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## FROM THE COUNTER

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Trewithen Dairy yoghurt, house granola, honey (v/vo)	8	Fresh fruit plate	8
Croissant / Pain au Chocolat	3.9	Hobbs House sourdough toast, butter & marmalade	7
Scillonian Tattie Cake (vo), Troytown clotted cream	6	Daily changing selection of Bryher Bakes	

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## FROM THE KITCHEN

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Cornish Charlotte potato, pea & ham hock hash, fried St Ewe egg, sour cream, pea shoots	15	Seasonal vegetable soup, granary bloomer & butter	10
Smashed avocado on Hobbs House sourdough, spiced crispy chickpeas, chilli, organic sprouted beans, lemon (v/vo)	14	Cornish Yarg & truffle toastie (v/vo)	12
Trevarthen dry-cure smoked streaky bacon brioche bap Add fried St Ewe egg +2 Add confit tomatoes +2	12	Quiche of the day, dressed salad	12
Thyme roasted field mushroom, spinach, toasted cheese, confit tomatoes, brioche bap (v/vo) Add fried St Ewe egg +2	12	Chicken Caesar, smoked bacon, baby gem lettuce sandwich on granary bloomer	12
		Chalk stream hot smoked trout, cream cheese, pickled cucumber sandwich on granary bloomer	14
		Fries	6
		Tresco green salad	6

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## SOFT DRINKS

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<b>Flawsome juice</b>	<b>4.9</b>	<b>Gusto organic sodas</b>	<b>4.9</b>
Apple / Orange / Strawberry & apple		Blood orange / Lemon & yuzu / Cola	
<b>Kombucha - matcha &amp; mint</b>	<b>5</b>	<b>Cornish mineral water (750ml)</b>	<b>4.5</b>
<b>Smoothie (ask for today's blends)</b>	<b>6</b>	Still/sparkling	

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## SPARKLING & APERITIFS

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<b>Garden Spritz</b>	<b>12</b>	<b>Blanquette de Limoux Brut</b>	<b>12</b>
English apple & rose, sparkling wine		<b>Tresco gin &amp; Cornish tonic</b>	<b>8.5</b>
<b>Mimosa with organic orange juice</b>	<b>10</b>	<b>Pentire Coastal spritz (0%)</b>	<b>9</b>
<b>Bloody Mary</b>	<b>12</b>		

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## BEER & CIDER

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<b>Westward Farm Cyder (5%)</b>	<b>7</b>	<b>St Ives Porth Pilsner (4.4%)</b>	<b>6</b>
<b>Trevibban Mill Organic</b>	<b>7.5</b>	<b>St Ives Meor IPA 330ml (4.8%)</b>	<b>6</b>
<b>Sparkling Cider (7%)</b>		<b>Sharps Doom Bar (4.3% / 0%)</b>	<b>7</b>

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## ORGANIC WINE

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<b>Organic Bianco, IGP,</b>	<b>8 / 30</b>	<b>Animalia Organic Orange, Chile</b>	<b>9 / 39</b>
<b>Fabrizio Vella, Italy</b>		Ripe stone fruits, golden coloured 100% Sauvignon	
This natural, unfiltered Catarratto is fresh and crisp with lovely minerality		<b>Organic Rosso, IGP,</b>	<b>8 / 30</b>
<b>Château L'Escarelle, Château</b>	<b>12 / 44</b>	<b>Fabrizio Vella, Italy</b>	
<b>L'Escarelle, Provence</b>		A natural Nero d'Avola, spicy and full of liquorice, chocolate and dark fruit	
Pale pink and exquisite			

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## TEA & COFFEE

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<b>Fresh Tresco Abbey Garden Mint Tea</b>	<b>4</b>	<b>ESPRESSO - our signature house blend</b>	
<b>CANTON TEAS</b>	<b>3.9</b>	Espresso	2.9
English Breakfast, Earl Grey,		Macchiato/Piccolo	3
Jade Green, Chamomile,		Cortado/Americano/Flat white	3.9
Lemon & Ginger		Cappuccino/Latte	3.9
<b>Chai Latte</b>	<b>3.9</b>	Iced coffee	4
Made with organic oat milk		<b>ADD</b>	
<b>Organic hot chocolate</b>	<b>4</b>	Organic coconut, almond, oat milk	0.5
Add marshmallows	0.5	Syrup: vanilla, caramel, hazelnut	0.5
Add cream	0.5		