



TREVASKIS FARM

# 3 COURSE SEASONAL MENU

## ONLY £29.95 INCLUDING DESSERT

**Mon - Sat**  
11.45am - 3pm  
and from 5.45pm

### STARTERS

**Courgette & Mint soup (V) £7.95**  
Croutons, home baked fresh bread roll

**Breadcrumbs pork shoulder kromeski (DF) £8.95**  
Charred pineapple, apple jus

**Pan seared mackerel (GF, DF) £8.95**  
Warm fennel, kohlrabi salad and lime dressing

**Curried vegetable samosa (VG, DF) £7.95**  
Chakalaka spiced relish

**Polenta fries (V, GF) £8.25**  
Pumpkin chutney, chicory, Cornish Blue, walnut, honey

**Lamb prosciutto with anchovy fritters (DF) £8.25**  
Salsa verde

### MAINS

**Trevaskis surf and turf (GF) £24.95**  
8oz South Devon breed rump steak, king prawns, garlic butter

**Pan Fried Cod (GF) £19.85**  
Wild garlic pesto crust, winter vegetable ratatouille, watercress

**Stuffed chicken roulade (GF) £19.95**  
Marinated porcini mushrooms, creamed crown prince squash, baked shallot, light brandy sauce

**Winter Lasagne (VG, DF, GF) £17.95**  
Roasted squash, lasagne, fresh tomato, basil, almond, toasted garlic bread, house salad

**Smoked tofu-dahl (VG, V, DF, GF) £17.95**  
Beetroot, pickled okra, flat bread

**Beef short rib (GF) £22.95**  
Truffle mash, crispy onions, wild mushrooms, baby carrots, salsa verde, beef jus

**Rum caramel glazed pork belly (DF, GF) £21.95**  
Parsnip puree, maple glazed carrots, crispy potato, parsnip crisps, walnuts, beef dripping gravy

### DESSERTS

**Your choice from our dessert counter!**

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

**V** - Vegetarian

**GF** - Prepared without gluten containing ingredients but in an environment that contains gluten

**VG** - Vegan

**DF** - Prepared without dairy containing ingredients but in an environment that contains dairy