

Drinks

Soft drinks	Small	Large
Trevaskis Apple Juice	£3.15	£5.45
Cornish Orchards Elderflower Pressé	£3.15	£5.95
Cornish Orchards Lemonade	£3.15	
Cornish Orchards Ginger Beer	£3.15	
Fruit Juices	£2.80	
Mineral Water – still or sparkling	£1.95	£3.95
Appletise	£3.15	
Frobishers Fusion – Apple & Mango, Apple & Raspberry or Orange & Passionfruit	£3.15	
Pip Organic - Strawberry & Blackcurrant fruit juice, Pineapple & Mango smoothie	£2.05 each	
Squash	£1.00	£1.75
Pepsi/Diet Pepsi/Pepsi Max/Lemonade	£2.25	£3.65
Draught beers	Half	Pint
Tribute Cornish Ale	£2.30	£4.45
Carlsberg Lager	£2.35	£4.55
Korev	£2.50	£4.65
Cider		
Westons Stowford Press Cider	£2.30	£4.45
Cornish Orchards Cider	£3.95 a bottle	
Cornish Orchards Blush Cider	£3.95 a bottle	
Bottled beers		
Skinner's Ales		
Betty Stogs, Cornish Knocker, Hops & Honey	£3.95	
Crabbie's Alcoholic Ginger Beer	£3.95	
Toast Craft Beers		
"Bloomin' Lovely" Session IPA - a punchy pale ale or "Much Kneaded" Full hop refreshing pilsner style lager	£3.65	
Guinness	£3.65	
Corona	£3.75	
Peroni Libera 0% alcohol	£3.55	
Hot beverages		
Tea per person	£2.25	
Coffee per person	£2.35	
Fruit Tea	£2.35	
Cappuccino	£3.15	
Latte	£3.15	
Mocha	£3.15	
Hot Chocolate	£3.45	
Espresso	£2.15	
Double Espresso	£2.85	
Americano	£3.15	
Flat White	£3.15	

House Wines

Whites

	175ml / 250ml / Bottle
Pacamaya Sauvignon Blanc, Central Valley, Chile	£4.95 / £5.95 / £15.95
Ripe and juicy with classic herby notes, lively citrus and subtle tropical fruit.	
Pinot Grigio, Preciso Sicily, Italy	£4.95 / £5.95 / £15.95
Hand-harvested from cooler north-facing slopes in the Trapani area: Zesty lime and white flowers balancing richer stone fruits.	
Feteasca Regala, Paparuda Timisoara, Romania	£4.85 / £5.85 / £14.95
Translates as 'Royal Maiden', this is Romania's delicious flagship white grape: Crisp apple and pear, then softer peach and apricot with an off-dry finish.	
Vinho Verde, Vidigal Vinho Verde DOC, Portugal	£4.95 / £5.95 / £15.95
Light-bodied, a mere 9.5% vol, and a lively spritz: Fragrant peach, candied tropical fruit and a crisp, off-dry finish.	
Chardonnay, Freedom Cross Western Cape, South Africa	£4.95 / £5.95 / £15.95
Fresh, with a lightly creamy texture and attractive pineapple and citrus fruit; Unoaked but extended lees-aging gives richness, body and a little toastiness.	

Reds

	175ml / 250ml / Bottle
Pinot Noir, Lautarel Timisoara, Romania	£4.95 / £5.95 / £15.95
Brilliant light-bodied yet ample Pinot Noir from western Romania: Cherry, raspberry and plum, a touch of coffee and exotic spices.	
Lyrebird Shiraz, Wingara South Eastern Australia	£4.95 / £5.95 / £15.95
Rich plum and sweet red berry fruits, black pepper and a little creamy vanilla; Ripe and rounded, with good structure and a savoury dry finish.	
Tanners Merlot, Vinadeis Languedoc, France	£5.10 / £6.25 / £16.25
Youthful, upfront whack of raspberry and then softer notes of plum. Easy-going, supple and very juicy.	
Malbec, Martinfort Languedoc, France	£5.10 / £6.25 / £16.25
Lovely perfumed dark flowers, chunky blackberry and cherry fruit: Good density, smooth tannins and a little wild herb and soft spice.	

Rosé

	175ml / 250ml / Bottle
Pinot Grigo Rosato, Amanti del Vino Veneto, Italy	£4.85 / £5.95 / £15.45
Soft red summer fruits, white flowers and a touch of honey. Creamy, with a crisp dry finish.	
White Zinfandel, Angel's Flight California, USA	£5.45 / £6.65 / £16.45
Loads of raspberry, cranberry, watermelon and peach fruit. Juicy, lively and medium-sweet.	

Many more wines available, please ask one of our staff for the full wine list...

Gone for

LUNCH

From 12pm - 3pm

www.trevaskisfarm.co.uk

 [trevaskis.farm](https://www.facebook.com/trevaskis.farm)  [@trevaskisfarm](https://www.instagram.com/@trevaskisfarm)

Hot meals

Fresh soup	£6.35		
Homemade soup served with our own freshly baked roll and butter.			
	Child	Small	Large
	£9.45	£12.95	£13.95

Trevaskis Farm roast

Choice of locally reared meats with fresh seasonal vegetables.

Homemade cranberry and pistachio nut roast

Served with seasonal vegetables, cauliflower cheese, vegetarian gravy and roasted Cornish potatoes.

Smoked South Devon Breed brisket	£15.95		
Creamy mashed Cornish potatoes, seasonal greens and red wine gravy.			

