



Whiskey & Seaweed

by CLARE SMYTH

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# SYNAESTHESIA

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/sɪnɪs'thiːziə/

« A concomitant sensation »

**Colour** is all around us, scientist believe there are about 10 million colours. However, **everyone sees differently** so the reality is, that number may be infinite, your brain can only comprehend the colours you know.

It evokes **emotion** and brings us **nostalgia**.

We associate it with **flavour**.

Each colour represents something different and **unique** to every individual. It can have a significant impact on the way we **think, feel, and act**.

With our signature drinks we invite you **to taste colour** through the beautiful produce nature has given us.

We ask you a simple question:

**what is your favourite colour?**

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## LADY IN RED

Could red be the most iconic British colour? Telephone boxes, London buses, Beefeaters, The Red Arrows and the beautiful English Rose.

**El Dorado 3yr rum | Hoxton amaro | raspberry syrup | rose petal soda | spiced red wine float**

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## GOLD FINGER

This is not a Martini! This cocktail is a nod James Bond, the most famous British Spy created by Ian Fleming. Bond aficionados argue that Goldfinger (1964) is heralded as the best Bond of all time.

**N.3 London Dry Gin | Suze | honey | lemon and orange blossom marmalade | lemon bitter | English sparkling wine**

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## PINK PANTHER

The bright pink of rhubarb is simply beautiful. Botanically, rhubarb is considered a vegetable, however in use it is considered a fruit. Rhubarb is classic British Autumnal ingredient.

**Kirsch | Doppelgänger | rhubarb & cherry blossom cordial | rosé champagne | Cocchi Rosa**

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## GREEN DOOR

Green stands as a vibrant thread woven through a rich tapestry of British artistic heritage. The Great British Countryside is an escape for many who crave connection to nature.

**Sipsmith VJOP gin | Green Chartreuse | Cocchi Extra Dry Vermouth | sea vegetables consommé | lime**

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## BROWN SUGAR

There are 330,000 allotments in the UK with Brits waiting on average 37 months for a plot to grow their own fruit and veg. The colour brown has a synonymous link to the ground as people want to feel connected to their food.

**H by Hine Cognac | Coquerel VS Calvados | Asterley English Fernet | coffee leaves tincture | Whistle Pig barrel aged maple syrup**

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## PURPLE RAIN

The British Monarchy are arguably the most famous royal family in the world. Since ancient times, purple has been associated with Royalty. It was the most expensive colour to make, partly because of the murex shellfish-based Tyrian purple dye.

**Ocho blanco tequila and juniper | Crème de violette | Blueberry soda**

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## COPPER KETTLE

Most associate copper with the colour of the pot stills used in whisky making. For Brits 'call the coppers' is classic slang meaning 'The Police'.

**The Lakes One blended whisky | fortified orange wine | apricot & honeybush liqueur | Pedro Ximenex vinegar | mandarin essence**

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## NIGHTS IN WHITE SATIN

White appears on 50% of the worlds flags however it appears on all 4 of the flags of the United Kingdom, symbolising purity and peace.

**X Muse Barley vodka | Dandelion & Poire williams | barley milk | Axia Mastiha | almond blossom air**

# OUR CLASSICS

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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

Bushmill Black mixed with butter releases its silky texture.

Bushmill is the oldest licensed whiskey distillery in the world.

### Kelp and Sea lettuce

Infused with alcohol and sugar to create a unique liqueur.

Kelp beds are considered among the most productive habitats in British seas.

Sealettuce is a common seaweed, found attached to rocks and other surfaces.

### Black cardamon

Combined with water and sugar and cooked at low temperatures to make a fragrant fresh syrup.

A smoky and menthol seed pod obtained from the drying process over open flames.

### Fino sherry

Able to combine all the flavors together.

Very dry white wine made from Palomino grapes.

### Lemon

Pure juice to give the sour part.

### Kelp oil

Blended with oil to extract the pure flavor.



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

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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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## 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 garlic | dry vermouth | pickle juice**

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## FIG LEAF NEGRONI

In memory of our beloved "Figgie", a tree that once lived in the corner of the restaurant providing ample leaves for the kitchen to make our fig rolls. The surplus was infused into the gin we used to make our signature Negroni.

