

SPIRITS & COCKTAILS

Trevibban Mill Infused Gin & Tonic	single	6.95
Rose Geranium, Orange Rind	double	8.95
Espresso Martini		11.00
Aperol Spritz		9.50
Apple & Raspberry Sours		11.00
Pink Lemon Spritz w/ Sparkling Cider		8.95

BEERS

	can / bottle	
Pockarillo Hazy Pale Ale	4.9%abv	7.45
Korev Lager	4.8%abv	5.20
Padstow Pilsner	4.4%abv	6.50
Brewdog Punk IPA	5.4%abv	4.00

NON-ALCOHOLIC

	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		3.25
	Small	Large
Cornish Spring Water <i>still/sparkling</i>	1.25	3.00
Tea & Fresh Herbal Infusions		2.50
<i>Fresh Mint, English Breakfast, Hemp, 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 Set Wine Tasting)</i>	

Trevibban Mill Cider Tasting	15.00
<i>(1 x 330ml + 4 x 40ml Still & Sparkling Set Cider Tasting)</i>	

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

Still wines <i>from</i>	2.50	Sparkling wines <i>from</i>	3.50
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VINEYARD & WINERY TOURS

All tours must be booked in advance through our website

Guided Tour	20.00
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Most Wednesdays 3pm, Thursdays 3pm Saturdays 3pm
Including tasting of 5 wines

Grand Walking Tour	65.00
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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)

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TREVIBBAN MILL

VINEYARD & ORCHARDS

BAR SNACKS

Local Artisan Bread Board	6.45	
<i>served with <u>one</u> from:</i>		
Cornish Butter	Oil & Balsamic	Themptation Pesto
Mixed Spanish Olives		4.95
Smoked Catalan Almonds		4.00
Salted Peanuts		1.65
Torres Crisps Bowl: Truffle OR Smoked Paprika		2.65

BOARDS

Themptation Organic Hummus <i>vegan</i>	14.95
<i>served with bread, carrots & pepper</i>	

choose a mix of all 4 or select from;

The Original	Spiced Carrot & Turmeric
Spinach, Coriander & Lime	Beetroot & Pomegranate

Mixed Charcuterie Platter	15.95
<i>Hand carved Jamon, Salami & Soppressata</i>	

	50g	25g
Serrano Jamon de Teruel	21.95	11.95
<i>Hand carved Jamon to order from the leg</i>		

Mixed Cornish Cheese Platter	15.95
<i>3 local cheeses served with crackers and bread</i>	

Additional portions:

Bread	5.45	Cheese per portion	5.95
Crackers	1.45	Extras for bread	1.00
Breadsticks	2.95	Salami x5 slices	6.00
Soppressata x5 slices	6.00		

SOMETHING SWEET

Themptation Chocolate Truffles <i>vegan</i>	x 2	5.50
Affogato <i>Clotted Cream Ice Cream + Espresso</i>		6.95
'Applegato' <i>Clotted Cream Ice Cream + Dessert Apple Wine</i>		6.95
Roskilly's Organic Ice Cream Tubs <i>per tub</i>		3.45
<i>Please ask for flavours available (also vegan option)</i>		
<i>Doggy Icecream available too!</i>		

We do not add service charge but any tips are greatly appreciated by our team, who receive 100% of the amount

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 2019 8.75 11.55 42.95

Traditional Method, aged on lees minimum 2 ½ years - green apple, lemon, sherbet, attractive lively bubbles

🍷 Seyval Blanc

Blanc de Noirs 2015 74.95

Traditional Method, aged on lees minimum 6 years - elegant & creamy, peach, pears & almonds – WineGB Gold Award 2023

🍷 Pinot Noir

Pinot Noir Rosé Sparkling 2019 10.50 12.65 46.95

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

🍷 Chardonnay

Pét-Nat Sparkling Wine 2022 6.95 8.95 33.45

'Méthode ancestrale' lightly sparkling, dry, unfiltered, cherry sour, raspberries, vanilla – WineGB Silver Award 2023

🍷 Dornfelder

WHITE

175ml Bottle

Harlyn 2022 8.75 32.95

Off-dry, best seller! Balanced acidity – peach & pineapple

🍷 Chardonnay, Pinot Meunier & Reichensteiner

Merope 2022 8.95 33.95

Dry, crunchy acidity & fruity – apple, lime juice, blossom

🍷 Reichensteiner, Chardonnay, Seyval Blanc, Orion

Constantine 2020 61.95

WineGB West award for Best Oaked White 'The Challenge Cup' Dry, barrel aged chardonnay, complex & medium bodied – butter, melon, brioche, lemon curd

🍷 Chardonnay

Orion Skin Contact 2022 11.95 44.95

Dry white fermented with grape skins bursting with nectarine, mandarin, blossom honey & delicate tannins

🍷 Orion

ROSÉ

175ml Bottle

Rock Rose 2022 8.75 32.95

Blush rosé with crisp acidity, peaches & pink grapefruit

🍷 Pinot Meunier, Dornfelder & Pinot Noir

RED

175ml Bottle

Pinot Noir Précoce 2019 11.95 44.95

Made in exceptional vintages, morello cherries, spice & earth

🍷 100% Pinot Noir Précoce

Cicero 2022 8.95 33.45

New! Young red for drinking now - bursting with red & black fruits, spice and a smooth finish & balanced acidity

🍷 Rondo, Dornfelder & Pinot Noir Precoce

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

🍷 100% Dornfelder

EUROPEAN WINES

125ml 175ml Bottle

Prosecco - Italy 6.75 8.45 31.45

House Style White: Gracanico - Sicily 6.75 25.95

House Style Red: Garnacha - Spain 6.75 25.95

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 apple wine with hints of watermelon

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 4.95

Pink Sparkling Cider 4.95

Fermented with organic Pinot Noir grape skins

Tiger Milk Still Cider 4.95

Skin fermented for rich apple flavours

100ml ½ btl 75cl btl

Dessert Apple Wine 3.95 16.95 26.00

All our ciders are around 6.5% - 7.5% abv