Home cured British Lop ham	£12.25		
Served with egg and hand-cut chunky chips.			

Beef or vegetable lasagne	£12.95	£13.95
Made to our own traditional recipe, served with green salad, tomato, cucumber, house dressing and coleslaw.		

Bacon or vegetable quiche	£12.95	£13.95
Served with either a selection of seasonal vegetables, our full mixed salad or hand-cut chunky chips.		

Trevaskis fish cakes	£11.55
Made from prime cuts of fresh fish from our own fishmonger, served with hand-cut chunky chips or our full mixed salad.	

Battered haddock	£14.65	
Served with chunky chips, lemon, tartar sauce and garden peas.		

Wholetail scampi	£12.95	£13.95
Served with our own hand-cut chunky chips, tartar sauce and a fresh mixed leaf salad.		

Open steak ciabatta	£13.65	
Sliced minute steak with spicy tomato and caramelised red onion chutney, hand-cut chunky chips and salad garnish.		

Pasties*		
To eat in	£4.65	£5.65
or take away	£3.95	£4.95
*Please check for availability		

Hand-cut chunky chips	£3.45
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Toasted artisan ciabatta bread

Toasted Da Bara's bakery delicious ciabatta bread and fresh side salad.

*Gluten free bread available on request **

Goat's cheese, red onion and roasted red pepper	£8.45
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Mozzarella, tomato and basil	£8.45
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Bacon, brie and cranberry	£8.45
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Ham, cheese and tomato	£8.45
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Cheese and red onion	£8.45
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Extra fillings: pineapple, beans, pickle, tomato	£1.15
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Burgers

All burgers served in a Da Bara brioche bun with hand-cut chunky chips.

8oz double burger	£13.95
Two 4oz hand crafted burgers from our grass fed beef, with leaves, tomato and red onion, sliced pickle, spicy tomato and caramelised onion relish on the side.	

Pulled pork burger duo	£13.95
A great combo of our rare breed British Lop pork and chilli burger, topped with slow cook BBQ pulled pork, melted cheese, leaves, tomato, red onion and coleslaw.	

Lamb and rosemary double	£13.95
Two 4oz hand crafted lamb and rosemary burgers, leaves, tomato and onion with minted yoghurt and feta on the side.	

Southern fried chicken fillet burger	£13.95
Westcountry chicken fillet rolled in our Kentucky style rub then lightly fried, served in a brioche bun with crisp leaves and mayonnaise.	

Grilled portobello and halloumi burger	£12.25
Large portobello mushroom grilled with halloumi, leaves, tomato, red onion with sweet homemade beetroot relish on the side.	

Add our home cured British Lop bacon.	£1.65
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Artisan ciabatta bread

Freshly made with Da Bara bakery's deliciously soft, lighter baked ciabatta bread and fresh side salad. *Gluten free bread available on request **

Cheese and salad	£7.65
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Egg mayonnaise and salad	£7.65
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Salt beef and salad	£7.65
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Ham and salad	£7.65
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Tuna and cucumber	£7.65
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Prawn with seafood sauce	£8.45
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Trevaskis club sandwich	£9.95
Three layers of toasted ciabatta, our home cured bacon, free range chicken breast strips with crispy lettuce, fresh tomato and mayonnaise, served with a salad garnish and Cornish crisps.	
Extra fillings each	£1.15

Jacket potatoes

All served with butter and a fresh salad garnish.	£5.95
Extra toppings available.	

Beans	£7.25
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Cheese	£7.25
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Pulled pork	£8.40
Topped with melted cheddar cheese.	

Tuna with mayonnaise	£7.95
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Prawns with seafood sauce	£8.45
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Extra toppings each	£1.15
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Trevaskis salads

All served with a selection of our homemade rice salad, bean salad, potato salad, coleslaw, pasta salad and fresh green salad.

	Small	Large
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Cornish cheese selection	£12.35	£13.35
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Home cured British Lop ham	£12.35	£13.35
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Our own salt beef	£12.35	£13.35
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Atlantic prawn with seafood sauce	£12.95	£13.95
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Smoked mackerel	£12.65	£13.65
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The Trevaskis Farmer's Platter

Our own salt beef, home cooked British Lop ham, Cornish Yarg, **£13.65**

Cornish Brie and Pâté.

Served with fresh homemade piccalilli, homemade beetroot relish, side salad and freshly baked Da Bara bakery Focaccia.

Trevaskis wraps

Large flour tortilla wraps, fresh salad and coleslaw.

Peking duck	£8.65
Free range West Country duck with sliced spring onion, cucumber and hoi sin sauce.	

Pulled pork	£8.65
Our own rare breed British Lop pork, fresh leaves, topped with melted cheddar cheese.	

Feta, sweet beetroot and hummus	£8.65
Served with leaves and red onion relish. (v)	

Chicken Caeser	£8.65
Free range West Country chicken breast and crisp lettuce drizzled in Caeser sauce.	

Atlantic prawn and avocado	£8.65
Fresh Atlantic prawns with tender avocado and lamb's lettuce drizzled in a seafood sauce.	

Desserts

Please make your choice from our amazing cold counter – if you have room!

Standard portion	£6.25
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Child's portion	£5.25
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Half and half	£7.25
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Clotted cream / pouring cream / custard	60p
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Callestick ice cream scoop	£1.40
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Éclair	£4.15
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..... ALLERGENS

Please notify the Manager on Duty of any allergy issues before ordering your food.