



Whiskey & Seaweed

by CLARE SMYTH

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# RUDIMENTS OF BRITAIN

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«The simplest and most basic facts.»

The Latin Britannia was the name variously applied to the British Isles, Great Britain, and the Roman province of Britain during the Roman Empire.

Encompassing the same values as Core, we aim to showcase the best of Britain through its fundamental **rudiments**, exploring our rich **culture, history, and people**.

With continuous development by bar manager, Vincenzo Ciaccio, and head bartender, Uriel Sasson, we draw inspiration from the elements of **land, sea, air**, and **fire** while staying true to what we are about: **whisky**.

With that said, we encourage you to explore the signature drinks of Whiskey and Seaweed.

«What whiskey will not cure, there is no cure for.»

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## FRUITS OF THE FOREST

The first recorded Tom Collins Recipe is in the second edition of "The Bartenders Guide" by Jerry Thomas in 1876. With its mild winters, fertile soil and plentiful rainfall the British Isles has an abundance of forests.

**Sapling Gin | 5yr old Somerset Cider Brandy | wild berry shrub | quinine soda**

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## LUCY IN THE SKY

This creation celebrates the influence the Beatles had on British culture, using classic British ingredients, clarifying the punch with milk – a technique used since 1688 – and serving it with a kaleidoscope of colours.

**Two Drifters White | Del Maguey Vida | Aqua Bianca | honey | heather | lavender | goats' milk | sparkling wine**

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## GIANT'S CAUSEWAY

Located in County Antrim, its interlocking basalt columns are one of Northern Ireland's most popular tourist attractions. Influenced by the ocean and its salinity, we constructed a translucent cocktail not dissimilar to the popular Negroni.

**Luxardo Bitter Bianco | Vault Coastal Vermouth | mead | seaweed**

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## CORE-TIFY

Quite possibly port wine was invented by a pair of English brothers in the late 1600's when they fortified a shipment of wine brought back to England with grape spirit. Since then, its association with the wines of Port, Madeira and Sherry have been synonymous.

**Oloroso Sherry | Ruby Port | Nolly Pratt | Madeira | Absinthe**

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## THE CROWN

We pay tribute to Her Majesty, Queen Elizabeth II, using Dubonnet, one of her favourite drinks. She was known to love it so much so that she gave it a Royal Warrant in 2021.

**Plymouth Gin | Dubonnet | Lillet Rosé | Nc'Nean Scotch Whisky | plum bitter**

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## IPA

This tall, refreshing, and fruity creation takes flavours from the IPA beer style created by the brewer George Hodgson in the late 18th century. He began sending pale ales to India with increased hops and alcohol content to help preserve the beer during its long sea journey.

**Sapling Vodka | Two Drifters White | Two Drifters Pineapple | exotic juice mix | hops syrup | citrus foam**

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## PIPPIN

Referring to the seed, in this case malt, a key ingredient in whisky making. It also means something admired. One of Core's signature desserts, the 'Core-teser', was inspiration behind this drink.

**Chivas XV | hazelnut liqueur | chocolate | barley sorbet**

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## GENIUS

Britain has always been at the forefront of innovation and entrepreneurship. Nc'Nean has created a first of its kind botanical spirit, malty, yeasty flavours served as a Whiskey Sour, a cocktail first referenced in 1870.

**Nc'Nean Botanical Spirit | Nc'Nean Scotch Whisky | Grand Marnier | lemon juice | sugar syrup**

# OUR CLASSICS

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## WHISKEY & SEAWEED

The signature cocktail of Core, and where the name of our bar originated from, a take on a Whiskey Sour using ingredients found in Chef Clare's signature dish, Potato & Roe.

**Butter-washed Irish whiskey | kelp | sea lettuce | black cardamon**

22 

## SMOKED VODKA & TOMATO

The Bloody Mary was invented in 1921. More than a hundred years later, paying respect to the origins and tradition of the original, we bring you our interpretation.

**Sapling Vodka | tomato consommé | fino sherry | lemon juice | smoked water**

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## GIN & PICKLE

The classic Martini with olive brine is no dirty secret anymore, with that in mind we have adapted, and introduce this savoury drink, stirred and served up.

**Sapling Gin | champagne vinegar | black cardamon | dry vermouth | pickle juice**



With this twist on the classic, we pay tribute to Joe Sheridan, creator of the Irish Coffee in 1943 and chef at Foynes Port, near Limerick Ireland. Clare also happens to love an Irish coffee with a little twist.

