



Whiskey & Seaweed

by CLARE SMYTH

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RUDIMENTS OF BRITAIN

/ˈruː.də.mənts/

«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.»

22 

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

21 

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

20 

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

20 

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

22 

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

22 

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

21 

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

20 

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

21 

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 | fino sherry | lemon juice

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

21 

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 garlic | dry vermouth | pickle juice

With a twist on the classic, we pay tribute to Chef Joe Sheridan, creator of the Irish Coffee in 1943 at Foynes Port, near Limerick Ireland.

Clare also happens to love an Irish coffee with a little twist.

We use a blend of arabica and robusta beans to brew our coffee, finished with Jersey 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

20 

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

20 

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

20 

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

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

125ML

CHAMPAGNE & SPARKLING WINE

NV	Charles Heidsieck Brut Réserve	25
NV	Billecart-Salmon Brut Rosé	28
2015	Dom Perignon Brut	45
2004	Dom Perignon P2 Brut	165
NV	Coates & Seely Brut Reserve, Hampshire UK	20

125ML

WHITE

2022	Sancerre Terre de Maimbray Pascal et Nicolas Reverdy Loire Valley, France	13
2021	Chablis Jean-Marc Brocard, 1 ^{er} Cru Vaillons, Burgundy, France	19
2020	Assyrtiko Cuvee Gerontampelo, Estate Argyros Santorini, Greece	24
2021	Saint-Péray Gémini, Julien Cecillon Rhône Valley, France	19
2012	Riesling 'S' R.Q.W.R. Riquewihr, Domaine Trapet Alsace, France	19
2017	Semillon Vat 1, Tyrrell's Hunter Valley, Australia	26
2022	Grüner Veltliner , Smaragd Kirchweg, Franz Hirtzberger Wachau, Austria	26
2020	Jasnières Clos Des Molières, Domaine de la Roche Bleue Loire valley, France	18
2022	Riesling Kabinett Graacher Himmelreich, Joh. Jos. Prum Mosel Valley, Germany	22
2022	Chassagne-Montrachet , Domaine Jean Marc Pillot Burgundy, France	38
2018	Corton-Charlemagne , Pierre - Yves Colin - Morey Burgundy, France	250

125ML**RED**

2017	Corton-Bressandes Domaine Jacques Prieur Burgundy France	80
2018	Malbec Andillian by Coste de los Andes Mendoza, Argentina	14
2022	Cuvée H Clos de la Barthassade Languedoc, France	12
2015	Mondeuse Domaine Prieure Saint-Christophe Savoie, France	28
2021	Pinot Noir Kutch Sonoma Coast, California, USA	24
2019	Cabernet Sauvignon L'Ecole N°41 Washington State, Walla Walla AVA USA.	24
2010	Rioja Reserva, Viña Tondonia North Central, Spain	22
2016	Barolo Bergera-Pezzele, Le Strette Piedmont, Italy	25
2020	Pauillac by Pichon Pauillac Bordeaux, France	25
1988	Château Cheval Blanc 1 ^{er} Grand Cru Classé A Saint-Emillion, Bordeaux, France	220
2018	Nuit Saint-George , Clos de la Fontaine, Henri Gouges Burgundy France	27
2020	Zinfandel Blend Lytton Spring, Ridge Vineyards Sonoma County USA.	25

125ML**ROSÉ**

2023	Triennes Rosé Domaine de Triennes IGP Var, Provence, France	12
2023	Pierre-Yves Colin-Morey Rosé Burgundy France	15

100ML

SWEET

2016	Jurançon Moelleux Domaine de Souch South West, France	19
2013	Tokaji Szamorodni Őreg Kiraly Dulo, Barta Pince Tokaji, Hungary	16
2021	Ariyanas Naturalmente Dulce Bodegas Bentomiz Málaga, Spain	18
2011	Sauternes Château Suduiraut, 1 ^{er} Cru Classé Bordeaux, France	30
2009	Sauternes Château d'Yquem 1 ^{er} Cru Classé Supérieur Bordeaux, France	155
2012	Klein Constantia Vin de Constance South Africa	45

