



FRIDAY EVENING MENU

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
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

SMALL PLATES

Butterflied Mount's Bay mackerel, sweet & sour beetroot, horseradish cream, lime	14
Chargrilled Cornish tenderstem broccoli, garlic, chilli, vinaigrette, toasted almonds (v/vo)	9
Cornish Charlotte potato tartiflette, Baron Bigod Brie	12
Houmous, roasted summer veg, crispy chickpeas, preserved lemon, chimichurri (v/vo)	10
Tresco courgette fritters, whipped smoked feta, mint relish (v/vo)	12
Cornish crab arancini, chilli jam	16
Crispy confit duck salad, radish, pomegranate, sesame, chilli	15
3 half-shell Cornish scallops, nduja butter, pickled fennel	15
Cheese sharer -	16/24
Cornish Nettle Yarg, Baron Bigod Brie, Helford Blue, with crackers, pickles, grapes, quince, chutney (v)	

SIDES

Tresco lettuce, cherry tomato, pickled shallot salad (v/vo)	7
Truffle fries (v/vo)	7

SWEETS

Chocolate pot, Tresco mint & sea salt (v)	9
Scillonian tattie cake, Rodda's clotted cream (v/vo)	7
Troytown St Agnes apple cider sorbet (v/vo)	4 /scp
Troytown vanilla ice cream, shot of Origin espresso (v/vo)	8
add Veronica Farm fudge sprinkles	+2

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

Our dishes are small individual plates that are served as and when they are ready from the kitchen. We recommend two to three per person to share at the table.

DRINKS



Blanquette de Limoux Brut 10 / 42

Organic Bianco, IGP, Fabrizio Vella, Italy 7.5 / 28

This natural, unfiltered Catarratto is fresh and crisp with lovely minerality

White & Sea, Colombard-Sauvignon Blanc, IGP Côtes de Gascogne, France 30

El Camarón Albariño, Rias Baixas, Spain 39

spicy yellow citrus, minerality and saline notes throughout. The palate is light and fresh with nectarine and nutmeg notes.

Chateau L'Escarelle Organic Rose, Provence, France 8 / 32

Organic Rosso, IGP, Fabrizio Vella, Italy 7.5 / 28

A natural Nero d'Avola, which is spicy and packed full of punchy liquorice, chocolate and dark fruits

Bugalugs Barossa Shiraz Tim Smith Wines, Barossa Valley, Australia 55

Tresco gin & Cornish tonic 8.5

Norvy's Cornish Vodka & tonic 8.5

Knightor Rose Cornish vermouth & soda 9

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

Jolly's Cornish sodas 4

Cola / lemonade / elderflower / ginger / apple

Cornish mineral water (750ml) 4.5

still / sparkling