



Whiskey & Seaweed

by CLARE SMYTH

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We warmly welcome you to our curated menu, where **timeless elegance** meets the **beauty of simplicity**. It embodies the refined spirit of Great Britain, meticulously blending **tradition** with **contemporary** flair. Our menu showcases the stunning interplay of **simple flavours**, much like the exquisite landscapes that inspire us. It is a tribute to the rich history and vibrant culture of **British craftsmanship**, celebrating the natural bounty of our land. Experience the harmonious blend of artisanal techniques and **locally sourced ingredients** that complement one another and tell a story of the land we cherish. Drawing inspiration from **classic recipes**, we pursue excellence and elevate the **ordinary** to the **extraordinary**.

Join us toasting to the seamless intertwining of sophistication and majestic nature as we honor the past and the present.

SEASON

24 

WHITE WINTER

A refreshing long drink that elevates the comforting tradition of mulled wine. Crafted with crisp white wine, sage and sweet ripe pears. It perfectly balances fruity brightness and warm spiced, aromatic undertones.

N.3 London Dry gin | pear liqueur | sage | Pouilly-Fumé | winter spices

25 

SEABUCK FIZZ

Inspired by the classic mimosa, this cocktail features bright freshness from clementine and the tangy essence of sea buckthorn, finished with a robust blend of amari. The perfect balance of bitter and sweet.

Blend of amari | Cointreau citrus series | clementine and sea buckthorne juice | sparkling wine

25 

QUINCE CHARMING

This bold twist on the classic Vieux Carré infuses quintessential British winter flavors, featuring the rich essence of quince and the warm notes of dried fruits. This robust and warming cocktail is perfect for chilly evenings.

Glenturret three woods whisky | Remy martin 1738 cognac | quince liqueur | dry vermouth | dried fruit bitter

24 

DEEP ROOTED

A wintery take on the classic Naked and Famous, this cocktail highlights the earthy sweetness of Jerusalem artichoke, and the warm and nutty amaro. A cozy sweet and sour that captures the familiar aromas of the season.

Corte Vetusto mezcal | jerusalem artichoke liqueur | walnut and coffee amaro | lemon juice | dulse seaweed

OUR CLASSICS

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.

All the ingredients are listed below:

Butter – washed Irish whiskey

Bushmill is the oldest licensed whiskey distillery in the world, situated in County Antrim, where chef Clare comes from. We use Black Bush washed with clarified butter to enhance the smoothness of the whiskey and release a rich and silky texture.

Kelp and Sea lettuce liqueur

Seaweed has played a significant role in British culinary tradition, particularly in coastal communities. In fact it is the key ingredient of Chef Clare's signature dish. The liqueur is crafted macerating kelp and sealettuce seaweed in alcohol for few hours. Afterwards it is cut with spring water and sugar to extract the intense, marine aroma and release the distinctive flavour to the drink.

Black cardamom syrup

Black cardamom is an oriental spice with ancient origins, also known as "King of spices". We infuse the pods in spring water, then dissolve the sugar at low temperature to obtain a fresh, smoky and less viscous syrup, that elevates the green notes of seaweed.

Fino sherry

Fino sherry is a versatile, bone dry white wine, which exhibits a unique flavour profile combining nuttiness and briny salinity. Like the wine in "Beurre blanc", the sherry plays a key role in this cocktail, balancing the characteristic of the other ingredients.

Lemon juice

Lemon juice is a crucial ingredient in every sour cocktail. Its tartness provides the essential sour component and introduces a fresh, bright flavour that boosts the cocktail taste.

Kelp oil

Kelp oil is obtained mixing raw fresh kelp seaweed and neutral oil to create a unique and intriguing ingredient. That provides an enjoyable and luxurious mouthfeel with every sip.

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

Irish – Jameson black barrel

Rye – Whistle Pig 10

English – The Lakes One fine blended whisky

Essence

Black cardamom and cocoa nibs

Orange and vanilla

Majoram

Topping

Long pepper

Dark chocolate

Nutmeg

23 

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.