**Sapling Gin | Luxardo Bitter Bianco | Cocchi Extra Dry Vermouth | Covert fig leaf liqueur**

# THE WHISKEY'S

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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 12 | hazelnut liqueur | chocolate | barley sorbet**

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## LATE 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».

**Benromach 10 | lemon | celery and majoram syrup | absinthe | egg white | soda**

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## SPICED 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 | mix of spices**

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## NOT A 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 liqueur | sweet vermouth | orange juice | wild berry shrub**

# NON-ALCOHOLIC

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## GREEN SIDE

Feragaia non-alcoholic spirit | lemon | celery and majoram  
syrup | tonic water | season bitter

19 

## PENNY LANE

Everleaf marine | honey | heather | lavender | goats' milk |  
non-alcoholic sparkling wine

19 

## BURNT BUSH

Botivo non-alcoholic spirit aperitif | Bitterlekker | soda

19 

## CHERRY ON

Everleaf mountain | rhubarb and cherry blossom cordial | non-  
alcoholic sparkling wine

19 

## 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	30
NV	<b>Billecart-Salmon</b> Brut Rosé	30
2015	<b>Dom Perignon</b> Brut	45
2003	<b>Dom Perignon P2</b> Brut	165
NV	<b>Gusbourne &amp; Seely</b> Brut Reserve, Hampshire U.K.	24

## 125ML

WHITE

2023	<b>Sancerre</b> Terre de Maimbray Pascal et Nicolas Reverdy Loire Valley, France	15
2021	<b>Chablis</b> Jean-Marc Brocard 1er Cru Vaillons Burgundy, France	20
2020	<b>Assyrtiko</b> Cuvée Gerontampelo, Estate Argyros Santorini, Greece	30
2021	<b>Saint-Péray</b> Gémini, Julien Cecillon Rhône Valley, France	20
2012	<b>Riesling "S"</b> R.Q.W.R. Riquewihr, Domaine Trapet Alsace, France	21
2023	<b>Chenin</b> Blanc Oniv, Collectable vintage Stellenbosh, South Africa	18
2017	<b>Semillon</b> Vat 1, Tyrell's Hunter Valley, Australia	28
2016	<b>Mersault</b> Les Narvaux, Domaine Pierre-Yves Colin Morey Burgundy, France	110
2022	<b>Mâcon-Verzé</b> Domaine Leflaive Burgundy, France	23
2022	<b>Chassagne-Montrachet</b> Domaine Jean Marc Pillot Burgundy, France	38



**125ML****RED**

2017	<b>Corton-Bressandes</b> Domaine Jacques Prieur Burgundy, France	80
2018	<b>Malbec</b> Anillian by Coste de los Andes Mendoza, Argentina	15
2022	<b>Cuvée H</b> Clos de la Barthassade Languedoc, France	16
2021	<b>Pinot Noir</b> Le Luc, Restless River, Upper Hemel-En-Arde Western Cape, South Africa	27
2022	<b>Syrah</b> Swanesang, Scions of Sinai Stellenbosch, South Africa	22
2019	<b>Cabernet Sauvignon</b> L'Ecole N°41 Washington State, Walla Walla AVA U.S.A.	26
2010	<b>Rioja</b> Reserva, Viña Tondonia North Central, Spain	24
2016	<b>Barolo</b> Bergera-Pezzole, Le Strette Piedmont, Italy	30
2020	<b>Paulliac by Pichon</b> Pauillac Bordeaux, France	26
2008	<b>Château Magdelaine</b> 1er Grand Cru Classé Saint Emillion, Bordeaux, France	55
2018	<b>Nuits Saint-Georges</b> , Clos de la Fontaine, Henri Gouges Burgundy France	29

**125ML****ROSÉ**

2023	<b>Triennes Rosé</b> Domaine de Triennes IGP Var, Provence, France	13
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## 100ML

