TREVASKIS FARM

JANUARY OFFERS

3 COURSE SET MENU

ONLY £22.95 INCLUDING DESSERT

22nd - 26th January 2024

Only £22.95

STARTERS

Leek and potato soup (V)

Croutons

Moule Marinière

White wine, garlic, cream sauce, farmhouse bread

Beetroot and goats cheese terrine (V)

Beetroot purée, wild wood sorrel, Melba toast

Sticky British Lop pork-rib (GF, DF)

Orange and walnut salad, soy and honey sauce

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

Truffle mayo, rocket, walnut oil

Vegetarian haggis Scotch "eggs" (V, DF)
Piccalilli

MAINS

Trevaskis surf and turf (GF)

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

Best of native South Devon breed beef (DF)

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

British Lop pork belly (GF)

Braised red cabbage, potatoes Anna, apple cider jus

Crispy salmon fillet (GF, DF)

Sweet and sour cabbage, spicy sauce, Parmentier potatoes

Lentils, chestnut & pepper wellington (V, DF)

Chestnut puree, roasted new potato, red wine jus

Korean style fried turkey (GF/DF)

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

Vegan Haggis (V, VG, GF, DF)

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!

KEY

Mon - Fri

11.45am - 3pm

and from 5.45pm

V - Vegetarian

VG - Vegan

GF - Gluten Free

DF - Dairy Free