

## DRINKS

### SOFT DRINKS

	Small	Large
Luscombe Elderflower Pressé 270ml	£4.45	
Luscombe Lemonade 270ml	£4.45	
Luscombe Ginger Beer 270ml	£4.45	
Trevaskis Apple Juice 250ml	£4.45	
Fruit Juice	£4.25	
Mineral Water – still or sparkling	£2.95	£5.55
Appletise	£4.45	
Frobishers Fusion Apple & Mango, Apple & Raspberry or Orange & Passionfruit	£4.45	
Pip Organic Strawberry & Blackcurrant fruit juice, Pineapple & Mango smoothie	£3.25	
Squash	£1.65	£2.95
Diet Pepsi / Pepsi Max / Lemonade	£3.15	£4.95

### HOT DRINKS

Tea per person	£3.25
Fruit / Green Tea	£3.25
Cappuccino / Latte / Mocha	£4.15
Matcha Latte	£4.75
Chai Latte	£4.35
Hot Chocolate	£4.95
Luxury Hot Chocolate	£5.95
Espresso	£3.25
Double Espresso / Americano	£3.95
Flat White	£4.15

### ICED DRINKS

Iced Matcha Latte	£4.75
Iced Chai Latte	£4.35
Flavoured Syrups	+ 50p

### DRAFT BEERS

	Half	Pint
Tribute Cornish Ale	£3.45	£6.55
Proper Job IPA	£3.65	£6.75
Korev Lager	£3.65	£6.75
Harbour Brewing Co. Arctic Sky Cold IPA	£3.75	£6.95

### CIDER

Westons Stowford Press	£3.35	£6.55
Westons Mixed Berry	£3.45	£6.75
Trevaskis Windfall Cider (500ml)		£6.65

### BOTTLED BEERS

Dynamite Valley Gold Rush Golden Ale 500ml	£6.55
Dynamite Valley TNT American Style IPA 500ml	£6.55
Dynamite Valley Brian Special Bitter 500ml	£6.55
Sharps Doombar Amber Ale 500ml	£6.55
Guinness Original 330ml	£5.95
Crabbie's Alcoholic Ginger Beer	£5.85
Corona 330ml	£5.25

### ALCOHOL FREE

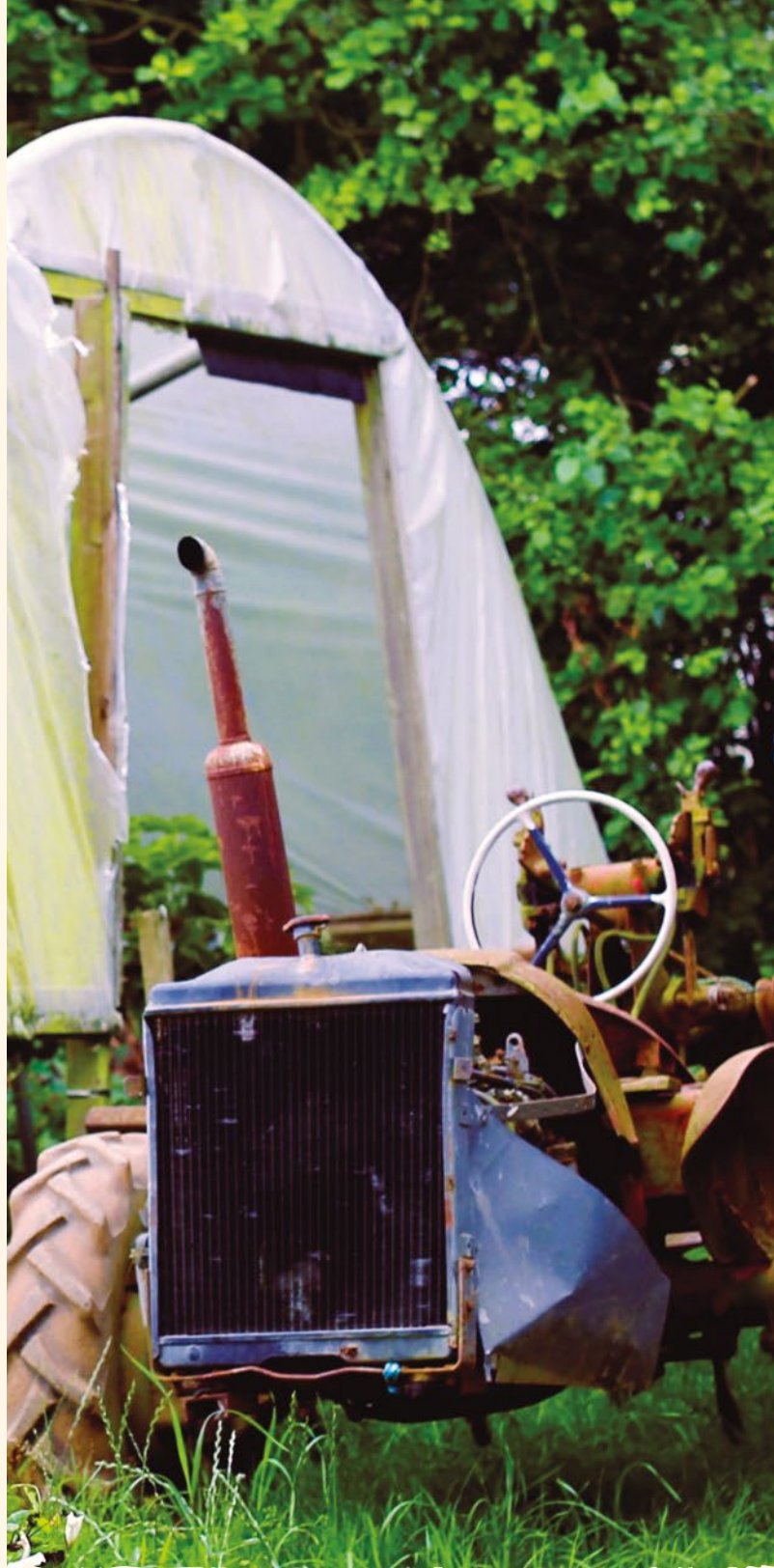
Peroni Libera 0% alcohol	£4.95
Rattler Cider 0% alcohol	£5.45
Doombar Zero 0% alcohol	£6.55

