



TREVASKIS FARM

# AUTUMN OFFERS

## 3 COURSE SET MENU

Only  
**£29.95**  
inc.dessert

### STARTERS

**Pumpkin, saffron and orange soup £7.95** (VG, V, GF, DF)  
Toasted pumpkin seeds, croutons

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

**Sticky British Lop pork-rib £8.45** (DF)  
Orange and walnut salad, soy and honey sauce

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

**Cornish mackerel fritter £8.65**  
English mustard, dill emulsion, watercress

**Courgette carpaccio £8.25** (VG, V, DF, GF)  
Pine nuts, mint, salata dressing

### MAINS

**Trevaskis surf and turf £22.95** (GF)  
8oz South Devon breed rump steak, king prawns, garlic butter

**Pan fried cod loin £20.95** (GF, DF)  
Roasted red pepper, butternut squash, chorizo and chickpea cassoulet

**Beef featherblade £22.95** (GF)  
Fondant potato, roast parsnip, cavolo nero, red wine jus

**Chicken roulade £19.95** (GF)  
Marinade porcini mushrooms, creamed crown prince squash, baked shallot, brandy sauce

**Slow roasted pork belly £21.95** (GF)  
Rosemary and pecan sweet potato mash, caramelised pears, apple Jus

**Butternut squash wellington £19.95** (VG, V, DF, GF)  
Mash potato, seasonal greens

**Smoked tofu-dahl £19.95** (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!**

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

**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