



SPIRITS & COCKTAILS

Trevibban Mill Infused Gin & Tonic	single	7.95
Rose Geranium & Orange	double	10.45
Espresso Martini		11.95
Aperol Spritz		10.45
Peach Bellini		10.45
Pink Cider Spritz OR White Cider Spritz		8.95
Kir Cornwall Blackcurrant & Cornish sparkling wine		13.65
Negroni		12.45

BEERS

	can / bottle	
Pocket Rocket Hazy Pale Ale	4.9%abv	7.45
Korev Lager	4.8%abv	5.55
Padstow Pilsner	4.4%abv	6.50
Beaver Town – Neck Oil		5.45

NON-ALCOHOLIC

TM Pressed Apple Juice	175ml	3.65
Homemade Pink Lemonade		6.95
Alcohol Free Beer		4.95
Pentire; Adrift & Tonic / Blood Orange Spritz		8.25
Coke / Diet Coke / Lemonade / Orangeade		3.25
Cornish Spring Water still/sparkling	Small Large	1.25 3.00
Tea & Fresh Herbal Infusions		2.50
PepperMint, English Breakfast, Hemp, Earl Grey, Coffee	Americano, Decaf, Double Espresso	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)

Add the Sweet Pairing for the final Taster on both the set tastings, with the red, a chocolate truffle OR with the Dessert Apple Wine, an apple frangipane tartlet (+ £3.50)

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

Still from 3.00 Sparkling from 4.00

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	6.95
served with <u>one</u> from:	
Cornish Butter	Oil & Balsamic
Themptation Pesto	
Mixed Spanish Olives	5.75
Smoked Catalan Almonds	4.45
Salted Peanuts	1.95
Torres Crisps Bowl: Truffle OR Smoked Paprika	3.75

BOARDS

Themptation Organic Hummus Board *vegan* 16.95
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 18.45
Hand carved Jamon, Salami & Soppressata (not served w/ bread)

	70g	35g
Serrano Jamon de Teruel	24.95	14.95

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

Mixed Cornish Cheese Board 18.45
3 local cheeses served with crackers and bread

Grazing Board (serves 1) 19.95
1 local cheese – Hand carved Jamon - 4 scoop hummus
Bread, crackers & pot of olives

EXTRA PORTIONS

Bread	5.45	Cheese per portion	6.45
Crackers	1.45	Extras for bread	1.00
Chorizo x5 slices	6.50	Salami x5 slices	6.50
1 x Scoop of Hummus	3.45		

SOMETHING SWEET

Cornish Cream Tea x 1 scone, jam & clotted cream 4.95

Themptation Chocolate Truffle* *vegan* x 1 3.95

Mini Frangipane Apple Tart* (add scoop of ice cream + £1) 3.95

Affogato Clotted Cream Ice Cream + Espresso 6.95

'Applegato' Clotted Cream Ice Cream + Dessert Apple Wine 6.95

Roskilly's Organic Ice Cream 3.45

Please ask for flavours available (also vegan option)

*Ask your server about the 'Sweet Pairing' with the Wine/Cider Tasting!
Service charge is not included however, for tables 6+, a 10% discretionary service charge will be added to the bill which goes only to our staff.

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 10.55 13.45 47.95

Traditional Method, aged on lees minimum 4 years - green apple, lemon, sherbet, attractive lively bubbles

🍷 Seyval Blanc

Blanc de Blancs 2018 11.95 15.35 54.95

Traditional Method, aged on lees minimum 4 years - elegant & creamy, Classic Blanc De Blancs, vanilla, pears – WineGB West Gold Award 2025

🍷 Chardonnay

Pinot Noir Rosé Sparkling 2019 12.75 16.25 57.95

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 47.95

Traditional Method – fresh red berry & cranberry

🍷 Dornfelder

Blanc de Noirs 2019 79.95

Traditional Method, aged on lees minimum 5 years - elegant & creamy, peach, pears & almonds – WineGB Gold Award 2023

🍷 Pinot Noir

Pét-Nat Sparkling Wine 2023 8.75 11.15 39.95

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

🍷 Dornfelder

WHITE

175ml Bottle

Black Ewe Dry White 2022 9.25 32.95

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

🍷 Reichensteiner, Chardonnay, Seyval Blanc, Orion

Harlyn 2024 10.15 35.95

Off-dry, best seller! Balanced acidity – Elderflower, peaches, pineapple,

🍷 100% zest

Bachus, Reichensteiner, Orion, Seyval Blanc

Merope 2024 10.65 37.95

Dry, medium acidity & aromatic – rose petals, lychee, grapefruit

🍷 Chardonnay, Reichensteiner, Siegerrebe

Constantine 2023 13.95 49.95

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' 2024 13.95 49.95

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

🍷 Solaris / Reichensteiner

ROSÉ

175ml Bottle

Rock Rose 2023 10.15 35.95

Blush rosé with crisp acidity, peaches & pink grapefruit

Pinot Noir Still Rosé 2024 11.75 41.95

& pink Classic dry Pinot Noir blush rosé. Strawberries & cream

🍷 Pinot Noir

REDS

175ml Bottle

Pinot Noir Précoce 2023 SOLD OUT

Made in exceptional vintages, morello cherries, spice & earth

🍷 100% Pinot Noir Précoce

Cicero 2023 SOLD OUT

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 2022 11.75 41.95

WineGB West Silver Award 2025

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

🍷 Dornfelder & Rondo

Dark Lane Reserve Red 2018 112.95

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 7.65 9.75 34.95

House Style White: 9.25 32.95

House Style Red: 9.75 34.95

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

125ml 175ml 75cl btl

Dessert Apple Wine 7.25 8.35 26.00