



SAMPLE EVENING MENU

APERITIF

Blanquette de Limoux Brut	12
Tresco Abbey Garden Oak Aged Gin Negroni	12
Pentire Coastal Spritz (0%)	9
Garden Spritz - English apple & rose, sparkling wine	12
Manzanilla 'I Think' Sherry (100ml)	9
Hobbs' House sourdough, whipped Cornish butter (v/vo)	6
Nocellara 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

SMALL PLATES

3 Half-shell Cornish scallops, nduja butter, pickled fennel	15
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)	10
Cornish crab arancini, chilli jam	16
Trevarthen braised beef short rib, Tresco parsley gremolata	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
Cornish Charlotte potatoes, seaweed butter (v/vo)	7
Truffle fries (v/vo)	7

SWEETS

Chocolate orange pot (v)	8
Scillonian tattie cake, Troytown clotted cream (v/vo)	6
Troytown St Agnes Rose Geranium Gin 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)	10
10yr Tawny Port (100ml)	10
Knightor Vermouth (25ml)	7
Hell's Stone Cornish Whisky (25ml)	6
SC Dogs Tresco Honey Spiced Rum (25ml)	5
Tresco Abbey Garden fresh mint tea	4
Origin Espresso	2.9

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	12 / 45	Tresco gin & Cornish tonic	8.5
		SC Dogs Vodka & Cornish tonic	8.5
Organic Bianco, IGP, Fabrizio Vella, Italy	8 / 30	Knighthor Rose Cornish vermouth & soda	9
This natural, unfiltered Catarratto is fresh and crisp with lovely minerality			
Albariño, DO Rias Baixas, Pazo de Señorans, Spain	45	Westward Farm Cyder (5%)	7
Nectarine, orange zest and white flowers. Dry, citrus palate and a mineral-driven finish		Trevibban Mill Organic Sparking Cider (7.5%)	7.5
		St Ives Porth Pilsner (4.4%)	6
		St Ives Meor IPA 330ml (4.8%)	6
Animalia Organic Orange, Chile	9 / 39	Sharps Doom Bar (4.3% or 0%)	7
Ripe stone fruits, golden coloured 100% Sauvignon blanc			
Château L'Escarelle, Château L' Escarelle, Provence	12 / 44	Flawsome juice	4.9
Organic, pale pink and exquisite		apple / orange / strawberry & apple	
		Kombucha	5
		matcha & mint	
Organic Rosso, IGP, Fabrizio Vella, Italy	8 / 30	Gusto organic sodas	4.9
A natural Nero d'Avola, which is spicy and packed full of punchy liquorice, chocolate and dark fruits		blood orange / lemon & yuzu / cola	
		Cornish mineral water (750ml)	4.5
		still / sparkling	
Cannonau (Grenache) de Sardegna, Mora & Memo, Sardinia	49		
Bouquet of red berries, spices and coffee. Smooth and elegant tannins in a great structure and complexity			