



TREVASKIS FARM

# EARLY SUMMER SEASONAL MENU

## 3 COURSE SET MENU

### STARTERS

**Tomato, red pepper and mint soup £8.45** (V, DF) (GF on request)  
Mint oil, served with fresh bread

**Roasted butterfly sardines £9.65** (DF)  
Gooseberry pickle, confit garlic, dill oil, toasted focaccia

**Moroccan spiced mussels £9.95** (DF, GF on request)  
Tomato, coconut, chilli, coriander, crusty bread

**Char siu pork belly bao £9.65**  
Kimchi, caramelised red onion, tomato relish

**Crispy mozzarella sticks £8.65**  
Panko crumb, baconnaise dip

Only  
**£32.95**  
inc. dessert

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

### MAINS

**8oz South Devon breed grass-fed rump steak £24.95** (GF)  
Roast garlic and pink peppercorn butter, mushrooms, tomato, chunky chips

**Lamb rump £26.95** (GF) - £4 supplement on set menu  
Mediterranean vegetables, fondant potato, olives, mint yoghurt

**Tomahawk pork chops £24.95** (GF)  
Roasted new potatoes with honey & bacon, tender stem broccoli, carrot & ginger purée

**Fish Duo £23.95**  
Plaice paupiette, crab mousse, smoked haddock croquette, potato rosti, kale, lemon beurre blanc

**Malaysian-style vegetable curry £19.95** (VG, GF)  
Green chilli, aubergine, peppers, crispy tofu, fragrant lemon rice

**Crab, chilli and lime linguine £23.95**  
Fennel, shallot, courgetti, grated parmesan

### DESSERTS

**Your choice from our dessert counter!**

Certain dishes can be served gluten free or dairy free on request.

**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