

## 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
Padstow Pilsner	4.4%abv	5.45

## SOFT 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
Coke / Diet Coke / Lemonade / Orangeade	Small    Large	3.65
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 &amp; Sparkling Wine Tasting)</i>	
Trevibban Mill Cider Tasting	15.00
<i>(7 x 40ml Still &amp; 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\*

(\*Winter Opening Hours vary, please ask for details)

01841 541 413 [admin@trevibbanmill.com](mailto:admin@trevibbanmill.com) [www.trevibbanmill.com](http://www.trevibbanmill.com)



## 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 &amp; 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, Chorizo &amp; Salami</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</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
<i>Please ask for flavours available (also vegan option)</i>		

*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 2020** 8.75 11.55 42.95

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

🍷 Seyval Blanc

**Blanc de Noirs 2018** 56.95

Traditional Method, aged on lees minimum 3 years - elegant & creamy, peach, pears & almonds

🍷 Pinot Noir

**Pinot Noir Rosé Sparkling 2019** 9.15 12.10 44.95

WineGB West award for Best Pink Sparkling 'The Chairmans Cup' Traditional Method, aged on lees minimum 3 years - hints of pastry, strawberries & cream

🍷 Pinot Noir

**Black Ewe Pink Sparkling 2020** 41.95

Traditional Method - fresh red berry & cranberry

🍷 Dornfelder

**Blanc de Blancs 2019** 8.95 11.95 43.95

Traditional method, aged on lees minimum 30 months - classic blanc de blancs, stewed apple, vanilla, apple blossom

🍷 Pinot Noir

**Pét-Nat Sparkling Wine 2022** 6.95 8.95 33.45

'Méthode ancestrale' lightly sparkling, dry, unfiltered, cherry sour, raspberries, vanilla

🍷 Dornfelder

### WHITE

175ml Bottle

**Black Ewe Dry White 2021** 7.65 28.95

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

🍷 Bacchus

**Harlyn 2021** 7.65 28.95

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

🍷 Chardonnay, Seyval Blanc, Orion

**Merope 2021** 7.95 29.95

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

🍷 Seyval Blanc, Reichensteiner, Orion

**Constantine 2020** 11.95 44.95

WineGB West award for Best Oaked White 'The Challenge Cup' Dry, barrel aged chardonnay, complex & full bodied - brown butter, melon, brioche, sweet spice

🍷 Chardonnay

## ROSÉ

175ml Bottle

**Rock Rose 2021** 7.65 28.95

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 2020** 8.95 33.45

WineGB Silver Award 2021

Ruby red - aromas of dark chocolate, liquorice & leather - cherry & cranberry - 11 months in new French oak

🍷 Dornfelder, Rondo

**Dark Lane Reserve Red 2018** 22.75 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

### 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