## SWEET

2018	<b>Jurançon Moelleux</b> Domaine de Souch South West, France	22
2019	<b>Goldmuskateller</b> Eis wein, Helmut Lang Burgenland, Austria	29
2022	<b>Ariyanas</b> Naturalmente Dulce Bodegas Bentomiz Málaga, Spain	20
2013	<b>Sauternes</b> Château Suduiraut, 1 <sup>er</sup> Cru Classé Bordeaux, France	32
2009	<b>Sauternes</b> Château d'Yquem 1 <sup>er</sup> Cru Classé Supérieur Bordeaux, France	170
2022	<b>Passito di Pantelleria</b> Ben Rye, Donnafugata Sicily, Italy	38

## 100ML

## FORTIFIED

NV	<b>González Byass</b> Tio Pepe, Extra Dry Fino Jerez, Spain	10
NV	<b>González Byass</b> Alfonso, Oloroso Seco Jerez, Spain	11
NV	<b>Romate</b> NPU, Amontillado Reservas Especiales Jerez, Spain	12
NV	<b>Romate</b> Cardenal Cisneros, Reservas Especiales, P.Ximenez Jerez, Spain	14
NV	<b>Inocente</b> Fino Macharnudo, Valdespino Jerez, Spain	11
NV	<b>Taylor's</b> Very Very Old Tawny Coronation Edition Douro, Valley Portugal	75
20yrs	<b>Taylor's</b> Tawny Douro Valley, Portugal	18
1999	<b>Justino's</b> Colheita Madeira, Portugal	20
1991	<b>Carcavelos</b> Casa Manoel Boulosa Howards Folly Lisboa, Portugal	32

# SPIRITS & LIQUEURS

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## 50ML

## APERITIF & VERMOUTH

Doppelgänger Aperitivo   20%	11
Aperol   11%	11
Campari   25%	11
Campari Cask Tales Bourbon Finish   25%	28
Pimm's No.1   25%	10
Luxardo Bitter Bianco   30%	11
Carpano Classico   16%	10
Cocchi Vermouth di Torino   16%	11
Punt e Mes   16%	10
Noilly Prat   18%	10
Cocchi Extra Dry   17%	12
Cocchi Americano Rosa   16.5%	12
Mattei Cap Corse   17%	10
Vault Costal   18%	11
Dubonnet Red   14.8%	9
Cocchi Barolo Chinato   16.5%	17

## 50ML

## LIQUEURS

Grand Marnier   40%	10
Grand Marnier Louis Alexandre   40%	20
Cointreau   40%	10
DOM Benedictine   40%	10
Italicus   20%	11
Pierre Ferrand Dry Curaçau   40%	10
Adriatico Amaretto   28%	11
Baileys   17%	11
Chambord   16.5%	11
Borghetti Espresso   25%	11
Luxardo Cherry Sangue Morlacco   30%	11
Acqua Bianca   24%	11
Kummel Wolfschmidt   38%	10
Ricard Pastis   45%	11
Jade Nouvelle Orléans   68%	27

## 50ML

## DIGESTIF

Chartreuse Green   55%	22
Chartreuse Yellow   40%	12
Chartreuse Green VEP   54%	53
Chartreuse Yellow VEP   42%	48
Chartreuse Elixir Vegetal   69%	11
Chartreuse Eau De Vie 1940   40%	265
Chartreuse D'Orange   17%	138
Fernet Branca   39%	11
Amaro Nonino Quintessentia   35%	11
Dispense British Amaro   26%	13
Asterley British Fernet   40%	13
Evangelista Organic Limoncello   32%	11

## 50ML

## NON-ALCOHOLIC SPIRITS

Seedlip Garden 108   distilled garden herbs	9
Seedlip Grave 42   distilled citrus botanical	9
Everleaf Mountain   blend of bittersweet botanical	10
Everleaf Marine   blend of umami and zesty plants	10
Feragaia   blend of land and sea botanicals	9
Botivo Bitter aperitif   applied based citrus botanicals	9

