

HOUSE WINES

House Wines

Whites

175ml / 250ml / Bottle

Gravite Medium Blanc VdP d'Oc, France £4.20/£5.20/£13.75
This off-dry wine erupts with ripe tropical fruit which cascade from the glass.

The Gumnut Chardonnay, Australia £4.20/£5.20/£13.75
Benchmark Aussie Chardonnay - sunshine in a glass. Ripe tropical fruit flavours punctuated with a touch of refreshing citrus.

Vina Lupina Pinot Grigio, Italy £4.25/£5.20/£13.90
Bright light yellow, crisp and fruity with a floral nose, its taste fresh and long lasting.

Picpoul De Pinet Els Pyreneus, France £4.35/£5.35/£14.35
Fine and fruity reminiscence of citrus tropical fruits and spring flowers. Well balanced with a fresh, clean finish.

Maota Bay Sauvignon Blanc, New Zealand £4.55/£5.85/£16.25
Ripe tropical fruit gives way to a heady green fruit medley of green peppers, gooseberries and apple, followed through with racy acidity.

Reds

175ml / 250ml / Bottle

Cambio 7 Merlot, Chile £4.25/£5.20/£13.70
Pleasant complexity of ripe black cherry and plum fruit aromas, spiced fruitcake and earthy nuances, with ripe sweet flavours of plums and currants.

The Gumnut Shiraz, Australia £4.20/£5.20/£13.75
Bursting with bags of blackcurrant and cherry flavours and a touch of savoury black pepper on the side.

Argento Malbec, Argentina £4.35/£5.35/£14.45
Juicy flavours of plum and blackberry with a touch of chocolate and vanilla from oak ageing lead into a long finish.

Rioja Crianza Señorío De Labarta, Spain £4.35/£5.65/£16.25
Ripe red berries, spices and vanilla, elegant and harmonious on the palate.

Rosé

175ml / 250ml / Bottle

Califia Falls Zinfandel Rosé, USA £4.35/£5.35/£14.95
Strawberries, raspberries and sweet red cherry flavours blend together in this off dry rosé, finished off with palate cleansing acidity.

Vino Lupina Pinot Grigio Blush, Italy £4.20/£5.25/£13.90
This light, easy-drinking rosé wine has subtle red fruit flavours and a soft finish.

Fizz

125ml / Bottle

Tanners Prosecco Brut DOC Treviso, Italy £3.95/£17.95
Bright and zesty with attractive floral notes, fresh apple and pear fruit, and an ample richness on the tongue; quite precise and very well-balanced.

Many more wines available, please ask one of our staff for the full wine list...

DRINKS

Drinks

Soft drinks	Small	Large
Trevaskis Apple Juice	£2.75	£5.35
Polgoon Elderflower Pressé	£2.65	£5.15
Polgoon Lemonade	£2.65	£5.15
Polgoon Ginger Beer	£2.65	
Fruit Juices	£2.35	
Mineral Water – still or sparkling	£1.95	£3.95
Appletise	£2.35	
Frobishers Fusion – Apple & Mango, Apple & Raspberry or Orange & Passionfruit	£2.65	
Squash	£0.90	£1.60
Pepsi/Diet Pepsi/Lemonade	£1.85	£3.25
Draught beers	Half	Pint
Tribute Cornish Ale	£2.10	£4.10
Carlsberg Lager	£2.10	£4.10
Korev	£2.25	£4.25
Cider		
Westons Stowford Press Cider	£2.05	£3.95
Cornish Orchards Cider	£2.95 a bottle	
Polgoon Cornish Berry Cider	£2.95 a bottle	
Bottled beers		
Trevaskis Best Bitter	£3.55	
Skinner's Ales		
Betty Stogs, Cornish Knocker, Hops & Honey	£3.55	
Cornish Orchards Alcoholic Ginger Beer	£3.35	
Budweiser	£3.35	
Guinness	£3.35	
Corona	£3.35	
Beck's Blue	£3.35	
Hot beverages		
Tea per person	£1.80	
Coffee per person	£1.95	
Fruit Tea	£1.90	
Cappuccino	£2.80	
Latte	£2.80	
Mocha	£2.90	
Hot Chocolate	£2.80	
Espresso	£1.95	
Double Espresso	£2.65	
Americano	£2.80	
Flat White	£2.80	



