



TREVASKIS FARM

OCTOBER OFFERS

3 COURSE SET MENU

Only
£29.95
inc.dessert

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

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