## 50ML

## GIN

Sapling   40%	13
Plymouth   41.2%	13
Hayman's London Dry   41.2%	12
Hayman's Old Tom   41.4%	14
Cotswolds Dry   46%	12
Sacred   40%	13
Hepple   45%	13
Isle of Harris   45%	13
Garden Swift   47%	16
Pollination   45%	17
Hibernation   45%	18
The Lakes   46%	15
Boatyard Double Gin   46%	14
No. 3 London Dry   46%	16
Tanqueray London Dry Gin   41.3%	13
Bombay Sapphire 40%	13
Hendrick's   41%	15
Tanqueray No. Ten   47.3%	15
Sipsmith VJOP   57.7%	15
Ginepraio Amphora Navy Strength   57%	17
No. 209   46%	15
Monkey 47   47%	19
Beefeater 24   45%	13
Beefeater London Dry Gin   40%	12
Gin Mare   42.7%	14
Salcombe Sainte Marie Rosé Gin   41.4%	14
Sacred Pink Grapefruit   43.8%	13
Old Duff Genever   40%	14
Boatyard Sloe Boat Gin   29.8%	13
Nc'Neen Botanical Spirit   40%	13

## 50ML

## VODKA

Sapling   40%	11
Absolut Elyx   40%	14
Grey Goose   40%	15
Belvedere   40%	14
Sipsmith   40%	14
Beluga   40%	38
Boatyard   41%	13
Konik's Tail   40%	13
X Muse   40%	13
Kauffman   40%	15

## 50ML

## MEZCAL

Union   40%	14
Derrumbes Oaxaca   47.5%	17
Derrumbes Michoacan   44.7%	20
Corte Vetusto Tobala   43.8%	32
Corte Vetusto Mesquite smoked   45.2%	38
Los Siete Misterios   45.3%	41
Madre Mezcal Ensemble   45%	25

## 50ML

## TEQUILA

Ocho Blanco   40%	13
Fortaleza Blanco   40%	20
Tapatio Blanco   40%	13
Tapatio Reposado   38%	15
Tapatio Añejo   38%	16
Tapatio Excelencia Extra Añejo   40%	38
Don Julio Reposado   38%	20
Don Julio 1942   40%	81

## 50ML

## CACHAÇA

Yaguara Organic | 41.5%

13

## 50ML

## RUM

Veritas   47%	14
El Dorado 3yrs   40%	13
El Dorado 15yrs   43%	17
El Dorado 21yrs   43%	28
Dorly's XO   43%	16
Two Drifters Signature Rum   40%	14
Two Drifters Lightly Spiced   40%	13
Two Drifters Overproof Spiced Pineapple   60%	16
Diplomatico Reserva Exclusiva   40%	15
Trois Rivières VSOP   40%	17
Clément Très Vieux Rhum Agricole 2002   42%	64
Rhum J.M. XO   45%	22
Havana Club Selección de Maestros   45%	20
Black Tot Caribbean Blend   46.2%	16
Hampden Estate   46%	22
Hampden Estate Overproof   60%	27
Appleton Estate 12yrs Rare Blend   43%	14
Appleton Estate Signature   40%	13
Smith & Cross   57%	13
Eminente Reserva 7yrs   41.3%	20
Foursquare Criterion   56%	370
Foursquare Habitation Velier   2013   64%	27
Plantation XO   40%	20
Kill Devil Single Cask   1998   Caroni Trinidad   65.5%	70
Kill Devil Single Cask   2003   Diamond Guyana   54.4%	38
Arôme 28yrs   40%	170
Flor De Caña 25yrs   40%	40
Clairin Sajous   54.3%	17



## 50ML

## PISCO

<b>Barsol</b> Primero Quebranta   41.3%	13
<b>Barsol</b> Italia Selecto   41.3%	14

## 50ML

## COGNAC

<b>A.E. Dor</b> VSOP   40%	17
<b>H by Hine</b> VSOP   40%	14
<b>Hine</b> Rare VSOP   40%	17
<b>Frapin</b> XO   41%	53
<b>Ragnaud-Sabourin</b> XO   40%	48
<b>Hennessy</b> XO   40%	40
<b>Hennessy</b> Paradis   40%	382
<b>Prunier</b> Fins Boys 1994 Natural Cask Strength   59.9%	85
<b>Sullivan Cove</b> Brandy 9yrs   66.5%	75

