



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 chop £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