TREVASKIS FARM

NOVEMBER OFFERS

3 COURSE SET MENU

2nd - 6th November 2026

Only **£25.95** inc.dessert

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

STARTERS

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

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

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

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

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

MAINS

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

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

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

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

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

Slow-roasted lamb shoulder
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