



TREVASKIS FARM

SPRING SEASONAL MENU

3 COURSE SET MENU

Only
£32.95
inc. dessert

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

STARTERS

Broad bean & pancetta soup £8.45

Crispy pancetta, lemon & herb oil

Asparagus £8.95 (V)

Crispy poached egg, chive hollandaise, sorrel

Pan-seared scallops £9.45 (GF, DF)

Wild garlic & white bean hummus, spring onion, hazelnut pesto

Pan-fried mackerel £8.95 (GF)

Pickled rhubarb, chard salad, mustard vinaigrette, rhubarb sauce

Crisp spring vegetable pakora £8.65 (VG, GF, DF)

Coriander, nigella seeds, spiced mango chutney

MAINS

Crispy five-spice beef £23.45 (DF)

Twice-cooked beef short rib, sticky soy glaze, sesame & lime slaw, Szechuan pepper fries

Pork Tomahawk steak £24.95 (GF) (Supplement)

Rocket, herb pesto, roasted Mediterranean vegetables, new potatoes, toasted pine nuts

Slow cooked dandelion & burdock brisket £22.95 (GF)

House seasoning, purple sprouting broccoli, butter mashed potatoes, dandelion & burdock jus

Pan-roasted cod £21.95 (GF)

Courgette risotto, crisp mint leaf, mint oil

Sencha-poached salmon poke bowl £22.95 (DF, GF)

Toasted Camargue red rice, nori furikake, broad bean, avocado, radish, pickled ginger

Brazilian fish stew (Moqueca) £21.95

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

Spring wild mushroom & puy lentil ragù £19.95

Tomato, tarragon, lemon zest, pappardelle pasta

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