



Thursday 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
Manzanilla 'I Think' Sherry (100ml)	9.5
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

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)	12
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 & herb butter (v/vo)	7
Truffle fries (v/vo)	7

SWEETS

Chocolate orange pot (v)	8
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
Six Cornish Liqueur over ice (25ml)	5
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 (125ml) / 42	Tresco gin & Cornish tonic	8.5
Organic Bianco, IGP, Fabrizio Vella, Italy	7.5 / 28	Norvy's Cornish Vodka & tonic	8.5
This natural, unfiltered Catarratto is fresh and crisp with lovely minerality		Knightor Rose Cornish vermouth & soda	9
MIP Made in Provence Classic White, Domaine des Diabls, France	45	Westward Farm Cyder (5%)	7
Albariño, DO Rias Baixas, Pazo de Señorans, Spain	52	Healey's Farm Sparking Cider (4.5%)	6.5
Nectarine, orange zest and white flowers. Dry, citrus palate and a mineral-driven finish		St Ives Porth Pilsner (4.4%)	6
Animalia Organic Orange Sauvignon Blanc, Chile	11 / 42	St Ives Hella Pale GF 330ml (4.8%)	6
Ripe stone fruits, golden coloured		Sharps Doom Bar (4.3% or 0%)	7
Mont Rocher Cinsault Rose, France	8 / 29	Jolly's Cornish sodas	4
Organic Rosso, IGP, Fabrizio Vella, Italy	7.5 / 28	Cola / lemonade / elderflower / ginger / apple	
A natural Nero d'Avola, which is spicy and packed full of punchy liquorice, chocolate and dark fruits		Gusto organic sodas	4.9
Cannonau (Grenache) de Sardegna, Mora & Memo, Sardinia	49	blood orange / lemon & yuzu / slim cola	
Bouquet of red berries, spices and coffee. Smooth and elegant tannins in a great structure and complexity		Kombucha	5
		Cornish mineral water (750ml)	4.5
		still / sparkling	

Wine served in 175ml glasses | 125ml & 250ml also available