



TREVASKIS FARM

SUMMER SEASONAL MENU

3 COURSE SET MENU

Only
£32.95
inc. dessert

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

STARTERS

Courgette & potato soup (V) (GF on request)
Grated gruyere, croutons, chive oil

Baked crab gratin

Shellfish and tomato sauce, parmesan, garlic crostini

Thai- style mussels (DF, GF on request)
Lemongrass, chilli, ginger, coconut, toast ciabatta

Mascarpone stuffed courgette flower (V)
Sultanas, pine nuts, beetroot, kohlrabi

Harissa lamb kofta bites (DF)
Tzatziki, coriander, caramelised red onion crackers

MAINS

8oz South Devon breed grass-fed rump steak (GF)
Herb and Dijon mustard butter, mushrooms, tomato, chunky chips

Pork loin medallion

Hispi cabbage, buttered Silesian dumpling, blackcurrant BBQ sauce, crackling

'Beer- can' chicken

 (GF)

½ Westcountry chicken, Trevaskis smoky rub, summer slaw, potato rosti, beer peppercorn sauce

Whole lemon sole

 (GF)

Lemon cream, capers, mint oil, new potatoes

Roast lobster gratin

 (GF) - £8 supplement

½ lobster, melted Gruyère, sauce américaine, shaved fennel, celery & herb salad

Baghare Baingan

 (VG, GF)

Peanut, sesame and coconut aubergine curry, jasmine rice, pickled red onion

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