

SPARKLING

Blanc De Blancs 2014 *Brut Nature (white)*

* *WineGBWest Gold Award & Wine of the Year 2019**

Traditional method - aged on lees 4 years
Zero dosage - dry, sophisticated & complex

Varieties: Chardonnay

£40.00 Bottle / £10.60 175ml / £7.60 125ml

Black Ewe White Sparkling 2017

Traditional Method - aged on lees minimum 12 months
Green apple, lemon and sherbet - attractive fine bubbles

Varieties: Seyval Blanc

£35.00 Bottle / £9.25 175ml / £6.75 125ml

Pinot Noir Pink Sparkling 2014

Champagne & Sparkling Wine World Championship Silver Award

Traditional method - aged on lees 4 years
Delicious hints of strawberries and cream

Varieties: Pinot Noir

£35.00 Bottle / £9.25 175ml / £6.75 125ml

Rosé Brut *Organic* 2014 (pink)

International Organic Wine Award Silver Medal

Traditional method - fresh red berry and cranberry

Varieties: Dornfelder

£33.00 Bottle

Pét Nat 2019

Bottled during fermentation – unfiltered & cloudy

Sea buckthorn, papaya and apricot – **No added sulphites**

Varieties: 50% sauvignon Blanc 50% Bacchus

£24.95 Bottle / £6.60 175ml / £4.75 125ml

WHITE

Black Ewe White 2018

Dry, crisp - citrus aromas with pear and lemon

Varieties: Reichensteiner, Chardonnay, Seyval Blanc

£20.95 Bottle / £5.50 175ml

Merope 2018

Fruity, crisp dry - pear & floral aromas - lime, green apple and juicy tropical fruits.

Varieties: Seyval Blanc, Chardonnay

£22.95 Bottle / £6.15 175ml

Harlyn 2019

Aromas of tropical fruit, honey, white pepper - almond, peach, honey, citrus - off-dry.

Varieties: Reichensteiner, Madeleine Angevine, Bacchus

£22.95 Bottle / £6.15 175ml

Constantine 2018

French oak barrels - Chardonnay blend

Aromas of honey and smoky notes - vanilla and honey melon

Varieties: Chardonnay, Seyval Blanc

£28.45 Bottle / £7.50 175ml

Orion 2018 * *WineGB 2019 Gold Award* *

Unique organic skin fermented 'orange' wine made using fresh yeast. Dry with spicy notes, dried apricot and orange peel

No added sulphites.

Varieties: 100% Orion

£28.45 Bottle / £7.50 175ml

All wines are also available as 125ml

ROSÉ

Black Ewe Pinot Noir Rosé 2018

Pale blush pink – dry & crisp - delicate strawberry

Varieties: Pinot Noir

£28.45 Bottle / £7.50 175ml

Rock Rose 2018

Deep rose pink - English summer orchard; cherries, plums & red apples.

Varieties: Dornfelder, Pinot Noir, Seyval Blanc

£21.95 Bottle / £5.75 175ml

RED

Black Ewe Pinot Noir Precoce 2018

Only made in exceptional vintages - morello cherries, spice, earthy & smooth

Varieties: Pinot Noir Precoce

£40.00 Bottle / £10.60 175ml

Black Ram Red 2018

Ruby red – aromas of dark chocolate, baked plums & black pepper - cherry & blackcurrant - 9 months in French oak

Varieties: Dornfelder & Rondo

£28.45 Bottle / £7.50 175ml

CIDER 7.5% vol

All our Ciders are made from 100% Organic apples grown at Trevibban Mill

Sparkling or Still Cider 500ml

£5.50

Still Dry Cider 750ml

£7.50

Pink Cider lightly sparkling 275ml

£4.50

Made from our red dessert apples and Pinot Noir grapes!

Berry Cider lightly sparkling 275ml

£4.50

The sweetest of our ciders, full of blackberry goodness

Tiger Milk Cider still 275ml

£4.50

Skin fermented still cider, rich apple flavour

OTHER APPLE BASED DRINKS

100% Trevibban Mill Organic apples

Sweet Apple Wine 8.5% vol

Apple crumble in a bottle!

£12 375ml bottle / £3.50 100ml

Apple Liqueur Dry or Sweet 18% vol

£10.95 350ml Bottle / £3.50 100ml

Bar Snacks also available - please see front page

BAR SNACKS

Da Bara Bread **£2.45**
Served with butter or oil & vinegar

Mixed Italian Olives **£2.95**

Mixed nuts & Chilli corn **£1.50**

Friand – almond & fresh fruit cake **£3.00**

Themptation Organic Hummus made on site
served with bread, carrots & peppers **£10.95**

Choose from;

The Original – a rich and creamy classic hummus

Beetroot & Pomegranate – vibrant & sweet with a nutritional boost of raw pomegranate juice

Spiced Carrot & Turmeric – gently warming spices tempered with sweetness from caramelised carrot

Spinach, Coriander & Lime – fresh and tangy flavoured hummus with healthy greens

Or choose a mixed plate of all 4 flavours

Mixed Charcuterie Plate **£10.95**
Serrano Jamon, Mixed Spanish & English
Salami selection

Serrano Jamon
Sliced from the leg 70g **£18.95**

Mixed Cornish Cheese Plate **£10.95**
3 local cheeses served with crackers & bread

*Additional portions: Bread £1.75, per Cheese portion £3.00, Salami £3.00
Serrano Jamon 20g £6.00, Cracker £1.00*

*We serve peanuts, nuts & wheat products and cannot 100% guarantee no cross contamination.
Please speak to a member of staff if you have any allergies / dietary requirements.*

NON-ALCOHOLIC

Trevibban Mill Apple Juice
175ml
£4.00

Homemade Elderflower cordial
with still/sparkling water **£4.00**

Cornish Spring Water still/sparkling
Large bottle
£3.00
Small bottle
£1.25

Tea
£2.00

Coffee
£3.25

WINE TASTING

approx. 40ml

7 Still & Sparkling wines **£15.00**

4 Sparkling wines **£10.00**

Or choose individual tastings:

Still Wines **£2.50**

Sparkling & Black Ewe Pinot Noir Red **£3.00**

VINEYARD & WINERY TOURS

Guided Tour

Wednesday 4:00 – 5:30pm

Thursday 3:00 – 4:30pm

Saturday 3:00 – 4:30pm

Including tasting of 5 wines **£15.00**

Grand Walking Tour

Sunday 10:30am – 2:00pm

Including light lunch and tasting of 8 wines
£40.00

All tours must be booked in advance at the bar or via our website