 9.50  
Nikka Yoichi 10yo 45% 8.50  
Suntory Yamazaki 12yo 43% 15.75

## APERITIFS & DIGESTIFS

Cynar 3.50  
Best with Fever Tree Indian tonic (4.00)  
Fernet Branca 4.00  
Amaro Montenegro 4.25  
Dubonnet 4.25  
Italicus Rosolio di Bergamotto 5.25  
Best served as a spritz with prosecco (10.00)  
Yellow Chartreuse 6.00  
Green Chartreuse 6.50  
Tarquin's Pastis 7.00

## SOFT DRINKS

COKE / DIET COKE  
COKE ZERO / LEMONADE 4.00  
FROBISHER'S TOMATO JUICE 4.25  
FROBISHER'S APPLE JUICE 4.25  
FROBISHER'S MANGO JUICE 4.25  
FROBISHER'S ORANGE JUICE 4.25  
FROBISHER'S CRANBERRY JUICE 4.25  
FROBISHER'S PINEAPPLE JUICE 4.25  
BUNDABERG GINGER BEER 4.75  
CORNISH ORCHARDS SPARKLING APPLE 4.75

### GUSTO ORGANIC RANGE 4.75

They are 100% organic, natural and sweetened with agave.

Sicilian Lemon and Yuzu or Fiery Ginger and Chipotle.

## Hot Drinks

Origin Coffee is an independent Cornish roaster known for its ethical sourcing and clean, balanced roasting style. It's the coffee we proudly serve at Rick Stein restaurants - a partnership rooted in shared values, local connection, and a passion for giving guests the best possible cup.

LATTE 4.00  
CAPPUCCINO 4.00  
FLAT WHITE 4.00  
AMERICANO 3.50  
ESPRESSO 3.50  
MACCHIATO 4.00  
CORTADO 4.00  
ICED LATTE 4.00  
ALTERNATIVE MILKS - OAT, ALMOND, SOYA

HOT CHOCOLATE 4.00  
MOCHA 4.00  
CHAI LATTE 4.00  
MATCHA LATTE 4.00  
TURMERIC LATTE 4.00  
BIRCHALL TEA 3.75

English Breakfast, Decaf, Mint, Peppermint, Green, Peach & Green, Earl Grey, Chamomile, Red Berry & Flower, Lemongrass & Ginger, Red Bush