

## SPIRITS & COCKTAILS

Trevibban Mill Infused Gin & Tonic	single	6.95
Rose Geranium & Orange	double	8.95
NEW! Mulled Cider		6.95
Espresso Martini		11.00
Aperol Spritz		9.50
Peach Bellini		9.45
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

## NON-ALCOHOLIC

	175ml	
Pressed Apple Juice	3.65	
Homemade Elderflower or Strawberry Cordial	3.65	
<i>with still/sparkling water</i>		
Homemade Pink Lemonade	6.95	
Alcohol Free Beer	3.95	
Pentire Adrift & Tonic	6.00	
Coke / Diet Coke / Lemonade / Orangeade	3.25	
	Small	Large
Cornish Spring Water	still/sparkling 1.25	3.00
Tea & Fresh Herbal Infusions	2.50	
<i>Fresh Mint, English Breakfast, Hemp, Earl Grey, Manuka</i>		
Coffee	Americano, Decaf, Double Espresso	3.25

## WINE TASTING

Trevibban Mill Wine Tasting	17.50
<i>(5 x 40ml Still &amp; Sparkling Set Wine Tasting)</i>	
Trevibban Mill Cider Tasting	17.50
<i>(1 x 330ml + 4 x 40ml Still &amp; Sparkling Set Cider Tasting)</i>	
<i>Individual tasters for self-service tasting (no pre-booking required):</i>	
Still wines	from 2.50
Sparkling wines	from 3.50

## VINEYARD & WINERY TOURS

<i>All tours must be booked in advance through our website</i>	
Guided Tour	25.00
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)

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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	vegan	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, Salami &amp; Soppressata (not served w/ bread)</i>		
	50g	25g
Serrano Jamon de Teruel	21.95	11.95
<i>Hand carved Jamon to order from the leg (not served w/ bread)</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
Soppressata x5 slices	6.00	Salami x5 slices 6.00
1 x Scoop of Hummus	2.95	

## SOMETHING SWEET

Themptation Chocolate Truffles	vegan	x 2	5.50
Affogato	Clotted Cream Ice Cream + Espresso		6.95
'Applegato'	Clotted Cream Ice Cream + Dessert Apple Wine		6.95
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**

We add a discretionary Service Charge of 5% to your bill,  
100% of which goes to our staff.

## 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** 84.95

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

🍷 Pinot Noir

**Pinot Noir Rosé Sparkling NV** 10.50 12.65 46.95

WineGB West award for Best Pink Sparkling 'The Chairmans Cup'  
Traditional Method, aged on lees minimum 2 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** 10.50 12.65 46.95

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** 14.65 54.95

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