El Dorado 3 rum | Corte vetusto Mezcal | Acqua Bianca | honey | heather | lavender | goat's milk | sparkling wine

23 

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.

Respireted Vodka | tomato consommé | fino sherry | lemon juice | smoked water

22 

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.

Haymans Gin | champagne vinegar | black garlic | dry vermouth | pickle juice

21 

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.

Haymans Gin | Luxardo Bitter Bianco | dry Vermouth | Covert fig leaf liqueur

WHISKY CLASSICS

22 

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 | cocoa nibs liqueur | barley sorbet

21 

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 | lime juice | pine syrup | absinthe | egg white | soda

22 

CORE FASHIONED

Traditionally in the UK the first batch of cider is ready to drink in springtime. Using apples from the local areas to make a refreshing and timeless choice for those who are seeking something classic, punchy, and smooth.

The Lakes One | Somerset Ice cider | Dry Cider caramel | apple bitter | sorrel | Woodruff oil

22 

NOT FORGOTTEN

A modern refreshing take on a classic New Orleans style cocktail: La Louisianne. This vibrant drink presents a delightful marriage of flavor, a journey through citrus groves and seaside landscapes.

Fielden rye | DOM Benedictine | dry vermouth | bergamot and sea fennel sherbet | Pernod Ricard

PRESTIGE CLASSICS

80 

SMOKED OLD FASHIONED

Old-fashioned is all about balance and richness, all coming from the whisky itself and technical skills. We have chosen a cherished Single malt which gives a second life to this iconic cocktail with its incredible notes of chocolate and coffee.

Glenmorangie Signet | coffee bitter | rapadura syrup | apple wood smoke

100 

THE CHAMPAGNE COCKTAIL

We wanted to celebrate the expertise and craftsmanship of Cognac and Champagne making, a journey that has led to the highest quality and perfect balance. For this, we decided to use two of the most iconic brands and elevate this endless classic cocktail.

Hennessy XO | Angostura bitter | brown sugar | Dom Perignon 2015

50 

BARREL AGED NEGRONI

The Negroni is one of the most famous classic cocktails and has won over every other, for its incredible harmony coming from three simple ingredients. We selected some incredible products and let them rest for 1 month in oak barrels. Time did its job and made it smooth, almost like a glass of wine.

N.3 London dry gin | Campari Cask Tales | Barolo Vermouth | Grand Marnier Louis Alexandre

NON-ALCOHOLIC

19 

GREEN WITH ENVY

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 | Crodino | soda

19 

CARRY ON

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

19 

SMOKED PEAR

Pear and apple | ginger | smoked water | non-alcoholic
sparkling wine

WINES BY THE GLASS

125ML

CHAMPAGNE & SPARKLING WINE

NV	Charles Heidsieck Brut Réserve	28
NV	Billecart-Salmon Brut Rosé	30
2018	Palmer & Co Blanc de blancs, Brut	30
2015	Dom Perignon Brut	45
2006	Dom Perignon P2 Brut	165

125ML

WHITE

2023	Sancerre Grand Chaille, Domaine Thomas et Fils Loire Valley, France	16
2022	Chablis Grain Dores, Garnier & Fils Burgundy, France	19
2022	Assyrtiko Cuvée Monsignori, Estate Argyros Santorini, Greece	30
2016	Gruner Veltliner Reid Renner, Schloss Gobelsburg Kamptal, Austria	26
2023	Riesling , Lieu-dit Pfoeller, Justin Boxler Alsace, France	19
2022	Condrieu E. Guigal Rhône Valley, France	25
2023	Chenin Blanc Old vines, POUR by CORE, South Africa Produced and bottled by David and Nadia Sadie	18
2018	Semillon Vat 1, Tyrell's Hunter Valley, Australia	28
2022	Saint-Roman Sous le Château, Alain Gras Burgundy, France	29
2018	Meursault 1 ^{er} Cru, Gouttes d' Or PY Colin- Morey Burgundy, France	128
2024	Albarino Eqtiqueta Ambar, Granbazàn Rias Baixa, Spain	14
2023	Grillo , Officina del vento Sicily, Italy	24

