

20% OFF
ALL SOUTH DEVON
BREED STEAKS FROM
THE TM BUTCHERY

8-12 OCT 2018, 8AM-8PM

TERMS: Valid for steak purchases made from the TM butchery on given dates only. Steaks subject to availability. Compensations or alternatives for the value of the voucher will not be given.

www.trevaskisfarm.co.uk/voucher

20% OFF
ALL MAIN COURSES
FROM OUR EVENING
MENU

22-26 OCT 2018, FROM 6PM

TERMS: Main meals only. Booking essential for voucher to be redeemed. Vouchers valid from 6pm on the given dates. Subject to availability - if there is no available space in the restaurant, compensation for the value of the voucher will not be given.

www.trevaskisfarm.co.uk/voucher

FREE
DESSERT WITH YOUR
MAIN MEAL

15-19 OCT 2018, FROM 6PM

TERMS: Compensation or alternatives for the value of the voucher will not be given. Booking essential for voucher to be redeemed. Trevaskis Farm cannot guarantee availability of table space. Vouchers valid from 6pm on the given dates. Dessert subject to availability.

www.trevaskisfarm.co.uk/voucher

10% OFF
ANY BUTCHERY
AND FISHMONGER
PURCHASES

22-26 OCT 2018, 8AM-8PM

TERMS: Valid for all TM butchery and fishmonger purchases made on the given dates between 8am and 8pm. All butchery items subject to availability. Compensations or alternatives for the value of the voucher will not be given.

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3 COURSE*
SPECIAL MENU 1

ONLY £17.50 PER PERSON

29 OCT - 2 NOV 2018, FROM 6PM

TERMS: Booking is essential for voucher to be redeemed. To include starter and main from the special menu only and choice of dessert. Subject to availability. Compensation for the value of the voucher will not be given. Trevaskis Farm cannot guarantee availability of table space. Vouchers valid from 6pm on the given dates.

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3 COURSE*
SPECIAL MENU 2

ONLY £17.50 PER PERSON

12 - 16 NOV 2018, FROM 6PM

TERMS: Booking is essential for voucher to be redeemed. Highest value meal/item charged. Compensation or alternatives for the value of the voucher will not be given. Trevaskis Farm cannot guarantee availability of table space. Vouchers valid from 6pm on the given dates.

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3 COURSE* SPECIAL MENU 1

29TH OCT - 2ND NOV 2018

ONLY £17.50 INCLUDING DESSERT

*Offer available in conjunction with valid coupon. Price per person.

STARTERS

Autumn mushroom and tarragon soup - homemade bread roll

Moules - vintage cider, apple, cream, herbs

Sticky British Lop pork rib, sweet chilli jam, Asian salad

Halloumi fries - pumpkin chutney

Autumn fig salad, chicory, cornish blue cheese, walnut, honey

MAINS

Surf and Turf - 8oz rump steak, king prawns, garlic butter

Smoked paprika baked hake fillet - broccoli, beetroot and toasted seed salad, balsamic reduction

Mushroom and leek risotto - toasted pine nuts, basil oil, sweet potato crisps

Chicken breast baked wrapped in bacon, garlic, chorizo, tomato basil sauce, wilted spinach

Lamb bake - layers of west country minced lamb, aubergine in rich tomato sauce, hints of nutmeg with focaccia bread and crisp salad leaves

Fresh linguine pasta - with our baby meatballs in tomato and chilli, fresh feta, mint sprigs

DESSERT

Your choice from our dessert counter...

3 COURSE* SPECIAL MENU 2

12TH - 16TH NOVEMBER 2018

ONLY £17.50 INCLUDING DESSERT

*Offer available in conjunction with valid coupon. Price per person.

