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## FROM THE COUNTER

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Trewithen Dairy yoghurt, house granola, honey (v/vo)	8	Fresh fruit plate (vo)	8
Croissant / Pain au Chocolat	3.9	Hobbs House sourdough toast, butter & marmalade/jam (v/vo)	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	16	Thyme roasted field mushroom, spinach, toasted cheese, confit tomatoes, brioche bap (v/vo) Add fried St Ewe egg +2.5	10
St Ewe Eggs Benedict bacon, homemade Hollandaise OR Royale with Chalk Stream trout Florentine with spinach (v)	18	Seasonal vegetable soup (v/vo) Cornish Yarg & truffle toastie	15
Smashed avocado on Hobbs House sourdough, spiced crispy chickpeas, chilli, organic sprouted beans, lemon (v/vo) Add St Ewe egg +2.5	15	Chicken Caesar, smoked bacon, baby gem lettuce toasted sandwich on granary bloomer	15
Trevarthen dry-cure smoked streaky bacon brioche bap Add fried St Ewe egg +2.5 Add confit tomatoes +2	10	Chalk stream hot smoked trout, parsley cream cheese, pickled cucumber on sourdough	16
		Fries (vo)	6
		Tresco green salad (vo)	6

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## SOFT DRINKS

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<b>Pure juice</b>	<b>4.5</b>	<b>Jolly's Cornish sodas</b>	<b>4</b>
Cornish Polgoon apple/fresh orange		Cola/lemonade/elderflower/ginger/apple	
<b>Kombucha</b>	<b>5</b>	<b>Gusto organic sodas</b>	<b>4.9</b>
<b>Smoothie (ask for today's blends)</b>	<b>6</b>	Lemon & yuzu/slim cola/blood orange	
		<b>Cornish mineral water (750ml)</b>	<b>4.5</b>

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## SPARKLING & APERITIFS

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<b>Garden Spritz</b>	<b>11</b>	<b>Blanquette de Limoux Brut</b>	<b>10</b>
English apple & rose, sparkling wine		<b>Tresco gin &amp; Cornish tonic</b>	<b>8.5</b>
<b>Mimosa with fresh orange juice</b>	<b>10</b>	<b>Pentire Coastal spritz (0%)</b>	<b>9</b>
<b>Bloody Mary</b>	<b>10</b>		

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## BEER & CIDER

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<b>Westward Farm Scilly Cyder (5%)</b>	<b>7</b>	<b>St Ives Porth Pilsner (4.4%)</b>	<b>6</b>
<b>Healey's Cornish</b>	<b>6.5</b>	<b>St Ives Hella Pale GF 330ml (4.8%)</b>	<b>6</b>
<b>Sparkling Cider (4.5%)</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, Fabrizio Vella, Italy</b>	<b>7.5 / 28</b>	<b>Animalia Organic Orange, Chile</b>	<b>10 / 39</b>
This natural, unfiltered Catarratto is fresh and crisp with lovely minerality		Ripe stone fruits, golden coloured 100% Sauvignon	
<b>Mont Rocher Cinsault Rose</b>	<b>8 / 29</b>	<b>Organic Rosso, IGP, Fabrizio Vella, Italy</b>	<b>7.5 / 28</b>
Pale pink and exquisite		A natural Nero d'Avola, spicy and full of liquorice, chocolate and dark fruit	

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## TEA & COFFEE

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<b>Fresh Tresco Abbey Garden Mint Tea</b>	<b>4.5</b>	<b>ESPRESSO - our signature house blend</b>	
<b>CANTON TEAS (loose leaf)</b>	<b>4.5</b>	Espresso	3
English Breakfast, Earl Grey, Jade Green, Chamomile, Lemon & Ginger		Macchiato	4
<b>Chai Latte</b>	<b>3.9</b>	Americano	4
Made with organic oat milk		Cappuccino/latte/flat white	4.5
<b>Hot chocolate</b>	<b>4.5</b>	Iced coffee	4.5
Add marshmallows & cream		<b>ADD</b>	
		coconut, almond, oat milk	0.5
		Syrup: vanilla, caramel, hazelnut	0.5

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