



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
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 / 42
Organic Bianco, IGP, Fabrizio Vella, Italy	7.5 / 28
White & Sea, Colombard-Sauvignon Blanc, Côtes de Gascogne, France	30
El Camarón Albariño, Rias Baixas, Spain	39
Chateau L'Escarelle Organic Rose, Provence, France	8 / 32
Organic Rosso, IGP, Fabrizio Vella, Italy	7.5 / 28
Bugalugs Barossa Shiraz Tim Smith, Barossa Valley, Australia	55

Wine served in 125ml glasses

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
Padron peppers, sea salt & sherry vinegar (v/vo)	8

BEER & CIDER

Westward Farm Cyder (5%)	7.5
Healey's Farm Sparking Cider (4.5%)	6.5
St Ives Brewery X Tresco Island Channel IPA (4.5%)	6
St Ives Porth Pilsner (4.4%)	6
St Ives Hella Pale GF 330ml (4.8%)	6
St Ives Drift Amber Ale 500ml (4%)	7

DIGESTIF

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