STARTERS

Classic French onion soup - gruyere crouton

Clams baked with herb butter and parmesan dusting

Chicken and Chorizo skewers infused with sage, balsamic reduction

Mackerel fillet over warm fennel, kohlrabi salad and lime dressing

Persian spiced, pulled British Lop Pork - flat bread, avocado, minted yoghurt

MAINS

Surf and Turf - 8oz rump steak, king prawns, garlic butter

Whole baked Lemon Sole - lemon, caper, herb butter

Roasted Guinea fowl supreme - braised red cabbage, red wine jus

Cod Italiano - oven baked fillet with tomato, basil and olive topping

Sticky British Lop pork ribs - kung po style, pineapple salsa, leaves

Moroccan spiced Lamb tagine - steamed rice, flat bread, minted yoghurt

Baked vegetable pie - puff pastry lid, creamy mash potato and pouring gravy

DESSERT

Your choice from our dessert counter...

TREVASKIS FARM

Evening a la carte
New 2018 menu

Relax and enjoy our
Autumn offers

SEE INSIDE FOR VOUCHERS & FULL DETAILS

20% OFF
ALL SOUTH DEVON
BREED STEAKS FROM
THE TM BUTCHERY

FREE
DESSERT WITH YOUR
MAIN MEAL

20% OFF
ALL MAIN COURSES
FROM OUR EVENING
MENU

NATIONAL SAUSAGE WEEK
CELEBRATION! BUY 500G
SAUSAGES AND GET 500G

FREE

2 FOR 1
2 MAIN COURSES
FOR THE PRICE OF 1
MONDAY - FRIDAY

10% OFF
ANY BUTCHERY
AND FISHMONGER
PURCHASES

3 COURSE*
SPECIAL MENUS
ONLY £17.50



Restaurant: 01209 713931 Farm Market: 01209 714009

E-mail: hello@trevaskisfarm.co.uk Visit: www.trevaskisfarm.co.uk

[f trevaskis.farm](https://www.facebook.com/trevaskis.farm) [@trevaskisfarm](https://www.instagram.com/@trevaskisfarm)

Trevaskis Farm Connor Downs, Hayle TR27 5JQ

SOMETHING TO START

Fresh soup
A large bowl of homemade soup served with our own freshly baked roll and butter £5.95

Halloumi fries
With caramelised red onion chutney £6.75

Baby rack of our own free range pork ribs
Marinated with soy and honey and drizzled in sweet chilli sauce £6.95

Classic prawn cocktail
Tender Atlantic prawns over crisp lettuce under a smooth seafood sauce £6.95

Spicy marinated king prawns
Cooked in a paprika, chilli and garlic butter served alongside a toasted flatbread £7.45

Duck Croquettes
Served with hoisin mayo, on a bed of spring onion and finely sliced ginger £7.25

Classic breaded mushrooms
Rolled in homemade breadcrumbs and served with garlic mayonnaise £6.75

Whole baked camembert (to share)
Baked in a wood case with a half bulb of roasted garlic accompanied by crusty artisan bread £8.75

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

SIDES

Onion rings
Large homemade onion rings in our crisp batter £2.95

Coleslaw
Our classic homemade coleslaw £2.25

Garlic artisan bread
Fresh St Ives Bakery Turkish Bread with fresh garlic, butter and chives £2.95

Cheesy garlic artisan bread
Fresh St Ives Bakery Turkish Bread with fresh garlic, butter, cheese and chives £3.95

Trevaskis mixed green salad
Fresh leaves, cherry tomatoes and more in our house dressing to enjoy with any meal... £3.85

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 GRILL

Pulled pork burger duo

A great combo of our rare-breed British Lop 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 British Lop 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

£22.95

STEAKS

Rump steak

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

£15.95

Sirloin steak

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

£17.95

Rib eye steak

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

£18.95

Fillet steak

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

£20.95

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

£18.95

Steak sauces + £2.95 each

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

THE STOVE

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

£15.95

Belly rack of ribs

Thick and meaty ribs from our home reared, free range British Lop pork marinated with soy and honey and drizzled in sweet chilli sauce

