

Mon - Fri

11.45am - 3pm

and from 5.45pm

TREVASK S FARM

# OCTOBER OFFERS 3 COURSE SET MENU

6th - 10th October 2025

Only £25.95

# **STARTERS**

Roasted pumpkin & sage soup (VG)

Toasted seeds, crouton

Sticky British Lop pork rib (GF, DF)
Orange & walnut salad, soy & honey glaze

### Steamed mussels

Cider, leeks & chorizo, artisan bread

Pan-seared mackerel (GF, DF) Fennel & kohlrabi salad, lime dressing

Greek baked feta in filo (V)
Trevaskis Farm honey drizzle

Hog's pudding Scotch egg
Apple, celeriac puree

## MAINS

Trevaskis surf & turf (GF)
8oz South Devon breed rump steak, king prawns, garlic butter

**South Devon breed beef featherblade** (GF, DF) Crispy potatoes, roast parsnip, cavolo nero, red wine jus

Pan-fried Cod

Wild garlic pesto crust, thyme & mushroom risotto

Lemon Sole fillet (GF)

Fondant potato, samphire, pea purée, tartar velouté

#### Chicken roulade

Porcini mushrooms, creamed crown prince squash, rosemary potato pave, baked shallot, brandy sauce

Rum caramel glazed British Lop pork belly (GF)

Parsnip purée, maple-glazed carrots, crispy potato, parsnip crisp, walnut, beef dripping gravy

**Butternut squash Wellington (VG)** 

Crispy potatoes, Cornish Sea salted kale

## **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