

DRINKS

SOFT DRINKS

	Small	Large
Cornish Orchards Elderflower Pressé	£3.50	
Cornish Orchards Lemonade	£3.50	
Cornish Orchards Ginger Beer	£3.50	
Fruit Juice	£3.15	
Mineral Water – still or sparkling	£2.15	£4.40
Appletise	£3.50	
Frobishers Fusion	£3.50	
Apple & Mango, Apple & Raspberry or Orange & Passionfruit		
Pip Organic	£2.45	
Strawberry & Blackcurrant fruit juice, Pineapple & Mango smoothie		
Squash	£1.10	£1.95
Pepsi / Diet Pepsi / Pepsi Max / Lemonade	£2.55	£3.95

HOT DRINKS

Tea per person	£2.60
Fruit Tea	£2.60
Cappuccino	£3.50
Latte	£3.50
Mocha	£3.50
Hot Chocolate	£3.95
Espresso	£2.40
Double Espresso	£3.20
Americano	£3.50
Flat White	£3.50

DRAFT BEERS

	Small	Large
Tribute Cornish Ale	£2.60	£4.95
Proper Job IPA	£2.70	£5.15
Korev Lager	£2.75	£5.25

CIDER

Westons Stowford Press	£2.60	£5.00
Westons Mixed Berry	£2.65	£5.15
Trevaskis Windfall Cider (500ml)	£4.95	

BOTTLED BEERS

Harbour Cornish Bitter 500ml	£4.95
Wolf Rock Red IPA 500ml	£4.95
Sea Fury Special Ale 500ml	£4.95
Guinness Original 330ml	£4.10
Crabbie's Alcoholic Ginger Beer	£4.40
St Ives Brewery Meor IPA 550ml	£4.95
St Ives Brewery Porth Pilsner 500ml	£4.95

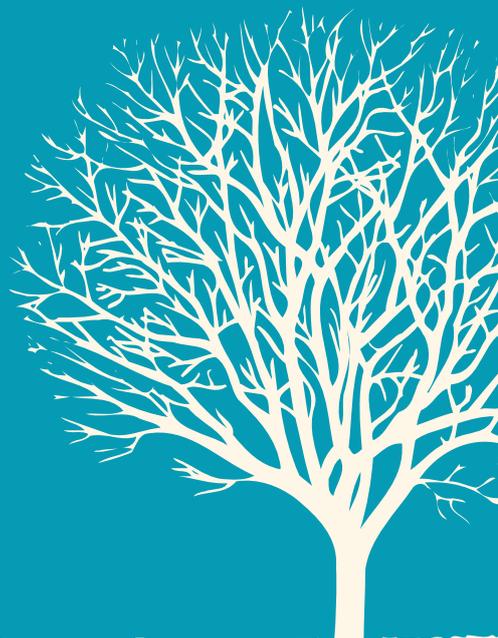
ALCOHOL FREE **NEW**

Peroni Libera 0% alcohol	£3.95
Westons Stowford Press Cider 0% alcohol	£3.95

SUNDAY MENU

*From 11.45am - 3.30pm
and 5.45pm to 6.45pm*

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.



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

www.trevaskisfarm.co.uk

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

HOUSE WINES

SPARKLING

125ml / Bottle

Tanners Prosecco Brut, Il Colle di Fabio Ceschin £3.95 / £23.95
Italy - Lovely fresh, pear and apple-driven style, hint of floral peach.

WHITES

175ml / 250ml / Bottle

Pacamaya Sauvignon Blanc, £5.40 / £6.40 / £17.45
Chile - Juicy, classic herby notes, lively citrus, subtle tropical fruit.

Pinot Grigio, Preciso £5.50 / £6.50 / £17.95
Italy - Zesty lime, balancing richer stone fruits.

Feteasca Regala, Paparuda £5.40 / £6.40 / £17.45
Romania - Crisp apple, pear, softer peach, apricot off-dry finish.

Vinho Verde, Vidigal £5.60 / £6.60 / £17.95
Portugal - Light-bodied, a mere 9.5% vol, and a lively spritz, off-dry finish.

Chardonnay, Freedom Cross £5.75 / £6.75 / £17.95
South Africa - Fresh, attractive pineapple and citrus fruit, Unoaked.

