



TREVASKIS FARM

FEBRUARY/MARCH SPECIAL MENU

3 COURSE SET MENU

Only
£29.95
inc. dessert

Mon - Sat
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

Rollled 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