

THE MARKET

BUTCHERY FISHMONGER DELI
FRESH FRUIT & VEG

OPEN FROM 8AM - 8PM, EVERY DAY

From your everyday store cupboard essentials to the more artisan product or food lover's delight, we aim to provide it all under one roof...



THE FARM

FARM PARK ANIMALS
PICK YOUR OWN & ORCHARDS

OPEN FROM 8AM - 7PM, EVERY DAY



Join the Trevaskis community...

Earn 1 point for every £1 spent in the Restaurant and The Market



To sign up please visit www.trevaskisfarm.co.uk/the-market

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		£3.95
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

TREVASKIS FARM

Evening meals from 6pm

SOMETHING TO START

- Fresh soup**
A large bowl of homemade soup served with our own freshly baked roll and butter **£6.35**
- Halloumi fries**
With caramelised red onion chutney **£6.95**
- Baby rack of our own free range pork ribs**
Marinated with soy and honey, drizzled in sweet chilli sauce **£7.25**
- Classic prawn cocktail**
Tender Atlantic prawns over crisp lettuce under a smooth seafood sauce **£7.25**
- Spicy marinated king prawns**
Cooked in a paprika, chilli and garlic butter served alongside toasted flatbread **£7.25**
- Quail Scotch eggs**
2 delicate quail eggs, our own sausage meat, dijon hollandaise and watercress **£7.25**
- Classic breaded mushrooms**
Rolled in homemade breadcrumbs and served with garlic mayonnaise **£6.95**
- Whole baked camembert (to share)**
Baked in a wood case with a half bulb of roasted garlic accompanied by crusty artisan bread **£8.95**
- Lamb kofta skewers**
Alongside leaves, crumbled feta, flatbread and minted yoghurt dip **£7.25**

SPECIALS

Please take a look at our daily specials menu for other hearty dishes including favourites from our Farmhouse Kitchen chefs and local catches fresh from our fishmonger.

www.trevaskisfarm.co.uk

trevaskis.farm @trevaskisfarm

STEAKS

Juicy steaks, the perfect cuts from our renowned butchery...

Rump steak

Prime 12oz rump from our butchery, served with grilled beef tomato and mushrooms £17.65

Sirloin steak

Prime 12oz sirloin from our butchery, served with grilled beef tomato and mushrooms £19.95

Rib eye steak

Prime 12oz rib eye from our butchery, served with grilled beef tomato and mushrooms £20.75

Fillet steak

Prime 8oz fillet from our butchery, served with grilled beef tomato and mushrooms £22.95

Surf 'n' Turf

Prime 12oz steak of the day from our butchery, accompanied by our fishmonger's seafood special, served with garlic butter and grilled beef tomato and mushrooms £20.95

Steak sauces + £2.95 each

Diane - Stilton and Port - Hot Pepper - Red Wine - Garlic

ALLERGENS

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

THE GRILL

Farmhouse Kitchen favourites straight from the grill...

Pulled pork burger duo

A great combo of our rare-breed British Lop pork and chilli burger, topped with slow cook BBQ pulled pork, melted cheese, leaves, tomato and red onion, served in a brioche bun with coleslaw on the side £14.95

8oz double burger

Two 4oz hand crafted burgers from our grass fed beef, with leaves, tomato and red onion in a brioche bun with sliced pickle, spicy tomato and caramelised onion relish on the side £14.95

Lamb and rosemary double burger

Two 4oz hand crafted lamb and rosemary burgers, leaves, tomato and onion in a brioche bun with minted yoghurt and feta on the side £14.95

Grilled portobello and halloumi burger

Large portobello mushroom grilled with halloumi, leaves, tomato and red onion in a brioche bun with sweet homemade beetroot relish on the side £13.25

Southern fried chicken fillet burger

Westcountry chicken fillet rolled in our Kentucky style rub then lightly fried, served in a brioche bun with crisp leaves and mayonnaise £14.95

Grilled 12oz gammon steak

From our own free range British Lop pork served with pineapple rings £16.55

Cheesy topped 12oz gammon steak

From our own free range British Lop pork topped with pineapple, mushrooms and melted cheese £17.55

Trevaskis mixed grill

With our free range British Lop pork loin, lamb cutlet, rump steak and gammon steak finished with a fried egg, pineapple ring, grilled beef tomato and mushrooms £24.95

THE STOVE

Roasted, fried or seared with the freshest of ingredients...

