



TREVASKIS FARM

# JANUARY/FEBRUARY OFFERS

## 3 COURSE SET MENU

Only  
**£29.95**  
inc.dessert

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

### STARTERS

**Leek and potato soup £8.45 (V)**

Croutons

**Moule Marinière £8.95**

White wine, garlic, cream sauce, farmhouse bread

**Beetroot and goats cheese terrine £8.25 (V)**

Beetroot purée, wild wood sorrel, Melba toast

**Sticky British Lop pork-rib £8.45 (GF, DF)**

Orange and walnut salad, soy and honey sauce

**Wild mushroom and tarragon arancini £8.45 (V, VG, DF, GF)**

Truffle mayo, rocket, walnut oil

**Cornish mackerel fritter £8.65 (DF)**

English mustard & dill emulsion, watercress

### MAINS

**Trevaskis surf and turf £23.95 (GF)**

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

**Best of native South Devon breed beef £22.95 (DF)**

Beef Wellington, bourguignon, short rib, roasted root vegetables, red wine jus

**Crispy pork ramen £22.95 (DF)**

Egg noodles, miso broth, seasonal greens, crispy kale, caramelised onions, kimchi, siracha (Fried tofu (V) option)

**Pan fried salmon £22.95 (GF, DF)**

Fricassee of peas, spring onions, leeks, smoked bacon

**Lentil, chestnut & pepper Wellington £21.95 (VG)**

Chestnut puree, roasted new potato, red wine jus

**Brazilian fish stew (Moqueca) £22.95**

Coconut, lime, coriander, Venere black rice, crusty sourdough

**Baghara Baingan £19.95 (DF, GF, VG)**

Hyderabadi style brinjal curry, eggplant, coconut, peanut, sesame, pilau rice, pickled red onion, spicy tahini

### 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