REDS

175ml / 250ml / Bottle

Pinot Noir, Lautarel £5.40 / £6.40 / £17.45
Romania - Brilliant light-bodied, cherry, raspberry and plum, coffee, exotic spices.

Lyrebird Shiraz, Wingara £5.40 / £6.40 / £17.45
South Eastern Australia - Rich plum, sweet red berry fruits, black pepper, vanilla, savoury dry finish.

Tanners Merlot, Vinadeis £5.75 / £6.75 / £17.95
Languedoc, France - Raspberry, softer plum, easy-going.

Malbec, Martinfort £5.75 / £6.75 / £17.95
Languedoc, France - Blackberry, cherry, good density, little wild herb, soft spice.

Aldonia Vendimia, Aldonia £5.95 / £6.95 / £18.35
Rioja, Spain - Full, dense, dark chocolate.

ROSÉ

175ml / 250ml / Bottle

Pinot Grigo Rosato, Amanti del Vino £5.50 / £6.50 / £17.95
Veneto, Italy - Summer fruits, white flowers, honey, crisp dry finish.

White Zinfandel, Angel's Flight £5.95 / £6.95 / £17.95
California, USA - Raspberry, cranberry, watermelon, peach fruit, juicy, lively and medium-sweet.

Picpool Rose £6.95 / £7.95 / £21.95
California, USA - Soft red summer fruits, pear, rose, citrus; crisp and dry with a light creaminess.

ALCOHOL FREE **NEW**

WILDLIFE BOTANICALS

NUDE/BLUSH SPARKLING 0.5% ABV 200ml / Bottle

Looking for that Prosecco lift? This uniquely English £5.95 / £16.95
bubbly with benefits, crafted in Cornwall, is infused with an uplifting elixir of vitamins, minerals and botanicals chosen for health-giving properties. Tastes delicious.

PENTIRE ADRIFT

50ml serve

A botanical non-alcoholic spirit made from unique plants native £6.55
to the North Cornwall coastline. Coastal, herbaceous, fresh.
Served with Fevertree Tonic and ice.

THE THREE SPIRIT RANGE

The Party Starter – Livener 50ml serve

ENERGISING. EXOTIC. FIERY. £5.95

Kick-start the night with this exotic, fiery elixir powered by guayusa, Schisandra and energising plants. With vibrant berries, bright aromatics and heat for a lively, euphoric feeling. Contains natural caffeine. Served on ice.

The Mood Booster – Social Elixir 50ml serve

ELEVATING. BITTERSWEET. HERBAL. £7.55

Lift your spirits with the ultimate social-enhancer containing powerful plants with powerful flavours. Bittersweet and curious! Served with ginger ale.

The Dream Maker – Nightcap 50ml serve

CALMING. WOODY. MELLOW. £5.95

Wind down with this smooth & indulgent slow-sipper. Lemon balm, valerian & hops entwine for a dreamy, mellow feeling. Served on ice.

SOUP

Homemade soup £6.65

Our own traditional recipe, freshly baked roll (granary or white) and butter

ROASTS

Child Small Large
£9.95 £13.95 £14.95

West Country chicken

Seasonal vegetables, cauliflower cheese, roasted Cornish potatoes, stuffing, gravy.

Locally reared South Devon Breed beef

Seasonal vegetables, cauliflower cheese, roasted Cornish potatoes, Yorkshire pudding, gravy, horseradish sauce.

Locally reared lamb

Seasonal vegetables, cauliflower cheese, roasted Cornish potatoes, gravy, mint sauce.

Home reared British Lop pork

Seasonal vegetables, cauliflower cheese, roasted Cornish potatoes, crackling, gravy, apple sauce.

Guest meat

*Please ask waiting staff, subject to availability

FREE FROM

Vegetable lasagne (V) £14.95

Our own traditional recipe, dressed house salad, coleslaw.

Vegetable quiche (V) £14.95

Your choice of either a selection of seasonal vegetables, dressed house salad or hand-cut chunky chips.

Moroccan lentil and vegetable stew (VG) (GF) £12.95

Chips or crusty artisan bread

Child Small Large
£9.95 £13.95 £14.95

Homemade Cranberry and Pistachio nut roast

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

Gluten free bread always available on request

KEY

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free

DESSERTS

Ask to see our amazing dessert menu.

ALLERGENS

Please notify the Manager on Duty of any allergy issues before ordering your food. Please note all our food is prepared and stored in an environment that contains allergens.