



TREVASKIS FARM

3 COURSE SEASONAL MENU

ONLY £29.95 INCLUDING DESSERT

STARTERS

Leek and potato soup (V) £6.75

Croutons

Moule Marinière £7.25

White wine, garlic, cream sauce, farmhouse bread

Beetroot and goats cheese terrine (V) £6.95

Beetroot purée, wild wood sorrel, Melba toast

Sticky British Lop pork-rib (GF, DF) £6.95

Orange and walnut salad, soy and honey sauce

Wild mushroom and tarragon arancini (V, VG, DF, GF) £7.95

Truffle mayo, rocket, walnut oil

Vegetarian haggis Scotch "eggs" (V, DF) £7.95

Piccalilli

MAINS

Trevaskis surf and turf (GF) £21.95

8oz South Devon breed rump steak, king prawns, garlic butter, chunky chips

Best of native South Devon breed beef (DF) £20.95

Beef wellington, bourguignon, short rib, roasted root vegetables, red wine jus

British Lop pork belly (GF) £19.95

Braised red cabbage, potatoes Anna, apple cider jus

Crispy salmon fillet (GF, DF) £18.95

Sweet and sour cabbage, spicy sauce, Parmentier potatoes

Lentils, chestnut & pepper wellington (V, DF) £18.95

Chestnut puree, roasted new potato, red wine jus

Korean style fried turkey (GF/DF) £18.95

Celeriac, gamja jorim (braised potatoes), kimchi, pickled radish, BBQ sauce

Vegan Haggis (V, VG, GF, DF) £18.95

Neeps and tatties, whiskey sauce

DESSERTS

Your choice from our dessert counter!

Certain dishes can be served gluten free or dairy free on request. **Just Ask!**

Mon - Sat

11.45am - 3pm
and from 5.45pm

KEY

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free