

TREVASKIS FARM
NOVEMBER OFFERS
3 COURSE SET MENU

3rd - 7th November 2025

Only
£25.95
inc. dessert

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

STARTERS

Classic French onion soup

Gruyere crouton

Cornish mackerel fritter (DF)

English mustard & dill emulsion, watercress

Polenta fries (GF)

Pumpkin chutney

Venison croquette (DF)

Spiced pear chutney

Curried vegetable samosa (VG)

Chakalaka spiced relish

Pork & apple terrine

Pickled baby beet, roasted apple compote,
toasted brioche

MAINS

Trevaskis surf & turf (GF)

8oz South Devon breed rump steak, king prawns, garlic butter

Braised South Devon breed beef shin (GF)

Pomme Anna, Cornish sea salted kale, olive and orange gremolata, red wine reduction

Pan-fried hake (GF)

Saffron cream sauce, potato pave, buttered greens

Steamed cod (GF)

Curried mussels, steamed broccoli

Stuffed pork loin

Sage & chestnut stuffing, autumn vegetable tian, parsnip purée, Vermouth jus

Cornish chicken supreme (GF)

Fondant potato, buttered sprouts, caramelised roasted shallot, crispy sage leaves, cider & apple jus

Wild mushroom & chestnut Wellington (VG)

Crispy potatoes, braised red cabbage

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