We use a continental blend which is fifty percent arabica and fifty percent robusta to brew our coffee and finish it with Jersey cows whipped double cream.

Create your own from the options below:

**Whiskey**

Jameson black barrel

Buffalo trace

Chivas 12

**Essence**

Black cardamom and cocoa nibs

Orange and vanilla

Majoram

**Topping**

Long pepper

Dark chocolate

Nutmeg

# WHISKEY CLASSICS

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## BOBBY BURNS

Named after Scottish Poet Robert Burns, the recipe – originating in 1900's – has been a popular whisky based cocktail for over a century.

Chivas 12 | sweet vermouth | Dom Benedictine | angostura bitters

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## MORNING GLORY FIZZ

In the new and improved “Bartenders Guide”, published in 1900, Harry Johnson describes it as «An excellent one for a morning beverage, which will give a good appetite and quiet the nerves».

Glenlivet 12 | lemon | sugar | absinthe | egg white | soda

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## RUSTY NAIL

The go-to cocktail of the Rat Pack in the 1960's. One theory is that the cocktail's name originates from its pale-yellow colour, while another claims that early versions of the drink were stirred with rusty nails.

Chivas 12 | Drambuie

20 

## BLOOD & SAND

One of the few classic mixed drinks that includes Scotch Whisky. The recipe for this cocktail first appears in Harry Cradock's 1930 “The Savoy Cocktail Book”.

Chivas 12 | cherry brandy | sweet vermouth | orange juice

# NON-ALCOHOLIC

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18 

## VIRGIN OAK

Apple juice | everleaf forest | wild berry shrub | quinine soda

18 

## PENNY LANE

Everleaf marine | honey | heather | lavender | goats' milk | wild idol

18 

## SESSION

Everleaf mountain | exotic juice mix | hops syrup | citrus foam

18 

## LITTLE PIPPIN

Three Spirit Nightcup | hazelnut milk | chocolate | barley sorbet

18 

## SMOKED PEAR

Pear and apple | ginger | smoked water | wild idol

# WINES BY THE GLASS

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## 125ML

CHAMPAGNE & SPARKLING WINE

NV	<b>Charles Heidsieck</b> Brut Réserve	25
NV	<b>Billecart-Salmon</b> Brut Rosé	28
2013	<b>Dom Perignon</b> Brut	55
2003	<b>Dom Perignon P2</b> Brut	165
NV	<b>Coates &amp; Seely</b> Brut Reserve, Hampshire UK	20

## 125ML

WHITE

2022	<b>Sancerre</b> Terre de Maimbray Pascal et Nicolas Reverdy Loire Valley, France	13
2022	<b>Chablis</b> Domaine des Hâtes, Pierrick Laroche Burgundy, France	13
2020	<b>Assyrtiko</b> Cuvée Monsignor, Estate Argyros Santorini, Greece	18
2021	<b>Saint-Péray</b> Gémini, Julien Ceillon Rhône Valley, France	19
2018	<b>Riesling</b> Clos Liebenberg, Valentin Zusslin Alsace, France	22
2022	<b>Chenin Blanc</b> Hereafter Here, Alheit Vineyards Western Cape, South Africa	20
2021	<b>Grüner Veltliner</b> Kaiserstiege, Josef Bründlmayer Kamptal, Austria	10
2014	<b>Rioja Blanco</b> Viura, Vinos del Panorámico North Central, Spain	21
2021	<b>Chardonnay</b> Cakebread Cellars Napa Valley, Usa	21
2020	<b>Chassagne-Montrachet</b> 1 <sup>er</sup> Cru Les Chaumées, P. Colin Burgundy, France	32

**125ML****RED**

2021	<b>Carignan</b> Les Myrs, Danjou-Banessy Côtes Catalanes, France	18
2021	<b>Malbec</b> Hermandad, Valle de Uco Mendoza, Argentina	16
2022	<b>Cuvée H</b> Clos de la Barthassade Languedoc, France	12
2016	<b>Cinsault</b> Old Vines Werfdans, Naudé Wines Western Cape, South Africa	17
2018	<b>Pinot Noir</b> Bollenberg, Valentin Zusslin Alsace, France	20
2019	<b>Cabernet Sauvignon</b> The Ranch, Snowden Vineyards Napa Valley, U.S.A.	25
2016	<b>Rioja</b> Reserva, Valenciso North Central, Spain	14
2016	<b>Barolo</b> Corini-Pallaretta, Le Strette Piedmont, Italy	23
2017	<b>Nuits-Saint-Georges</b> Clos de la Fontaine, Henri Gouges Burgundy, France	27
2019	<b>Pauillac</b> by Pichon, Pauillac Bordeaux, France	25
2005	<b>Château Pavie</b> 1 <sup>er</sup> Grand Cru Classé A Saint-Émilion, Bordeaux, France	180

