



TREVASKIS FARM  
**FEBRUARY OFFERS**  
**3 COURSE SET MENU**  
**ONLY £25.95 INCLUDING DESSERT**  
23rd - 27th February 2026

Only  
**£25.95**  
inc. dessert

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

### STARTERS

**French onion soup**  
Gruyère cheese crouton

**Charred fillet of mackerel (GF)**  
Candied beetroot, lemon gel, cucumber, horseradish cream

**Chicken chorizo pâté**  
Flat bread, heritage tomato chutney

**Braised pig's cheeks (GF, DF)**  
Caramelised pearl onions, crispy sage leaves

**Pan fried herb, garlic mushrooms (GF, V)**  
Creamy polenta, parmesan

**Japanese fusion platter (VG, GF, DF)**  
Tofu mini burrito, sesame shiitake sushi, oshinko rolls, crispy seaweed, pickled ginger, wasabi

### MAINS

**Trevaskis surf and turf (GF)**  
8oz South Devon breed rump steak, king prawns, garlic butter

**Crispy five-spice beef (DF)**  
Twice-cooked beef short rib, sticky soy glaze, sesame & lime slaw, Szechuan pepper fries

**Trio of Westcountry free range chicken**  
Rolled chicken ballotine, mushroom pâté, mini chicken pie, chicken broth, bacon and brie tartiflette

**Chicken Tikka Massala (DF)**  
Spiced tomato, coconut, plant-based yogurt, pilau rice, poppadom, mango chutney

**Pan fried cod (GF)**  
Crushed peas, lemon and saffron risotto, gremolata

**Cranberry, sprout and pecan pilaf (VG, GF)**  
Edame beans, rocket, yoghurt toasted nuts and seeds

**Goats cheese shallot tarte tatin (V, DF)**  
Heritage tomato salad, balsamic glaze

### DESSERTS

**Your choice from our dessert counter!**

Certain 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