



TREVASKIS FARM

AUTUMN OFFERS
3 COURSE SET MENU

7th - 11th October 2024

Only
£24.95
inc. dessert

STARTERS

Pumpkin, saffron and orange soup (VG, V, GF, DF)

Toasted pumpkin seeds, croutons

Breadcrumbs pork shoulder kromeski (DF)

Charred pineapple, apple jus

Sticky British Lop pork-rib (DF)

Orange and walnut salad, soy and honey sauce

Polenta fries (V, GF)

Pumpkin chutney, chicory, Cornish Blue, walnut, honey

Cornish mackerel fritter

English mustard, dill emulsion, watercress

Courgette carpaccio (VG, V, DF, GF)

Pine nuts, mint, salata dressing

MAINS

Trevaskis surf and turf (GF)

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

Pan fried cod loin (GF, DF)

Roasted red pepper, butternut squash, chorizo and chickpea cassoulet

Beef featherblade (GF)

Fondant potato, roast parsnip, cavolo nero, red wine jus

Chicken roulade (GF)

Marinade porcini mushrooms, creamed crown prince squash, baked shallot, brandy sauce

Slow roasted pork belly (GF)

Rosemary and pecan sweet potato mash, caramelised pears, apple Jus

Butternut squash wellington (VG, V, DF, GF)

Mash potato, seasonal greens

Smoked tofu-dahl (VG, V, DF, GF)

Beetroot, pickled okra, flat bread

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

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