**125ML****ROSÉ**

2022	<b>Triennes Rosé</b> Domaine de Triennes IGP Var, Provence, France	10
2021	<b>Château Le Puy</b> Marie-Rosé, Bordeaux Vin de France	24



## 100ML

## SWEET

2019	<b>Jurançon Moelleux</b> Domaine de Souch South West, France	16
2013	<b>Tokaji</b> Aszú 5 Puttonyos Dorgó Vineyard Tokaji, Hungary	25
2021	<b>Ariyanas</b> Naturalmente Dulce Bodegas Bentomiz Málaga, Spain	18
2011	<b>Sauternes</b> Château Suduiraut, 1 <sup>er</sup> Cru Classé Bordeaux, France	30
2009	<b>Sauternes</b> Château d'Yquem 1 <sup>er</sup> Cru Classé Supérieur Bordeaux, France	155
2014	<b>Klein Costantia</b> Vin de Constance South Africa	45

## 100ML

## FORTIFIED

NV	<b>González Byass</b> Tio Pepe, Extra Dry Fino Jerez, Spain	9
NV	<b>González Byass</b> Alfonso, Oloroso Seco Jerez, Spain	10
NV	<b>Romate</b> NPU, Amontillado Reservas Especiales Jerez, Spain	11
NV	<b>Romate</b> Cardenal Cisneros, Reservas Especiales, P.Ximenez Jerez, Spain	13
NV	<b>Inocente</b> Fino Macharnudo, Valdespino Jerez, Spain	10
NV	<b>Taylor's</b> Very Very Old Tawny Coronation Edition Douro, Valley Portugal	75
20yrs	<b>Taylor's</b> Tawny Douro Valley, Portugal	16
1999	<b>Justino's</b> Colheita Madeira, Portugal	19
1991	<b>Carcavelos</b> Casa Manoel Boulosa Howards Folly Lisboa, Portugal	30

# SPIRITS & LIQUEURS

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## 50ML

## APERITIF & VERMOUTH

Doppelgänger Aperitivo   20%	10
Aperol   11%	10
Campari   25%	10
Pimm's No.1   25%	9
Luxardo Bitter Bianco   30%	10
Carpano Classico   16%	9
Cocchi Vermouth di Torino   16%	10
Punt e Mes   16%	9
Noilly Prat   18%	9
Lillet Rosé   15%	10
Mattei Cap Corse   17%	9
Vault Costal   18%	10
Dubonnet Red   14.8%	8
Cocchi Barolo Chinato   16.5%	16

## 50ML

## LIQUEURS

Grand Marnier   40%	9
Cointreau   40%	9
DOM Benedictine   40%	9
Italicus   20%	10
Pierre Ferrand Dry Curaçau   40%	9
Saliza Amaretto   28%	10
Baileys   17%	9
Chambord   16.5%	10
Borghetti Espresso   25%	10
Luxardo Cherry Sangue Morlacco   30%	10
Acqua Bianca   24%	10
Kummel Wolfschmidt   38%	9
Ricard Pastis   45%	10
Jade Nouvelle Orléans   68%	25

## 50ML

## DIGESTIF

Chartreuse Green   55%	20
Chartreuse Yellow   40%	11
Chartreuse Green VEP   54%	50
Chartreuse Yellow VEP   42%	45
Chartreuse Elixir Vegetal   69%	10
Chartreuse Eau De Vie 1940   40%	250
Chartreuse D'Orange   17%	130
Fernet Branca   39%	10
Amaro Nonino Quintessentia   35%	10
Dispense British Amaro   26%	12
Evangelista Organic Limoncello   32%	10

## 50ML

## NON-ALCOHOLIC SPIRITS

Seedlip Garden 108   distilled garden herbs	8
Seedlip Grave 42   distilled citrus botanical	8
Everleaf Mountain   blend of bittersweet botanical	9
Everleaf Marine   blend of umami and zesty plants	9
Everleaf Forest   blend of exotic botanicals	9
Three Spirit The Nightcap   aromatic plants elixir	8

