

## SPIRITS & COCKTAILS

Trevibban Mill Infused Gin & Tonic	single	6.95
Rose Geranium & Orange	double	8.95
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	
TM Pressed Apple Juice	3.65	
Homemade Elderflower or Blackcurrant Cordial <i>with still/sparkling water</i>	3.65	
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 <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

Trevibban Mill Wine Tasting 17.50  
(5 x 40ml Still & Sparkling Set Wine Tasting)

Trevibban Mill Cider Tasting 17.50  
(1 x 330ml + 4 x 40ml Still & Sparkling Set Cider Tasting)

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

Still from 2.50      Sparkling from 3.50

## VINEYARD TOURS

*All tours must be booked in advance through our website*

Guided Wine Tour 25.00

Most Wednesdays 3pm, Thursdays 3pm Saturdays 3pm

Including tasting of 5 wines



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 Board *vegan* 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 Board 16.95  
*Hand carved Jamon, Salami & Soppressata (not served w/ bread)*

	50g	25g
Serrano Jamon de Teruel	22.95	12.95

*Hand carved Jamon to order from the leg (not served w/ bread)*

Mixed Cornish Cheese Board 16.95  
*3 local cheeses served with crackers and bread*

Grazing Board (serves 1) 16.95  
*1 local cheese – Hand carved Jamon - 1 scoop hummus  
Bread, crackers & pot of olives*

Bread	5.45	Cheese per portion	6.45
Crackers	1.45	Extras for bread	1.00
Soppressata x5 slices	6.50	Salami x5 slices	6.50
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  
*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 2020** 9.95 12.65 44.95

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

🍷 Seyval Blanc

**Blanc de Noirs 2015** 106.95

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

🍷 Pinot Noir

**Pinot Noir Rosé Sparkling 2020** 12.25 15.65 55.45

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** 44.95

Traditional Method – fresh red berry & cranberry

🍷 Dornfelder

**Blanc de Blancs 2019** 11.55 14.65 52.45

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

🍷 Chardonnay

**Pét-Nat Sparkling Wine 2022** 8.35 10.65 37.95

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

🍷 Dornfelder

### WHITE

175ml Bottle

**Harlyn 2022** 9.10 32.95

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

🍷 Chardonnay, Pinot Meunier & Reichensteiner

**Merope 2022** 9.65 34.45

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

🍷 Reichensteiner, Chardonnay, Seyval Blanc, Orion

**Constantine 2020** 68.45

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** 13.25 47.45

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

🍷 Orion

### ROSÉ

175ml Bottle

**Rock Rose 2022** 9.10 32.95

Blush rosé with crisp acidity, peaches & pink grapefruit

🍷 Pinot Meunier, Dornfelder & Pinot Noir

### RED

175ml Bottle

**Pinot Noir Précoce 2019** 77.45

Made in exceptional vintages, morello cherries, spice & earth

🍷 100% Pinot Noir Précoce

**Cicero 2022** 10.55 37.45

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** 10.95 39.45

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** 27.25 97.45

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** 7.15 9.10 32.45

**House Style White: Gracanico - Sicily** 7.85 27.95

**House Style Red: Garnacha - Spain** 7.85 27.95

### 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** 5.95

**Pink Sparkling Cider** 5.95

Fermented with organic Pinot Noir grape skins

**Tiger Milk Still Cider** 5.95

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