125ML**RED**

2023	Saint Joseph Domaine des Pierres Sèches Rhône, France	21
2023	Pinot Noir POUR by CORE Cape South Coast region, South Africa	23
2022	Cabernet Sauvignon Paso Robles, Paso D'Oro California, United States	19
2013	Rioja Reserva, Viña Tondonia North Central, Spain	23
2019	Barolo Serio & Battista Borgogno Piedmont, Italy	26
2023	Côtes du Rhône Domaine de Crève-Coeur Rhône valley, France	12
2023	Gevrey-Chambertin , Domaine Henri Magnien Burgundy France	30
2023	Etna Rosso A Rina, Girolamo Russo Sicily, Italy	20
2023	Malbec Auténtico Bodega Colomé Salta, Argentina	20
2022	Cabernet Franc Saumur, La Ripaille, B. Stater West Loire Valley, France	26
2020	Morgan , Sébastien Besson Beaujolais, France	14

125ML**ROSÉ**

2024	Côtes de Provence , Chateau des Sarrins Provence, France	16
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100ML

SWEET

2014	Tokaji Aszù 5 Puttonyos, Dorgò Tokaji, Hungary	32
2021	Riesling inniskillin Icewine Canada	45
2022	Ariyanas Naturalmente Dulce Bodegas Bentomiz Málaga, Spain	20
2015	Sauternes Lions de Sudiraut, Château Suduiraut, Bordeaux, France	17
1996	Sauternes Château d'Yquem 1 ^{er} Cru Classé Supérieur Bordeaux, France	148
2022	Riesling Auslese W.Sonnenuhr, Joh. Jos. Prum Mosel, Germany	28

100ML

FORTIFIED

NV	González Byass Tio Pepe, Extra Dry Fino Jerez, Spain	10
NV	González Byass Alfonso, Oloroso Seco Jerez, Spain	11
NV	Romate NPU, Amontillado Reservas Especiales Jerez, Spain	12
NV	Romate Cardenal Cisneros, Reservas Especiales, P.Ximenez Jerez, Spain	14
NV	Inocente Fino Macharnudo, Valdespino Jerez, Spain	11
1977	Dow's Silver Jubilee Vintage Port Douro, Valley Portugal	35
20yrs	Taylor's Tawny Douro Valley, Portugal	18
1999	Justino's Colheita Madeira, Portugal	20
1991	Carcavelos Casa Manoel Boulosa Howards Folly Lisboa, Portugal	32

SPIRITS & LIQUEURS

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
Punt e Mes 16%	10
Noilly Prat 18%	10
Cocchi Extra Dry 17%	12
Cocchi Americano Rosa 16.5%	12
Cocchi Americano 16.5%	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
Chartreuse Yellow 1960 43%	850
Chartreuse Yellow 1950	600
Chartreuse Green 1920	650
Fernet Branca 39%	11
Amaro Nonino Quintessentia 35%	11
Cynar 16.5%	13
Dispense British Amaro 26%	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 apple based citrus botanicals	9

50ML

GIN

Hayman's London Dry 41.2%	12
Plymouth 41.2%	13
Hayman's Old Tom 41.4%	14
Palmarae Gin Premier Cru 41.4%	18
Cotswolds Dry 46%	12
Sacred 40%	13
Hepple 45%	13
Isle of Harris 45%	14
Garden Swift 47%	16
Pollination 45%	17
Hibernation 45%	18
The Lakes 46%	15
Aberturret London Dry Gin 45%	15
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 Tuscan Dry Gin 45%	17
Silent Pool 43%	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
Papa salt Coastal gin 43%	13
Boatyard Sloe Boat Gin 29.8%	13