## 50ML

## GIN

Sapling   40%	12
Plymouth   41.2%	12
Jensen's Old Tom   43%	10
Hayman's Old Tom   41.4%	12
Cotswolds Dry   46%	10
Sacred   40%	12
Hepple   45%	12
Isle of Harris   45%	12
Garden Swift   47%	15
Hibernation   45%	17
The Lakes   46%	14
Boatyard Double Gin   46%	13
No. 3 London Dry   46%	15
Tanqueray London Dry Gin   41.3%	12
Bombay Sapphire 40%	12
Hendrick's   41%	14
Tanqueray No. Ten   47.3%	14
Sipsmith VJOP   57.7%	14
Ginepraio Amphora Navy Strength   57%	16
No. 209   46%	14
Monkey 47   47%	18
Beefeater 24   45%	12
Gin Mare   42.7%	13
Salcombe Sainte Marie Rosé Gin   41.4%	12
Sacred Pink Grapefruit   43.8%	12
Old Duff Genever   40%	13
Boatyard Sloe Boat Gin   29.8%	12
Nc'Neen Botanical Spirit   40%	12

## 50ML

## VODKA

Sapling   40%	10
Absolut Elyx   40%	13
Grey Goose   40%	14
Belvedere   40%	13
Sipsmith   40%	13
Beluga   40%	35
Boatyard   41%	12
Konik's Tail   40%	12
Brocken Clock   40%	12
Kauffman   40%	14

## 50ML

## MEZCAL

Union   40%	14
Derrumbes Oaxaca   47.5%	16
Derrumbes Michoacan   44.7%	18
Corte Vetusto Tobala   43.8%	30
Corte Vetusto Mesquite smoked   45.2%	35
Los Siete Misterios   45.3%	38
Del Maguey Vida   42%	14

## 50ML

## TEQUILA

Olmecca Altos Plata   38%	13
Fortaleza Blanco   40%	18
Tapatio Blanco   40%	12
Tapatio Reposado   38%	14
Tapatio Añejo   38%	15
Tapatio Excelencia Extra Añejo   40%	35
Don Julio Reposado   38%	18
Don Julio 1942   40%	76

## 50ML

## CACHAÇA

Abelha Organic Silver | 39%

10

## 50ML

## RUM

Veritas | 47%

13

Two Drifters White | 40%

12

Two Drifters Signature Rum | 40%

13

Two Drifters Lightly Spiced | 40%

12

Two Drifters Overproof Spiced Pineapple | 60%

15

Diplomatico Reserva Exclusiva | 40%

14

Trois Rivières VSOP | 40%

16

Clément Très Vieux Rhum Agricole 2002 | 42%

60

Rhum J.M. XO | 45%

20

Havana Club Selección de Maestros | 45%

18

Black Tot Caribbean Blend | 46.2%

15

Hampden Estate | 46%

20

Hampden Estate Overproof | 60%

25

El Dorado 15yrs | 43%

16

El Dorado 21yrs | 43%

26

Ron Zacapa Sistema Solera 23 | 40%

20

Appleton Estate 12yrs Rare Blend | 43%

13

Appleton Estate Signature | 40%

12

Smith & Cross | 57%

12

Eminente Reserva 7yrs | 41.3%

18

Foursquare Criterion | 56%

350

Plantation XO | 40%

18

Foursquare Habitation Velier | 2013 | 64%

25

Kill Devil Single Cask | 1998 | Trinidad | 65.5%

65

Kill Devil Caroni Guyana | 62.7%

35

Arôme 28yrs | 40%

160

Flor De Caña 25yrs | 40%

38

Clairin Sajous | 54.3%

16

## 50ML

## PISCO

<b>Barsol</b> Primero Quebranta   41.3%	12
<b>Barsol</b> Italia Selecto   41.3%	13

## 50ML

## COGNAC

<b>Martell VS</b>   40%	12
<b>A.E. Dor VSOP</b>   40%	16
<b>H by Hine VSOP</b>   40%	13
<b>Hine Rare VSOP</b>   40%	16
<b>Frapin XO</b>   41%	50
<b>Ragnaud-Sabourin XO</b>   40%	45
<b>Hennessy XO</b>   40%	38
<b>Hennessy Paradis</b>   40%	360
<b>Prunier Fins Boys 1994 Natural Cask Strenght</b>   59.9%	80
<b>Sullivan Cove Brandy 9yrs</b>   66.5%	70

