



TREVASKIS FARM

# JANUARY OFFERS

## 3 COURSE SET MENU

ONLY £25.95 INCLUDING DESSERT

26th - 30th January 2026

Only  
**£25.95**  
inc.dessert

**Mon - Fri**

11.45am - 3pm  
and from 5.45pm

### STARTERS

#### Leek and potato soup (V)

Croutons

#### Moule Marinière

White wine, garlic, cream sauce, farmhouse bread

#### Beetroot and goats cheese terrine (V)

Beetroot purée, wild wood sorrel, Melba toast

#### Sticky British Lop pork-rib (GF, DF)

Orange and walnut salad, soy and honey sauce

#### Wild mushroom and tarragon arancini (V, VG, DF, GF)

Truffle mayo, rocket, walnut oil

#### Cornish mackerel fritter (DF)

English mustard & dill emulsion, watercress

### MAINS

#### Trevaskis surf and turf (GF)

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

#### Best of native South Devon breed beef (DF)

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

#### Crispy pork ramen (DF)

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

#### Pan fried salmon (GF, DF)

Fricassee of peas, spring onions, leeks, smoked bacon

#### Lentil, chestnut & pepper Wellington (VG)

Chestnut puree, roasted new potato, red wine jus

### 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