



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

Baghare 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

VG - Vegan

GF - Prepared without gluten containing ingredients
but in an environment that contains gluten

DF - Prepared without dairy containing ingredients
but in an environment that contains dairy