



TREVASKIS FARM

# EARLY SUMMER SEASONAL MENU

## 3 COURSE SET MENU

Only  
**£32.95**  
inc. dessert

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

### STARTERS

**Butternut squash, coconut & chilli soup £8.45 (DF, VG)**  
Coconut bread, coconut cream

**Sweet pea panna cotta £9.95**  
White crab meat, lemon, gooseberry purée, brown crab toast

**Pan-fried mackerel £8.95 (GF, DF)**  
Chorizo-braised leeks, shallot crisps, cider vinegar reduction

**Thai crab cake £8.95**  
Jalapeño street slaw, lime and sweet chilli dipping sauce

**Lamb kofta skewer £8.95**  
Minted yoghurt, cucumber ribbon salad, flatbread, harissa oil

**Pan fried herb, garlic mushrooms £7.65 (GF)**  
Creamy polenta, parmesan

### MAINS

**Marinated lamb rump £26.95 (GF)**  
Courgette moussaka, black olives, new potatoes, steamed calabrese, lamb jus

**Pork loin medallion £24.95**  
Hispi cabbage, buttered Silesian dumpling, blackcurrant BBQ sauce, crackling

**Lemon, garlic and herb chicken supreme £22.95 (GF)**  
Sweetcorn and broad bean chowder, pancetta crisp, smoked paprika oil, charred polenta cake

**Roast hake loin £22.95 (GF)**  
Herbed Parmentier potatoes, caramelised fennel, vermouth velouté, samphire, charred lemon

**Duo of Cornish fish £24.95 (GF)**  
Local Sea Bass & Sea Bream, crushed herby new potatoes, cavolo nero, clams, saffron sauce

**Baghare Baingan £19.95 (DF, GF, VG)**  
Peanut, sesame and coconut aubergine curry, pilau rice, pickled red onion, spicy tahini sauce

### 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