

TREVASKIS FARM
OCTOBER OFFERS
3 COURSE SET MENU

5th - 9th October 2026

Only
£25.95
inc. dessert

STARTERS

Roasted pumpkin, chilli and ginger soup (VG, GF)

Toasted pumpkin seeds, herb oil, crouton

Chinese vegetable spring rolls (V)

Sesame and lime sweet chilli dipping sauce, crisp seaweed

Hot-smoked salmon scotch egg

Soft hen egg, dill and horseradish crème fraîche,
pickled beetroot, cornichon

Jamaican jerk pork rib (DF, GF)

Slow-cooked pork rib, Jamaican jerk spices,
sticky glaze, mango and lime salsa

Steamed mussels (GF option)

Cider, leeks, chorizo, artisan bread

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

MAINS

8oz South Devon rump steak (GF)

Café de Paris butter, rocket and parmesan salad, chunky chips

Wild mushroom and spinach Wellington (VG)

Roasted garlic potatoes, red wine and thyme jus,
seasonal vegetables

Pan-roasted Cornish hake (GF)

Hazelnut brown butter, cauliflower purée, braised leeks,
roasted grapes

Roasted duck breast (GF)

Parsnip purée, spiced plum, roasted autumn vegetables,
crispy duck skin

Slow-braised beef cheek

Creamed potato, roasted wild mushrooms, jus, kale,
crisp shallots

Roast chicken roulade

Apple and sage stuffing, celeriac purée, wintergreens,
smoked bacon and brie potato gratin, chicken jus

DESSERTS

Your choice from our dessert counter!

Many 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