Fresh tagliatelle pasta

With roasted cherry tomatoes, spinach, white wine and mascarpone (v) £11.95

Whole roasted sweet peppers

Oven baked with leeks, fresh grated apple, pine nuts, bound with a cream sauce and parmesan topping £11.95

Smoked South Devon breed brisket

Creamy mashed Cornish potatoes, seasonal greens and red wine gravy £17.95

Roasted rump of lamb

Pea, broad bean, spring onion, smoked pancetta fricassee, capricorn goats cheese, basil pesto £17.65

Belly rack of ribs

Thick and meaty ribs from our home reared, free range British Lop pork marinated with soy and honey, drizzled in sweet chilli sauce £16.55

Slow roasted tender British Lop pork belly

With creamy mash potato, caramelised apples and a sweet cider gravy £17.45

Pan fried West Country duck breast

With buttered greens, finished with a rich plum and port jus £19.95

Ballotine of roasted chicken breast

Parma ham wrap, wild mushroom spinach mousse, truffle cream sauce, hints of tarragon £16.45

DESSERTS

Please make your choice from our dessert counter; stocked with over 30 desserts hand-made in our kitchen by our team of pastry chefs...

Standard portion £6.25
Child's portion £5.25
Half and half £7.25
Éclair £4.15
Bowl of strawberries £6.25

Extras

Clotted cream / pouring cream / custard + 60p
Ice cream (1 scoop) + £1.40

FROM THE WOK

Sizzling duck

Tender chunks of duck breast cooked with chilli, pineapple, mange tout and beansprouts in a sweet plum sauce with egg fried or steamed rice £18.85

Sizzling tamarind beef

Fillet steak, sweet peppers and spring onions with garlic, red onion, Szechuan pepper and fresh herbs with egg fried or steamed rice £17.85

Sizzling chicken and cashew nut

Tender strips of West Country chicken stir fried with crisp vegetables and cashew nuts with egg fried or steamed rice £16.95

Sizzling king prawns

Stir fried with crisp vegetables laced in an orange Cointreau sauce with egg fried or steamed rice £17.55

Sizzling black bean tofu and broccoli

Stir fried crisp vegetables and a rich black bean sauce with egg fried or steamed rice (v) £14.25

Sweet and sour chicken

Tender strips of West Country chicken breast, lightly battered, our homemade sweet and sour sauce with egg fried or steamed rice £16.95

FISH DISHES

Salmon fillet

Ethically produced in low numbers, this exquisite salmon is allowed to grow as nature intended. Oven seared with grilled cherry tomatoes and pomegranate molasses £15.45

Crispy battered haddock

From our own fishmonger served with garden peas, tartar sauce and a wedge of lemon £15.75

Trevaskis Farm fishcakes

Three homemade fishcakes over a watercress and cherry tomato salad with a light lemon and herb mayonnaise £14.65

A platter of succulent wholetail scampi

Served with hand-cut chunky chips, tartar sauce and a wedge of lemon £14.95

We pride ourselves on using the best South Devon Breed cattle in our butchery. We use barn-reared and free range West Country chickens from farmers we know and trust. Our pork joints are from our rare breed, home-reared British Lop pigs, bred by the Eustice family since 1863.

SIDES

Onion rings

Large homemade onion rings in our crisp batter £3.45

Coleslaw

Our classic homemade coleslaw £2.25

Garlic artisan bread

Fresh St Ives Bakery Turkish Bread with fresh garlic, butter and chives £3.45

Cheesy garlic artisan bread

Fresh St Ives Bakery Turkish Bread with fresh garlic, butter, cheese and chives £4.45

Trevaskis mixed green salad

Fresh leaves, cherry tomatoes and more in our house dressing to enjoy with any meal... £3.85

All main courses are served with your choice of chunky chips and a selection of fresh seasonal vegetables.

We grow over 100 different fruits, vegetables, salads and herbs for use in The Market and Farmhouse Kitchen Restaurant.