50ML

VODKA

Respirited 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
Del Maguey Tobala 45%	42

50ML

TEQUILA

Ocho Blanco 40%	13
Fortaleza Blanco 40%	25
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
Doorly's XO 43%	16
Goslings Black seal dark Rum 40%	13
Foursquare Spiced Rum 37.5%	16
Pusser's Gunpowder Proof 54.4%	17
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 8yrs 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
Planteray 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%	65
Clairin Sajous 54.3%	17

50ML

COGNAC

A.E. Dor VSOP 40%	17
H by Hine VSOP 40%	14
Hine Rare VSOP 40%	17
Remy Martin 1738 40%	22
Frapin XO 41%	53
Ragnaud-Sabourin XO 40%	48
Hennessy XO 40%	40
Hennessy Paradis 40%	382
Prunier Fins Boys 1994 Natural Cask Strength 59.9%	85
Godet Folle Blanche Single 40%	35
Sullivan Cove Brandy 9yrs 66.5%	75

Louis XIII

15ml	25ml	50ml
120	200	400

50ML

ARMAGNAC

Darroze Les Grands Assemblages 12yrs 43%	27
Darroze Les Grands Assemblages 30yrs 43%	38
Alabat x Marion 2001 48.6%	58
Castarède 1960 40%	170
Castarède 1979 40%	26
Castarède 1984 40%	27
Baron de Sigognac 1977 40%	72
Ducastaing Due d' Aquitaine Hors d' Age 40%	34
Domaine Boingnères Bas-Armagnac 1972 48%	223
Domaine De Jaurey 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

Capovilla Grappa di Nebbiolo 44%	32
Jacopo Poli Merlot 40%	18
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%	35

50ML

PISCO

Barsol Primero Quebranta 41.3%	13
El Gobernador Moscatel 41.3%	14

BEERS & SOFT DRINKS

330ML

BEERS & CIDER

Core Bohemia 4.5%	9
Empress Indian Pale Ale 5.9%	12
Harviestoun Ola Dubh 14 5.5%	15
Lucky Saint Lager 0.5%	9
Showering Triple Vintage Cider 6.8%	16

200ML

SPARKLING TEA & KOMBUCHA

Saicho Jasmine Fujian, China	12
Saicho Hojicha Shizuoka, Japan	12
Saicho Darjeeling Darjeeling, India	12
You and I Kombucha Lime and sea salt	10
You and I Kombucha Black Cherry	10

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 canapé sized and will be served consecutively

Roast chicken	5,50
Sage, onion and thyme	
Core Caesar Salad	6,50
Smoked bacon and alliums	
Pumpkin gougère	5,50
With 5 years old Davidstow cheddar	
Core fried chicken	7,50
Butter milk and long pepper	
Lobster roll	6,50
Fennel, tarragon and dill	
Jellied eel	5,50
Toasted seaweed and malted vinegar	
Oyster chips and dips	5,00
Cornish oysters and seaweed dip	

SMALL DISHES

Isle of Harris scallop tartare	22,00
Cornish citrus and wild sorrel	
Potato and roe	22,00
Dulse beurre blanc, herring and trout	
Jerusalem artichoke	28,00
Davidstow cheddar, malt and black truffle	
Beef and oyster	28,00
Highland wagyu beef and Porthilly oyster	
Rhug Estate venison	28,00
Juniper, eldelberry and beetroot	
Cheese	28,00
British cheese selection, fig roll, multi grain crackers, grapes, wine jelly, and pickled cucumber	

DESSERTS

Core apple	16,00
Toffee, 10 years old Somerset cider brandy	
Clementine fool	16,00
black cardamom and sea buckthorn	
Pear and Verbena	18,00
Poir Williams sorbet	
'Core – teser'	18,00
Chocolate, malt and hazelnut	

ONE OR TWO BITES

Warm chocolate tart	4,50
Udzungwa chocolate	
Wine gums	5,00
Sauternes and Banyuls	