



DRINKS

APERITIF

Blanquette de Limoux Brut	10
Tresco Abbey Garden Oak Aged Gin Negroni	12
Pentire Coastal Spritz (0%)	9
Garden Spritz - English apple & rose, sparkling wine	11
Manzanilla 'I Think' Sherry (100ml)	9.5
Tresco gin & Cornish tonic	8.5
Norvy's Cornish Vodka & tonic	8.5
Knightor Rose Cornish vermouth & soda	9

WINE

Blanquette de Limoux Brut	10 (125ml) / 42
Organic Bianco, IGP, Fabrizio Vella, Italy	7.5 / 28
MIP Made in Provence Classic White, Domaine des Diabls, France	45
Albariño, DO Rias Baixas, Pazo de Señorans, Spain	52
Animalia Organic Orange Sauvignon Blanc, Chile	11 / 42
Mont Rocher Cinsault Rose, France	8 / 29
Organic Rosso, IGP, Fabrizio Vella, Italy	7.5 / 28
Cannonau (Grenache) de Sardegna, Mora & Memo, Sardinia	49

NIBBLES

Hobbs' House sourdough, whipped Cornish butter (v/vo)	6
Cornish Olive Stall mixed olives (v/vo)	6
Roasted salted cashews (v/vo)	6
Down's Farm air-dried beef, cornichons, pickled shallots	10
Cornish radishes, aioli (v/vo)	7

BEER & CIDER

Westward Farm Cyder (5%)	7
Healey's Farm Sparking Cider (4.5%)	6.5
St Ives Porth Pilsner (4.4%)	6
St Ives Hella Pale GF 330ml (4.8%)	6
Sharps Doom Bar (4.3% or 0%)	7

DIGESTIF

Trevibban Mill apple dessert wine (100ml)	11
10yr Tawny Port (100ml)	9
Six Cornish Liqueur over ice (25ml)	5
St Ives Limoncello (25ml)	5
SC Dogs Tresco Honey Spiced Rum (25ml)	5
Tresco fresh mint tea	4.5
Origin espresso	3