



TREVASKIS FARM

SUMMER SEASONAL MENU

3 COURSE SET MENU

Only
£32.95
inc. dessert

STARTERS

Summer courgette & mint soup £8.45 (V, VG option)
Crème fraîche, croutons

Korean fried pork belly bites £8.95 (DF, GF)
Kimchi, gochujang ketchup, fresh spring onions, toasted sesame seeds

Moules mariniere £9.95 (GF option)
White wine, garlic, cream, artisan bread

Chipotle lime fish taco £9.95
Pickled red cabbage, spicy taco sauce, lime, coriander

Prosciutto & melon £8.25 (DF, GF)
Aged balsamic reduction, fresh mint

Hong Kong cauli £7.95 (V, DF)
Sweet and Sour sauce, pineapple salsa

Heritage tomato bruschetta £7.95 (V, VG)
Balsamic reduction

MAINS

Herb crusted Lobster Thermidor £36.95 (GF) - Set Menu supplement £7.50
New potatoes, rocket, cherry tomatoes, toasted pine nuts, balsamic reduction

Crab Linguini £23.45
Chilli, garlic, courgette, white wine, Parmesan

Pan fried Sri Lankan hake loin £22.95
Coconut rice, curry sauce, yoghurt, salsa, chilli, lime

Crispy chicken breast £22.95 (GF)
Caramelised shallots, potato fondants, smoky red pepper purée, rich onion jus

BBQ beef short rib £22.95 (DF)
Blackberry barbecue sauce, fennel and celeriac coleslaw, potato & chive croquette

Porchetta-style crispy rolled pork belly £23.95 (GF)
Pea purée, honey-glazed baby carrots, roasted new potatoes, toasted hazelnuts, cider jus

Mediterranean vegetable Wellington £19.95 (VG)
Crushed basil potatoes, steamed calabrese, sun-dried tomato & red wine jus

DESSERTS

Your choice from our dessert counter!

Certain dishes can be served gluten free or dairy free on request, **Just Ask!**

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

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