Evening meals from 6pm

SOMETHING TO START

Fresh soup

A large bowl of homemade soup served with a freshly baked roll and butter £5.85

Polenta chips

Homemade chunky chips served with leaves and a chutney of tomato, apple, ginger and almond £6.75

Baby rack of our own free range pork ribs

Marinated with soy and honey, served with lambs lettuce drizzled in sweet chilli sauce £6.95

Classic prawn cocktail

Tender Atlantic prawns over crisp lettuce under a smooth seafood sauce £6.40

Spicy marinated king prawns

Cooked in a paprika, chilli and garlic butter served alongside a toasted flatbread £6.95

Portobello mushroom

Grilled mushroom, spiced apple chutney, topped with Cornish Blue and mustard and herb crust £6.50

Classic breaded mushrooms

Rolled in homemade breadcrumbs and served with garlic mayonnaise £6.50

Whole baked camembert (to share)

Baked in a wood case with a half bulb of roasted garlic accompanied by crusty artisan bread £8.25

Lamb kofta skewers

Alongside leaves, crumbled feta, flatbread and minted yoghurt dip £6.95

SPECIALS

Please take a look at our daily specials menu for other hearty dishes including favourites from our Farmhouse Kitchen chefs and local catches fresh from our fishmonger.

www.trevaskisfarm.co.uk

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STEAKS

Juicy steaks, the perfect cuts from our renowned butchery...

Rump steak

Prime 12oz rump from our butchery, served with grilled beef tomato and mushrooms £15.65

Sirloin steak

Prime 12oz sirloin from our butchery, served with grilled beef tomato and mushrooms £17.45

Rib eye steak

Prime 12oz rib eye from our butchery, served with grilled beef tomato and mushrooms £18.45

Fillet steak

Prime 10oz fillet from our butchery, served with grilled beef tomato and mushrooms £19.95

Surf 'n' Turf

Prime 12oz steak of the day from our butchery, accompanied by our fishmonger's seafood special, served with garlic butter, and grilled beef tomato and mushrooms £18.65

Steak sauces + £2.95 each

Diane - Stilton and Port - Hot Pepper -
Red Wine - Garlic

All allergen information available on request – please ask a member of the team for details.

THE GRILL

Farmhouse Kitchen favourites straight from the grill...

Pulled pork burger duo

A great combo of our rare-breed pork and chilli burger, topped with slow cook BBQ pulled pork, melted cheese, leaves, tomato and red onion, served in a brioche bun with coleslaw on the side £12.95

8oz double burger

Two 4oz hand crafted burgers from our grass fed beef, with leaves, tomato and red onion in a brioche bun with sliced pickle, spicy tomato and caramelised onion relish on the side £12.95

Lamb and rosemary double burger

Two 4oz hand crafted lamb and rosemary burgers, leaves, tomato and onion in a brioche bun with minted yoghurt and feta on the side £12.95

Grilled portobello and halloumi burger

Large portobello mushroom grilled with halloumi, leaves, tomato and red onion in a brioche bun, with sweet beetroot relish on the side £11.25

Trevaskis Tex-Mex style burger

Duo of grass fed beef burgers, leaves, tomato, red onion in a brioche bun with large jalapeño peppers and salsa dressing on the side £12.95

Grilled 12oz gammon steak

From our own free range pork served with pineapple rings £14.95

Cheesy topped 12oz gammon steak

From our own free range British Lop pork topped with pineapple, mushrooms and melted cheese £15.95

