

## SPIRITS & COCKTAILS

Dry Apple Liqueur	50ml	3.50
Trevibban Mill Infused Gin & Tonic	single	5.50
Rose Geranium – juniper	double	7.50
Espresso Martini		11.00
Aperol Spritz		9.50
	100ml    ½ btl    75cl btl	
Apple Dessert Wine	3.95    16.95    26.00	

## PADSTOW BREWING CO. BEERS

	440ml can	
Pockarillo Hazy Pale Ale	4.9%abv	5.45
Lobster Tail Wheat Beer	4.5%abv	5.45
Padstow Pilsner	4.4%abv	4.95

## NON-ALCOHOLIC DRINKS

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

## WINE TASTING

*Pre-booked customers only*

Trevibban Mill Wine Tasting	15.00
(5 x 40ml Still & Sparkling Wine Tasting)	
Trevibban Mill Cider Tasting	15.00
(7 x 40ml Still & Sparkling Cider Tasting)	

Individual tasters for self-service tasting (no pre-booking required):  
Still wines from 2.50      Sparkling wines from 3.50

## VINEYARD & WINERY TOURS

All tours must be booked in advance through our website

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



We are open mid-February - December  
Tuesday – Saturday 12:00 – 17:00

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## TREVIBBAN MILL

VINEYARD & ORCHARDS

## BAR SNACKS

Local Artisan Bread Board	5.95
served with <u>one</u> from:	
Cornish Butter      Oil & Balsamic      Themptation Pesto	
Mixed Spanish Olives	4.45
Smoked Catalan Almonds	4.00
Salted Peanuts	1.65

## BOARDS

Themptation Organic Hummus <i>vegan</i>	14.95
served with bread, carrots & pepper	
choose a mix of all 4 or select from;	
The Original      Spiced Carrot & Turmeric	
Spinach, Coriander & Lime      Beetroot & Pomegranate	
Mixed Charcuterie Platter	15.95
Hand carved Jamon, English & Italian Salami & Spicy Chorizo	
	50g    25g
Serrano Jamon de Teruel	21.95    11.95
Hand carved to order from the leg	
Mixed Cornish Cheese Platter	15.95
3 local cheeses; vintage cheddar, yarg, soft blue	
served with crackers and bread	

Additional portions:

Bread	4.95	Cheese per portion	5.95
Crackers	1.45	Extras for bread	1.00
Breadsticks	2.95	Salami x 5 slices	6.00
Chorizo	3.00		

## SOMETHING SWEET

Themptation Chocolate Truffles <i>vegan</i>	x 2	5.50
Cake of the Day <i>limited availability</i>	per slice	5.25
Roskilly's Organic Ice Cream Tubs	per tub	3.45
Roskilly's Doggy Ice Cream Tubs	per tub	2.35

Please ask for flavours available (also vegan option)

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

all by the glass wines are available as 125ml measures

### SPARKLING

125ml 175ml Bottle

**Black Ewe White Sparkling 2018** 8.45 11.25 41.95

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

🍷 Seyval Blanc

**Blanc de Noirs 2018** 46.95

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

🍷 Pinot Noir

**Pinot Noir Rosé Sparkling 2015** 8.95 11.95 43.95

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

🍷 Pinot Noir

**Black Ewe Pink Sparkling 2018** 40.95

Traditional Method – fresh red berry & cranberry

🍷 Dornfelder

**Blanc de Blancs 2015** 9.45 12.45 46.95

Traditional method, aged on lees minimum 4 years – classic blanc de blancs, biscuits brioche

🍷 Chardonnay

### WHITE

175ml Bottle

**Harlyn 2021** 7.45 28.45

Off-dry, best seller! Balanced acidity – tropical, minerality

🍷 Chardonnay, Seyval Blanc, Orion

**Merope 2021** 7.95 29.45

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

🍷 Seyval Blanc, Reichensteiner, Orion

**Constantine 2020** 11.95 44.95

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

🍷 Chardonnay

### ROSÉ

175ml Bottle

**Rock Rose 2021** 7.95 28.45

Vibrant rosé, English summer orchard: strawberries, red apples

🍷 Dornfelder & Pinot Noir

## RED

175ml Bottle

**Pinot Noir Précoce 2019** 11.95 44.95

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

🍷 100% Pinot Noir Précoce

**Black Ram Red 2019** 8.95 33.45

WineGB Silver Award 2021

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

🍷 Dornfelder, Rondo

**Dark Lane Reserve Red 2018** 84.95

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

## ITALIAN WINES

125ml 175ml Bottle

**Fiori di Campo Prosecco** 6.25 7.95 29.45

Pale, delicate sparkling wine - fine bubbles & fresh

**Passerina, Abruzzo 2020** 6.45 24.70

Organic dry white, stone fruits with citrus notes

**Negroamaro, Salento 2020** 6.45 24.70

Organic savoury red, blackberry & plum notes, rounded & well-balanced with a persistent finish

## TREVIBBAN MILL CIDERS

100% Trevibban Mill Organic Apples

175ml 750ml

**Still Oaked Cider** 3.95 16.95

IWSC Gold Award 2021

**White Apple Wine 11% abv** 5.25 19.95

Still delicate apple wine with soft tropical aromas

**Pink Apple Wine 11% abv** 5.25 19.95

Still refreshing fruit wine with hints of watermelon & cucumber

**Pét-Nat White Sparkling Cider** 5.95 21.95

Dry, sherbet texture, baked apples, hints of clove

**Pét-Nat Pink Sparkling Cider** 5.95 21.95

Dry, effervescent, cherry drops, touch of anise

330ml Bottle

**Sparkling Cider** Still Cider 4.45

**Pink Sparkling Cider** 4.75

Fermented with organic Pinot Noir grape skins

**Tiger Milk Still Cider** 4.75

Skin fermented for rich apple flavours

All our ciders are around 6.5% - 7.5% abv