



TREVASKIS FARM

3 COURSE SEASONAL MENU ONLY £32.95 INCLUDING DESSERT

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

STARTERS

Classic minestrone soup £7.95
Parsley oil, parmesan crouton

Grilled asparagus bruschetta £8.25
Cornish asparagus, toasted sourdough bread, whipped feta, lemon zest, extra virgin olive oil

Pulled pork nachos £8.25 (GF)
Tortilla chips, pulled pork, jalapeños, melted cheese, sour cream, salsa, guacamole

"Free from" nachos £7.95 (GF, DF, VG)
Tortilla chips, jalapeños, melted cheese, sour cream, salsa, guacamole

Duck breast £8.95 (GF, DF)
Charred chicory, mango salsa, hoisin sauce

Sticky BBQ pork bites £8.45 (GF, DF)
Spring onions, fresh chilli, sesame seeds

Pan fried scallops £8.95
Pea and mint purée, almond, lemon and lime dusting

Grilled watermelon £7.95 (GF)
Feta, chicory, toasted seeds

MAINS

Weeping Tiger £26.95
Chargrilled sirloin steak, Asian salad, nam jim jaew dipping sauce, chilli, noodles, sesame

Cornish lamb tagine £22.95 (GF)
Slow-cooked Cornish lamb shoulder, apricots, chickpeas, North African spices, toasted almonds, fresh coriander, cous cous

British Lop rib eye of pork £23.95 (GF)
Potato rosti, sweetheart cabbage, Chantenay carrots, apple, capers, gooseberry sauce

Herb crusted Cornish hake £21.95
Asparagus spears, roasted cherry tomatoes, lemon and caper sauce

Thai yellow curry £19.95 (GF, DF)
Green beans, coconut milk, poppadom, lime and coconut rice
Choose tofu (VG) or chicken

Goats cheese, beetroot and red onion tart £19.95
Whipped horseradish and crème fraiche, baby roast vegetables, tomato and basil dressing

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