## 50ML

## ARMAGNAC

<b>Darroze</b> Les Grands Assemblages 12yrs   43%	22
<b>Darroze</b> Les Grands Assemblages 30yrs   43%	38
<b>Castarède</b> 1960   40%	170
<b>Castarède</b> 1970   40%	48
<b>Castarède</b> 1979   40%	26
<b>Castarède</b> 1984   40%	27
<b>Ducastaing</b> Due d' Aquitaine Hors d' Age   40%	34
<b>Domaine Boingnières</b> Bas-Armagnac 1972   48%	223
<b>Domaine De Jaurey</b> Bas-Armagnac Vieux 1942   43%	340

## 50ML

APPLE BRANDY & CALVADOS

Somerset Cider Brandy 5yrs   42%	14
Somerset Cider Brandy 10yrs   42%	15
Somerset Cider Brandy 20yrs   42%	75
Coquerel VS   40%	12
Roger Groult Venerable   41%	24
Christian Drouin Hors d'Age   42%	27
Adrien Camut Réserve d'Adrien   Pays d'Auge   41%	83

## 50ML

MARC BRANDY & EAU DE VIE

Dappa   43%	18
Jacopo Poli Amorosa di Settembre   40%	32
Jacopo Poli Merlot   40%	22
Miclo Kirsch   40%	15
Capreolus Doyenné du Cornice Pear   43%	35
Capreolus Plum   43%	60
Capreolus Quince   43%	45
Capreolus 1000 Trees Appie   43%	27
Capreolus Damson   43%	50
Capreolus Siegerrebe Grape   43%	27
Capreolus Bacchus Grape   43%	27
Capreolus Greengage   43%	27
Capreolus Barrel Aged Apple   43%	27
Reisetbauer Marille   41.5%	21

# BEERS & SOFT DRINKS

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## 330ML

## BEERS & CIDER

<b>Core Bohemia</b>   4.5%	9
<b>North State</b> Session American Pale Ale   4.5%	10
<b>Empress</b> Indian Pale Ale   5.9%	12
<b>Harviestoun</b> Ola Dubh 14   5.5%	15
<b>Lucky Saint</b> Lager   0.5%	8
<b>Showering</b> Triple Vintage Cider   6.8%	16

## 200ML

## SPARKLING TEA

<b>Saicho Jasmine</b> Fujian, China	12
<b>Saicho Hojicha</b> Shizuoka, Japan	12
<b>Saicho Darjeeling</b> Darjeeling, India	12

## 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>	5,50
Sage, onion and thyme	
<b>Core Caesar Salad</b>	6,50
Smoked bacon and alliums	
<b>Cep gougère</b>	5,50
With 5 years old Davidstow cheddar	
<b>Core fried chicken</b>	6,50
Butter milk and long pepper	
<b>Lobster roll</b>	7,50
Fennel, tarragon and dill	
<b>Oscietra caviar sandwich</b>	7,50
Buckwheat and crème fraîche	
<b>Oyster chips and dips</b>	5,00
Cornish oysters and seaweed dip	

## SMALL DISHES

<b>Isle of Harris scallop tartare</b>	22,00
Sea vegetable consommé	
<b>Potato and roe</b>	22,00
Dulse beurre blanc, herring and trout roe	
<b>Beef and oyster pie</b>	28,00
Highland wagyu beef and Porthilly oysters	
<b>Cheese and onion</b>	28,00
Alliums, aged Cheddar and onion broth	
<b>Cheese</b>	28,00
British cheese selection, fig roll, multi grain crackers, grapes, wine jelly, and pickled cucumber	

## DESSERTS

<b>Core apple</b>	16,00
Toffee, 10 years old Somerset cider brandy	
<b>Cherry Bakewell</b>	16,00
English cherries and fresh almond	
<b>Pear and verbena</b>	18,00
Meringue and Poire Williams sorbet	
<b>Irish coffee</b>	18,00
Milk chocolate, hazelnut and whiskey	
<b>'Core - tesor'</b>	18,00
Chocolate, malt and hazelnut	

## ONE OR TWO BITES

<b>Warm chocolate tart</b>	4,50
Udzungwa chocolate	
<b>Wine gums</b>	5,00
Sauternes and Banyuls	