## 50ML

## ARMAGNAC

<b>Darroze Les Grands Assemblages 12yrs</b>   43%	20
<b>Darroze Les Grands Assemblages 30yrs</b>   43%	35
<b>Castarède 1960</b>   40%	160
<b>Castarède 1974</b>   40%	45
<b>Castarède 1979</b>   40%	24
<b>Castarède 1984</b>   40%	25
<b>Ducastaing Due d' Aquitaine Hors d' Age</b>   40%	32
<b>Domaine Boingnières Bas-Armagnac 1972</b>   48%	210
<b>Domaine De Jaurrey Bas-Armagnac Vieux 1942</b>   43%	320



## 50ML

APPLE BRANDY & CALVADOS

Somerset Cider Brandy 5yrs   42%	13
Somerset Cider Brandy 10yrs   42%	14
Roger Groult Venerable   41%	22
Christian Drouin Hors d'Age   42%	25
Adrien Camut Réserve d'Adrien   Pays d'Auge   41%	78

## 50ML

MARC BRANDY & EAU DE VIE

Dappa   43%	17
Jacopo Poli Amorosa di Settembre   40%	28
Jacopo Poli Merlot   40%	20
Miclo Kirsch   40%	14
Capreolus Doyenné du Cornice Pear   43%	25
Capreolus Plum   43%	25
Capreolus Quince   43%	42
Capreolus 1000 Trees Appie   43%	25
Capreolus Damson   43%	48
Capreolus Siegerrebe Grape   43%	25
Capreolus Bacchus Grape   43%	25
Capreolus Greengage   43%	25
Capreolus Barrel Aged Apple   43%	25
Reisetbauer Marille   41.5%	19

# BEERS & SOFT DRINKS

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## 330ML

## BEERS & CIDER

<b>Core Bohemia</b>   4.5%	8
<b>North State</b> Session American Pale Ale   4.5%	9
<b>Brixton Electric</b> West Coast Indian Pale Ale   6%	9
<b>Harviestoun</b> Ola Dubh 14   5.5%	14
<b>Lucky Saint</b> Lager   0.5%	7
<b>Kentish PiP</b> Skylark Cider   5.5%	10

## 200ML

## SPARKLING TEA

<b>Saicho Jasmine</b> white grape juice   Fujian, China	8
<b>Saicho Hojicha</b> white grape juice   Shizuoka, Japan	8
<b>Saicho Darjeeling</b> white grape juice   Darjeeling, India	8

## 200ML

## SPARKLING

<b>Fever Tree</b> Tonic Water   Naturally Light Tonic	6
<b>Fever Tree</b> Lemonade	6
<b>Fever Tree</b> Ginger Beer   Ginger Ale	6
<b>Coca-Cola</b>   Diet coke	6

## 200ML

## JUICES

Apple   cranberry   grapefruit	5
Orange   pineapple   tomato	5

# CORE SNACKS

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## SNACKS

They are all canapé sized and will be served consecutively

<b>Roast chicken</b>	4,50
Sage, onion and thyme	
<b>Core Caesar Salad</b>	5,75
Smoked bacon and alliums	
<b>Black truffle gougère</b>	5,00
With 5 year old Davidstow cheddar	
<b>Core fried chicken</b>	5,75
Caviar, buttermilk and long pepper	
<b>Lobster roll</b>	6,75
Fennel,, tarragon and dill	
<b>Oscietra caviar sandwich</b>	6,75
Buckwheat and crème fraîche	
<b>Black Périgord truffle linguine</b>	25,00
Aged parmesan and roasted garlic	
<b>Potato and roe</b>	20,00
Dulse beurre blanc, herring and trout roe	

Last orders for food are at 10 pm

<b>Cheese</b>	20,00
British cheese selection, fig roll, multi grain crackers, grapes, wine jelly, and pickled cucumber	
<b>West Yorkshire charcuterie</b>	8,75
Belly, neck, and shoulder	

## DESSERTS

<b>Core apple</b>	9,50
Toffee, 10 year old Somerset cider brandy	
<b>The other carrot</b>	9,25
Bee pollen, walnut and sweet cicely	
<b>Irish coffee</b>	10,50
Milk chocolate, hazelnut and whiskey	
<b>Warm chocolate tart</b>	4,00
Clementines and Udzungwa chocolate	
<b>Wine gums</b>	4,50
Sauternes and Banyuls	