



TREVASKIS FARM

FEBRUARY/MARCH SPECIAL MENU

3 COURSE SET MENU

Only
£29.95
inc. dessert

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

STARTERS

French onion soup £7.95

Gruyère cheese crouton

“Fish fingers” goujons £8.95 (DF)

Lemonade batter, aioli, malt vinegar

Chicken chorizo pâté £8.95

Flat bread, heritage tomato chutney

Braised pig’s cheeks £7.50 (GF, DF)

Caramelised pearl onions, crispy sage leaves

Pan fried herb, garlic mushrooms £7.50 (GF, V)

Creamy polenta, parmesan

Japanese fusion platter £9.95 (VG, GF, DF)

Tofu mini burrito, sesamé shiitake sushi, oshinko rolls, crispy seaweed, pickled ginger, wasabi

MAINS

Trevaskis surf and turf £24.95 (GF)

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

Smokey roasted beef short rib £23.95 (DF, GF)

Blackberry barbecue sauce, fennel and celeriac coleslaw, sweet potato croquette

Trio of Westcountry free range chicken £21.95

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

Lamb Rogan Josh £21.45 (GF, DF Option)

Pilau rice, crispy poppadom, salsa, yoghurt

Pan fried cod £21.95 (GF)

Crushed peas, lemon and saffron risotto, gremolata

Cranberry, sprout and pecan pilaf £19.95 (VG, GF, DF)

Edamame beans, rocket, yoghurt toasted nuts and seeds

Butternut squash Wellington £19.45 (VG, V)

Mash potato, seasonal greens

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