

SPIRITS & COCKTAILS

Trevibban Mill Infused Gin & Tonic	single	6.00
Rose Geranium – juniper	double	8.00
Espresso Martini		11.00
Aperol Spritz		9.50
Pink Mimosa w/ Prosecco		9.50
Pink Mimosa w/ Sparkling Cider		8.95
	100ml ½ btl 75cl btl	
Dessert Apple Wine	3.95 16.95 26.00	

BEERS

	440ml can	
Pockarillo Hazy Pale Ale	4.9%abv	5.45
Korev Lager	4.8%abv	4.95

NON-ALCOHOLIC DRINKS

	175ml	
Pressed Apple Juice		3.65
Homemade Elderflower or Strawberry & Mint Cordial <i>with still/sparkling water</i>		3.65
Homemade Pink Lemonade		6.95
Alcohol Free Beer		3.95
	Small Large	
Cornish Spring Water <i>still/sparkling</i>	1.25 3.00	
Tea & Fresh Herbal Infusions		2.50
<i>Mint, English Breakfast, Earl Grey, Manuka</i>		
Coffee <i>Americano, Decaf, Double Espresso</i>		3.25

WINE TASTING

Pre-booked customers only

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

Individual tasters for self-service tasting (no pre-booking required):

Still wines	from 2.50	Sparkling wines	from 3.50
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VINEYARD & WINERY TOURS

All tours must be booked in advance through our website

Guided Tour	20.00
Most 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	
<i>served with <u>one</u> from:</i>		
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
<i>served with bread, carrots & pepper</i>	
<i>choose a mix of all 4 or select from;</i>	
The Original	Spiced Carrot & Turmeric
Spinach, Coriander & Lime	Beetroot & Pomegranate
Mixed Charcuterie Platter	15.95
<i>Hand carved Jamon, English Salami & Spicy Chorizo</i>	
	50g 25g
Serrano Jamon de Teruel	21.95 11.95
<i>Hand carved to order from the leg</i>	

Mixed Cornish Cheese Platter	15.95
<i>3 local cheeses; vintage cheddar, yarg, soft blue</i>	
<i>served with crackers and bread</i>	

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 9.45 12.45 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

Black Ewe Dry White 2021 7.45 28.45

Dry, aromatic still white with refreshing acidity -elderflower, gooseberry, herbaceous

🍷 Bacchus

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 3.95 16.95

Still delicate apple wine with soft tropical aromas

Pink Apple Wine 11% abv 3.95 16.95

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