

PADSTOW BREWING CO. BEERS

		440ml
Pocket Rocket IPA	4.0%abv	4.95
Padstow Pale Ale	4.4%abv	4.95
Padstow Pilsner	4.4%abv	4.95

NON-ALCOHOLIC DRINKS

		175ml
Pressed Apple Juice		3.45
Homemade Elderflower or Blackcurrant Cordial <i>with still/sparkling water</i>		3.45
	Small	Large
Cornish Spring Water <i>still/sparkling</i>	1.25	3.00
Tea & Fresh Herbal Infusions <i>Mint, English Breakfast, Earl Grey, Manuka</i>		2.50
Coffee <i>Americano, Decaf, Double Espresso</i>		3.25

WINE & CIDER TASTING

Pre-booked customers only

Anatolian Wine Tasting <i>(4 x 50ml Turkish wines served with food pairing)</i>	15.00
Trevibban Mill Wine/Cider Tasting <i>5 Still & Sparkling Wine & Cider Tasting</i>	15.00
<i>Or choose individual tastings for self-service tasting:</i>	
Still wines	2.50
Sparkling wines	3.50

VINEYARD & WINERY TOURS

*All tours & tastings must be booked in advance through
our website*

Guided Tour <i>Wednesdays 3pm, Thursdays 3pm, Saturdays 3pm Including tasting of 5 wines/ciders</i>	20.00
Grand Walking Tour <i>Sunday 10:30am – 2:30pm Including light lunch and tasting of 7 wines/ciders</i>	65.00



We are open mid-February - December
Tuesday – Saturday 12:00 – 17:00
and some Bank Holidays

01841 541 413

admin@trevibbanmill.com

www.trevibbanmill.com



TREVIBBAN MILL

VINEYARD & ORCHARDS

BAR SNACKS

Local Artisan Bread Board <i>served with one from:</i>		6.95	
	Cornish Butter	Oil & Balsamic	Themptation Pesto
Mixed Italian Olives			5.45
Chilli Nuts & Corn			4.00
Smoked Catalan Almonds			4.00
Salted Peanuts			1.65

BOARDS

Sharing Board <i>serves 2</i> <i>Includes hummus, charcuterie, cheese, bread, crackers, crudites</i>		28.95	
Themptation Organic Hummus <i>vegan</i> <i>served with bread, carrots & pepper</i> <i>choose a mix of all 4 or select from;</i>		14.95	
	The Original	Spiced Carrot & Turmeric	
	Spinach, Coriander & Lime	Beetroot & Pomegranate	
Mixed Charcuterie Platter <i>Hand carved Jamon, Spanish & English salami, Spicy Chorizo</i>		15.95	
	50g	25g	
Serrano Jamon de Teruel <i>Hand carved to order from the leg</i>	19.95	11.45	
Mixed Cornish Cheese Platter <i>3 local cheeses; vintage cheddar, yarg, soft blue served with crackers and bread</i>		15.95	
Additional portions:			
Bread	3.95	Cheese per portion	4.95
Crackers	1.25	Extras for bread	1.00
Chorizo x 5 slices	3.00	Salami x 5 slices	6.00

SOMETHING SWEET

Themptation CBD Chocolate Truffles <i>vegan</i> x 2	5.25
Cake of the Day <i>per slice</i>	5.45
Roskilly's Organic Ice Cream Tubs <i>per tub</i> <i>Please ask for flavours available (also vegan option)</i>	3.45

*We serve peanuts, nuts, wheat & dairy products and cannot 100%
guarantee no cross contamination.*

Please notify a member of staff if you have any allergies.

TREVIBBAN MILL WINES

SPARKLING

125ml 175ml Bottle

Blanc de Blancs 2016 6.15 24.70

Brut nature, traditional method white sparkling, lees aged for 4 years, complex - biscuit & apple crumble

🍷 Chardonnay, Seyval Blanc

Black Ewe White 7.25 9.85 36.75

Sparkling 2018

Traditional Method, aged on lees minimum 12 months - green apple, lemon, sherbet, attractive lively bubbles

🍷 Seyval Blanc

Blanc de Noirs 2018 41.75

Traditional Method, aged on lees minimum 2 years - elegant & creamy, peach, pears & almonds

🍷 Pinot Noir

Pinot Noir Rosé Sparkling 2015 7.50 10.20 38.00

Traditional Method, aged on lees minimum 4 years - hints of pastry, strawberries & cream

🍷 Pinot Noir

Black Ewe Pink Sparkling 2018 6.95 9.55 34.75

Traditional Method – fresh red berry & cranberry

🍷 Dornfelder

WHITE

175ml Bottle

Merope 2020 6.15 24.70

Dry, smooth & fruity - white stone fruits, white peach & melon

🍷 Seyval Blanc, Reichensteiner, Bacchus

Constantine 2020 10.90 38.00

Dry, barrel aged chardonnay, complex & full bodied – brown butter, melon, brioche, sweet spice

🍷 Chardonnay

ROSÉ

175ml Bottle

Rock Rose 2020 6.45 23.70

Deep rose pink – English summer orchard: cherries, plums & red apples

🍷 Dornfelder & Pinot Noir

RED

175ml Bottle

Pinot Noir Précoce 2019 11.25 41.75

Only made in exceptional vintages. Morello cherries, spice earthy undertones

🍷 Seyval Blanc, Reichensteiner, Bacchus

Black Ram Red 2019 7.95 29.95

WineGB Silver Award 2021

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

🍷 Dornfelder, Rondo

Dark Lane Reserve Red 2018 63.45

Exceptional harvest long skin contact 29 months ageing in French Oak barrels medium bodied. complex texture. smooth tannins - dried plums, black cherries, violet notes

🍷 Dornfelder

ANATOLIAN WINES

175ml

Sidalan 2019 6.15

Dry white, pale gold, citrus, floral

Yapincak 2019 6.15

Dry white, rich, tangy, mineral & citrus notes

Calkarasi Blush 2020 6.15

Dry, pale rosé with blossom, tangerine & Turkish delight

6/N 2020 10.90

Dry red, served chilled, notes of dried fig & red berries

TREVIBBAN MILL CIDERS

100% Trevibban Mill Organic Apples – all 7.5% vol

750ml

Still Oaked Cider 13.95

IWSC Gold Award 2021

Sparkling Cider 330ml 4.50

IWSC Silver 2021

Tiger Milk Still Cider 5.50

Skin fermented for rich apple flavours

SPIRITS & COCKTAILS

Dry Apple Liqueur 50ml 3.50

Trevibban Mill Infused Gin & Tonic single 5.50

Rose Geranium – juniper double 7.50

Apple Sour *vegan* 9.00

Espresso Martini 9.00

Tregroni *Trevibban twist on a classic Negroni* 9.00

*All by the glass wines are also available as 125ml

* All Trevibban Mill Wines & Ciders are Vegan friendly