TREVASKIS FARM

# NOVEMBER SEASONAL
## 3 COURSE SET MENU

Only **£29.95** inc.dessert

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

## STARTERS

**Roasted squash, coconut and miso soup** (GF, DF, V) **£7.95**
Soft-boiled egg, spiced onion, Sriracha oil

**Crispy confit duck poppadom** (DF) **£9.50**
Crispy confit duck leg, hoisin glaze, cucumber, spring onion, sesame

**Chicken liver parfait** (GF option) **£9.25**
Spiced apple and cider chutney, toasted brioche, sage

**Roasted cauliflower and harissa** (VG, GF, DF) **£8.50**
Hummus, pomegranate, toasted almonds, coriander

**Smoked haddock and leek croquette** **£9.25**
Dill mayonnaise, pickled cucumber, caper and lemon dressing

## MAINS

**8oz South Devon rump steak** **£23.95**
Peppercorn and thyme butter, chunky chips, crispy onions, rocket

**Rare breed Cumberland - style sausage wheel** **£20.95**
Buttery mash, fire-roasted vegetables, savoy, rich thyme and beef-bone gravy

**Dal chana masala** (VG, DF) **£19.95**
Spiced lentil and chickpea curry, coriander and lime rice, toasted flatbread, mango and chilli chutney

**Half tandoori roast chicken** (GF) **£22.95**
Bombay potatoes, coriander, saag – style greens, mint yoghurt

**Pan-fried Cornish hake** (GF) **£22.95**
Lemon and fennel risotto, tender stem broccoli, dill oil

**Slow-roasted lamb shoulder** **£21.95**
Parsnip purée, roasted carrots, mint and rosemary jus

## DESSERTS

**Your choice from our dessert counter!**

Many dishes can be served gluten free or dairy free on request. **Just Ask!**

**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