

THE
THOMAS
DANIELL
— TRURO —

Wine

WHITE

175 / 250 / Btl

Morador Blanco – Spain

6.8 / 8.8 / 28

Aromas of ripe apricot, peach & lychee

Bello Tramonto Pinot Grigio – Italy

7.5 / 10 / 30

Light, easy & refreshing

Akarana Sauvignon Blanc – New Zealand

8 / 11 / 32

An expressive nose of tropical fruit, crisp & refreshing

Guy Saget Muscadet - France

8.5 / 12 / 35

Hints of lime and green apples, delightfully fresh

Villa Blanche Picpoul de Pinet – France

10 / 14 / 40

Nose of Acacia flowers, mint & marine

La Soraia Gavi DOCG – Italy

11 / 15 / 42

White peach & blossom, mineral finish

Knightor Carpe Diem - Cornwall

13 / 16 / 48

Flavours of elderflower, green apple & pear

Domaine Dupre Chablis - Burgundy

56

Fine elegant nose, a beautiful minerality & citrus

Domaine Durand Sancerre - Loire

66

Sensationally small batched, flinty & fruity

ROSE

Sereno Pinot Grigio Blush – Italy

6.8 / 8.8 / 28

Light fresh strawberry flavours & very easy drinking

Franschhoek Club House – South Africa

8.5 / 12 / 35

Succulent perfumed palate of sweet red berries

L'Oasis Cotes Du Provence – France

11 / 14 / 42

Classic Provence Rose, expressive & aromatic

Whispering Angel Rosé - France

16 / 19 / 55

Strawberries, peach & orange blossom

Wine

RED

175 / 250 / Btl

Viña Palomeras Tempranillo Tinto – Spain

6.8 / 8.8 / 28

Red berry fruit flavours with a delicate hint of vanilla

I Castelli Merlot – Italy

7.5 / 10 / 30

Raspberry & red cherry flavours, easy drinking finish

Fat Barrel Cabernet Sauvignon Shiraz – South Africa

8 / 11 / 33

Stewed fruit flavours with a touch of pepper & spice

Vina Cerrada Rioja Crianza - Spain

8.75 / 12 / 36

Aromas of ripe black fruit and a hint of sweet spice

Balauri Pinot Noir – Romania

9 / 13 / 39

A harmonious & soft but delicious wine

Arenya Malbec – Argentina

10 / 14 / 42

Rich black fruits, tobacco & Spice

La Foglia Chianti Classico - Italy

12 / 16 / 48

Rounded, juicy and with lovely sweet spice flavours

Monteci Valpolicella Ripasso Classico - Italy

56

Intense with spices, cherry jam & red berry fruit

Domaine Juliett Avril Chateauneuf Du Pape - Rhone

75

Intense flavours of bramble fruit & garrigue

CHAMPAGNE

Prosecco – Italy

8.50 / 40

An aromatic nose of wild apple with hints of honey

Camel Valley Brut - Cornwall

14 / 70

English hedgerow with a touch of honey

Veuve Cliquot Brut – France

18 / 100

A world famous Champagne, rich & creamy in style

Laurent Perrier Cuveé Rose - France

125

Strawberries, peach & orange blossom

Dom Perignon - France

210

Stylish and seductive, open & expressive

Beer & Cider

Half / Pint

DRAUGHT

Tipitiwitchet Citra IPA 5.6% VG	Mango, papaya, passionfruit	3.5 / 6
Falifornia Pilsner 5.3% VG	Stripped back, crisp, clean	3.5 / 6
Little Fish NEIPA 6.8% VG	New England IPA full of tropical fruit	4 / 7
Peroni 5.1%	Delicate bitterness with citrus & a fast clean finish	4 / 7
Cornish Gold 4.5%	A modern, lightly sparkling, crisp apple cyder	3.5 / 6
Guinness 4.2%	Smoothly balanced with sweet, roasted notes	4 / 7
Betty Stogs 4%	Copper coloured, light malt with bitter grapefruit	3 / 5.5
Lushingtons IPA 4.2%	Lime, mango & subtle lychee	3 / 5.5

NON ALC/CANS/BOTTLES

Impossibrew 0.5% VG	440ml Non alcoholic pale ale	6.5
Lucky Saint 0.5% VG	330ml Non alcoholic lager	5.5
Guinness 0.0% VG	Same taste, no alcohol	6

Please ask a member of our team for this weeks beer & cider specials

Cocktails

Pornstar Martini - Vanilla Vodka, Passionfruit, Prosecco	11	
Espresso Martini - Cold Brew Coffee, Vanilla Vodka, Coffee Liqueur	11	
Cornish Bramble - Wild Berry Gin, Chambord, Blackberries	11	
Green Apple & Elderflower - Cloudy Apple, Elderflower, Cucumber	11	
Bees & Honey - Honey Infused Rum, Sherbet, Honeycomb	11	
Coconut Daiquiri - Blanco Rum, Coconut Water, Shaved Coconut	11	
TD Bloody Mary - Chilli Vodka, Spiced Tomato, Celery Salt	11	
Kernow Iced Tea - Cornish Rum, Gin, Vodka & Cloudy Lemonade	12	
Picanté - Chilli & Cucumber Tequila, Lime, Rock Salt	11	
Black Cherry Sour - Amaretto, Cherry Brandy, Lemon	11	
Blood Orange 75 - Cognac, Blood Orange, Prosecco	12	

If you have any food allergies or intolerances please let a member of the team know.
V = Vegetarian / VG = Vegan / GF = Gluten Free

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