100ML

FORTIFIED

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

SPIRITS & LIQUEURS

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
Adriatico 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
Pollination 45%	16
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
Corto 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 | Caroni Trinidad | 65.5%

65

Kill Devil Single Cask | 2003 | Diamond Guyana | 54.4%

35

Arôme 28yrs | 40%

160

Flor De Caña 25yrs | 40%

38

Clairin Sajous | 54.3%

16

50ML

PISCO

Barsol Primero Quebranta 41.3%	12
El Gobernador Moscatel 41.3%	13

50ML

COGNAC

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

50ML

ARMAGNAC

Darroze Les Grands Assemblages 12yrs 43%	20
Darroze Les Grands Assemblages 30yrs 43%	35
Castarède 1960 40%	160
Castarède 1970 40%	45
Castarède 1979 40%	24
Castarède 1984 40%	25
Ducastaing Due d' Aquitaine Hors d' Age 40%	32
Domaine Boingnières Bas-Armagnac 1972 48%	210
Domaine De Jaurrey Bas-Armagnac Vieux 1942 43%	320

50ML

APPLE BRANDY & CALVADOS

Somerset Cider Brandy 5yrs 42%	13
Somerset Cider Brandy 10yrs 42%	14
Somerset Cider Brandy 20yrs 42%	70
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
Capovilla Grappa di Amarone 41%	30
Jacopo Poli Merlot 40%	20
Miclo Kirsch 40%	14
Capreolus Doyenné du Comice Pear 43%	25
Capreolus Plum 43%	55
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

330ML

BEERS & CIDER

Core Bohemia 4.5%	8
North State Session American Pale Ale 4.5%	9
Empress Indian Pale Ale 5.9%	9
Harviestoun Ola Dubh 14 5.5%	14
Lucky Saint Lager 0.5%	7
Showering Triple Vintage Cider 6.8%	15

200ML

SPARKLING TEA

Saicho Jasmine Fujian, China	8
Saicho Hojicha Shizuoka, Japan	8
Saicho Darjeeling Darjeeling, India	8

200ML

SPARKLING

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

200ML

JUICES

Apple cranberry grapefruit	5
Orange pineapple tomato	5

CORE SNACKS

SNACKS

They are all one or two bites and will be served consecutively

Chicken liver parfait	4,50
Madeira jelly and smoked duck	
Core Caesar salad	5,75
Smoked bacon and alliums	
Tomato and basil gougère	5,00
With 5 year old Davidstow cheddar	
Core fried chicken and caviar	5,75
Buttermilk and long pepper	
Lobster roll	6,75
Fennel, tarragon and dill	
Oscietra caviar sandwich	6,75
Buckwheat and crème fraîche	

SMALL DISHES

Isle of Harris scallop tartare	20,00
Sea vegetable consommé	
Potato and roe	20,00
Dulse beurre blanc, herring and trout roe	
Herdwick lamb	25,00
Sheep's curd, savoury and black cardamom	
Cheese and onion	25,00
alliums, aged Cheddar and onion broth	
Cheese	25,00
British cheese selection, fig roll, multi grain crackers, grapes, wine jelly, and pickled cucumber	

DESSERTS

Core apple	14,00
Toffee, 10 year old Somerset cider brandy	
The other carrot	14,00
Bee pollen, walnut and sweet cicely	
Wild strawberry	16,00
Meringue and lemon verbena	
Irish coffee	16,00
Milk chocolate, hazelnut and whiskey	
'Core-teser'	16,00
Chocolate, malt, hazelnut	

ONE OR TWO BITES

Warm chocolate tart	4,00
Clementines and Udzungwa chocolate	
Wine gums	4,50
Sauternes and Banyuls	