



Trewithen Dairy yoghurt, house granola, honey (v/vo)	8
Croissant / Pain au Chocolat	3.9
Fresh fruit plate	8
Hobbs House sourdough toast, butter & marmalade/jam (v/vo)	7
Daily changing selection of Bryher Bakes	
Troytown ice cream tubs	5

## FROM THE KITCHEN

St Ewe Eggs Benedict - bacon, homemade hollandaise	18
OR Royale with Chalk Stream trout / Florentine with spinach (v)	
Smashed avocado on Hobbs House sourdough, spiced crispy chickpeas, chilli, onion seeds, coriander, lemon (vo)	15
Add poached St Ewe egg +2.5	
Trevvarthen dry-cure smoked streaky bacon brioche bap	10
Add fried St Ewe egg +2.5	
Add confit tomatoes +2	
Thyme roasted field mushroom, spinach, toasted cheese, confit tomatoes, brioche bap (v/vo)	10
Add fried St Ewe egg +2	
French toast - white chocolate drizzle, pistachio cream, fresh fruit, matcha sugar, candied pistachio (v)	15
Chalk stream hot smoked trout, parsley cream cheese, pickled cucumber on sourdough	16
Seasonal vegetable soup (v/vo)	15
Cornish Yarg & truffle toastie	
SANDWICHES (on white or granary bloomer)	
Smoked ham, salad & mustard mayo	14
Toasted Chicken Caesar - smoked bacon, baby gem lettuce	15
Feta & grilled vegetable wrap, herb dressing (v/vo)	14
Fries (vo)	6
Tresco green salad (vo)	

## HOT DRINKS

<b>Fresh Tresco Abbey Garden Mint Tea</b>	4.5
<b>CANTON TEAS (loose leaf)</b>	4.5
English Breakfast, Earl Grey, Jade Green, Chamomile, Lemongrass & Ginger	
<b>Chai / Matcha / Turmeric Latte</b>	4.5
Made with organic oat milk	
<b>Hot chocolate</b>	4.5
Add marshmallows & cream	+ .50 each
<b>ORIGIN ESPRESSO - our signature house blend</b>	
Espresso	3
Macchiato	4
Americano	4
Cappuccino/latte/flat white	4.5
Iced coffee	4.5
<b>ADD</b>	
Milk: coconut, almond, oat milk	0.5
Syrup: vanilla, caramel, hazelnut	0.5



<b>Pure juice</b> Cornish Apple / Fresh Orange	4.5
<b>Smoothie</b> (ask for today's blends)	6
<b>Jolly's organic sodas</b> Cola/lemonade/elderflower/ginger/apple	4
<b>Kombucha</b>	5
<b>Cawston Press juice carton</b>	2.5
<b>Cornish mineral water (250ml/750ml)</b>	2.5 / 4.5
<b>Westward Farm, Isles of Scilly Cyder (5%)</b>	7.5
<b>Healey's Cornish Sparkling Cider (4.5%)</b>	6.5
<b>St Ives Brewery X Tresco Island Channel IPA (4.5%)</b>	6
<b>St Ives Porth Pilsner (4.4%)</b>	6
<b>St Ives Hella Pale GF 330ml (4.8%)</b>	6
<b>St Ives Drift Amber Ale 500ml (4%)</b>	7

Wine served in 125ml glasses

<b>Organic Bianco, IGP, Fabrizio Vella, Italy</b>	7.5 / 28
This natural, unfiltered Catarratto is fresh and crisp with lovely minerality	
<b>Chateau L'Escarelle Organic Rose, Provence, France</b>	8 / 32
Pale pink and exquisite	
<b>Organic Rosso, IGP, Fabrizio Vella, Italy</b>	7.5 / 28
A natural Nero d'Avola, spicy and full of liquorice, chocolate and dark fruit	

## SPARKLING & APERITIFS

<b>Garden Spritz</b> English apple & rose, sparkling wine	11
<b>Mimosa</b> with fresh orange juice	10
<b>Blanquette de Limoux Brut</b>	10
<b>Pentire Coastal spritz (0%)</b>	9