



TREVASKIS FARM
AUTUMN OFFERS
3 COURSE SET MENU

4th - 8th November 2024

Only
£24.95
inc. dessert

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

STARTERS

French onion soup

Gruyère cheese crouton

Braised pig's cheeks (GF, DF)

Caramelised pearl onions, crispy sage leaves

Pan seared mackerel (GF, DF)

Warm fennel, kohlrabi salad and lime dressing

Roasted red pepper arancini (VG, GF, DF)

Chicory, rocket, pinenut, pomegranate salad, maple, citrus dressing

Curried vegetable samosa (V, VG, DF)

Chakalaka spiced relish

Pan fried herb and garlic mushrooms (V)

Creamy polenta, parmesan

MAINS

Trevaskis surf and turf

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

Pan fried hake loin

Chorizo, red pepper and butterbean stew, coriander, paprika butter

Braised beef shin (DF)

Pomme Anna, salted kale, olive and orange gremolata, red wine reduction

Trio of Westcountry free range chicken

Rolled chicken ballotine, mushroom pâté, mini chicken pie, chicken broth, bacon and brie tartiflette

Rum caramel glazed pork belly (DF, GF)

Parsnip puree, maple glazed carrots, crispy potato, parsnip crisps, walnuts, beef dripping gravy

Vegan Haggis (V, VG, GF, DF)

Neeps and tatties, whiskey sauce

Sweet potato and corn chowder (V, VG, GF, DF)

Stuffed courgette, sweet cherry tomatoes, rocket and pine nut salad, balsamic glaze

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