Trevaskis mixed grill

With our free range British Lop pork loin, lamb cutlet, rump steak and gammon steak finished with a fried egg, pineapple ring, grilled beef tomato and mushrooms £22.50

SIDES

Onion rings

Large homemade onion rings in our crisp batter £2.75

Coleslaw

Our classic homemade coleslaw £2.25

Garlic ciabatta

Fresh ciabatta with fresh garlic, butter and chives £2.60

Cheesy garlic ciabatta

Fresh ciabatta with fresh garlic, butter, cheese and chives £3.55

Trevaskis mixed green salad

Fresh leaves, cherry tomatoes and more in our house dressing to enjoy with any meal... £3.75

All main courses are served with chunky chips and a selection of fresh seasonal vegetables.

We grow over 100 different fruits, vegetables, salads and herbs for use in The Market and Farmhouse Kitchen Restaurant.

THE STOVE

Roasted, fried or seared with the freshest of ingredients...

Fresh tagliatelle pasta

With roasted cherry tomatoes, spinach, white wine and mascarpone (v) £10.95

Whole roasted sweet peppers

Oven baked with leeks, fresh grated apple, pine nuts, bound with a cream sauce and parmesan topping £11.45

Local pan seared lamb cutlets

Gratinated with a mustard and herb crust alongside dauphinoise potatoes and a light redcurrant jus £15.55

Belly rack of ribs

Thick and meaty ribs from our home reared, free range pork marinated with soy and honey and served with lambs lettuce drizzled in sweet chilli sauce £14.50

Slow roasted tender British Lop pork belly

With creamy mash potato, caramelised apples and a sweet cider gravy £15.85

Pan fried West Country duck breast

With buttered greens, finished with a rich plum and port jus £17.65

West Country sesame chicken

Glazed and roasted, served with a light stock, honey and sesame sauce £14.85

DESSERTS

Please make your choice from our dessert counter; stocked with over 30 desserts hand-made in our kitchen by our team of pastry chefs...

Standard portion

£5.85

Child's portion

£4.85

Half and half

£6.85

Crumble

£5.35

Child's crumble

£4.35

Éclair

£3.95

Bowl of strawberries

£3.95

Extras

Clotted cream / pouring cream / custard + 50p

Ice cream (1 scoop) + £1.35

FROM THE WOK

Sizzling duck

Tender chunks of duck breast cooked with chilli, pineapple, mange tout and beansprouts in a sweet plum sauce served with egg fried or steamed rice £17.25

Sizzling tamarind beef

Fillet steak, sweet peppers and spring onions with garlic, red onion, Szechuan pepper and fresh herbs served with egg fried or steamed rice £16.25

Sizzling chicken and cashew nut

Tender strips of West Country chicken stir fried with crisp vegetables and cashew nuts served with egg fried or steamed rice £15.25

Sizzling king prawns

Stir fried with crisp vegetables laced in an orange Cointreau sauce with egg fried or steamed rice £16.55

Sizzling blackbean tofu and broccoli

Stir fried crisp vegetables and a rich black bean sauce with egg fried or steamed rice (v) £12.95

FISH DISHES

Fillet of Scottish salmon

Oven seared with grilled cherry tomatoes and pomegranate molasses £14.50

Crispy battered haddock

From our own fishmonger served with crushed minted peas, tartar sauce and a wedge of lemon £14.95

Trevaskis Farm fishcakes

Three homemade fishcakes over a watercress and cherry tomato salad with a light lemon and herb mayonnaise £13.45

A platter of succulent whole tail scampi

Served with hand-cut chunky chip, tartar sauce and a wedge of lemon £12.95

We pride ourselves on using the best South Devon Breed cattle in our butchery. We use barn-reared and free range West Country chickens from farmers we know and trust. Our pork joints are from our rare breed, home-reared British Lop pigs, bred by the Eustice family since 1863.