*Please ask a member of staff  
to see the full wine list*

# SUNDAY MENU

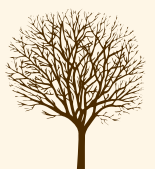
*From 11.45am - 3.30pm*

*and 5.45pm to 6.45pm*



[www.trevaskisfarm.co.uk](http://www.trevaskisfarm.co.uk)

 [trevaskis.farm](https://www.facebook.com/trevaskis.farm)  [@trevaskisfarm](https://www.instagram.com/trevaskisfarm)



# FOOD MILES<sup>TM</sup> YARDS

Our native South Devon beef is slow-reared on grass, creating beautiful marbling and deep, natural flavour, then dry-aged on the bone for up to 35 days for exceptional tenderness.

Our pork comes from outdoor-reared British Lop pigs, a rare Cornish breed, prized for its rich flavour, reared here on the farm.

We serve only free-range and barn-reared West Country chicken from trusted farmers with the highest welfare standards.

All our meat is expertly hand cut by our own team of highly - skilled butchers.

## Cover

The tractor is the David Brown VAD12/V (better known as the 2D), produced at Meltham Mills between 1956 and 1961, bought new circa 1958 by the Eustices and still in active service on the farm today (maybe not on Sundays).

## SOUP

### Homemade soup

£8.95

Our own traditional recipe, freshly baked roll and butter

## ROASTS

*All served with seasonal vegetables, cauliflower cheese, roasted Cornish potatoes and homemade gravy*

Child	Standard	Large
£13.65	£18.95	£19.95

### West Country chicken

Homemade stuffing

### Native South Devon Breed beef

Yorkshire pudding, horseradish sauce

### Locally reared lamb

Mint sauce

### Home reared British Lop pork

Crackling, apple sauce

## FREE FROM

*Our roasts can be prepared without dairy and/or gluten containing ingredients*

Child	Standard	Large
£13.65	£18.95	£19.95

### Homemade cranberry and pistachio nut roast (V)

Served with seasonal vegetables, roasted Cornish potatoes, cauliflower cheese (contains dairy and gluten), swede (contains dairy) and vegetarian gravy

*Prefer a vegan option? Just ask!*

### Beef or vegetable lasagne (V)

£18.95

Our own traditional recipe, dressed house salad, garlic bread

### Five Bean Chilli Bowl (V, GF) - (VG option) NEW £18.95

Five bean chilli, jasmine rice, melted cheese, fresh salsa, guacamole, coriander. (mild)

## DESSERTS

*Ask to see our amazing dessert menu.*

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

## FOOD ALLERGY OR INTOLERANCE?

Please note that although we take care in the preparation of your food to avoid contamination, all our food is prepared in an environment that contains allergens. Please notify the Manager on Duty of any allergy/intolerance issues before ordering your food so that we can discuss ingredients with you.