£14.95

Slow roasted tender British Lop pork belly

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

£15.95

Pan fried West Country duck breast

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

£17.95

Sticky sesame chicken

Whole West Country chicken breast, oven baked, served over seasonal greens with a light sweet honey and sesame sauce

£14.95

FISH DISHES

Fillet of Scottish salmon

Oven seared with grilled cherry tomatoes and pomegranate molasses

£14.75

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

£13.75

A platter of succulent whole tail scampi

Served with hand-cut chunky chips, tartar sauce and a wedge of lemon

£13.45

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

£17.45

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

£16.65

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

£15.45

Sizzling king prawns

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

£16.75

Sizzling blackbean tofu and broccoli

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

£12.95

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

£5.95

Child's portion

£4.95

Half and half

£6.95

Crumble

£5.45

Child's crumble

£4.45

Éclair

£3.95

Bowl of strawberries

£4.95

DRINKS

Soft drinks

	Small	Large
Trevaskis Apple Juice	£2.95	£5.45
Polgoon Elderflower Pressé	£2.95	£5.45
Polgoon Lemonade	£2.95	£5.45
Cornish Orchards Ginger Beer	£2.95	
Fruit Juices	£2.65	
Mineral Water – still or sparkling	£1.95	£3.95
Appletise	£2.95	
Frobishers Fusion – Apple & Mango, Apple & Raspberry or Orange & Passionfruit	£2.95	
Ozo Fruity - Apple & Blackcurrent	£2.05	£3.35
Squash	£0.95	£1.65
Pepsi/Diet Pepsi/Pepsi Max/Lemonade	£2.05	£3.35

Draught beers

	Half	Pint
Tribute Cornish Ale	£2.15	£4.25
Eureka APA	£2.25	£4.35
Carlsberg Lager	£2.15	£4.25
Korev	£2.35	£4.35

Cider

Westons Stowford Press Cider	£2.15	£4.15
Cornish Orchards Cider	£3.45	a bottle
Polgoon Cornish Berry Cider	£3.45	a bottle

Bottled beers

Trevaskis Best Bitter	£3.65
Skinner's Ales	
Betty Stogs, Cornish Knocker, Hops & Honey	£3.65
Crabbie's Alcoholic Ginger Beer	£3.65
Budweiser	£3.45
Guinness	£3.45
Corona	£3.45
Beck's Blue	£3.45

Hot beverages

Tea per person	£1.95
Coffee per person	£2.05
Fruit Tea	£2.05
Cappuccino	£2.90
Latte	£2.90
Mocha	£2.95
Hot Chocolate	£2.95
Espresso	£2.05
Double Espresso	£2.75
Americano	£2.90
Flat White	£2.90

HOUSE WINES

Whites

175ml / 250ml / Bottle

QL Vinho Verde Quinta da Lixa, Portugal £4.35/£5.35/£13.95
A fresh and well-balanced wine, with fruity and floral aromas of apple, grapefruit and herbal notes.

Chardonnay Four Growers, Australia £4.45/£5.45/£13.95
This Chardonnay is packed with grapefruit, lime and melon flavors, all bound up with a zesty, crisp citrus balance which cuts through to the finish.

Pinot Grigio Via Nova, Italy £4.45/£5.25/£13.95
Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy to drink dry white, with a sublime lingering finish reminiscent of fresh garden herbs and peach.

Sauvignon Blanc Longue Roche, France £4.45/£5.45/£14.55
Vibrant and zesty with the classic Sauvignon nose of gooseberries, and a hint of tropical fruit on the light bodied, crisp, unoaked palate

Sauvignon Blanc Land Made, New Zealand £4.65/£5.95/£16.45
The palate is brimming with fresh/vivacious fruit that is balanced with a crisp, mineral finish.

Reds

175ml / 250ml / Bottle

Merlot Casa Lejano, Chile £4.40/£5.35/£13.95
Medium bodied and juicy, with notes of ripe red fruits, interlaced with subtle hints of sweet spice and pepper.

Shiraz Stormy Cape, South Africa £4.40/£5.35/£13.95
Generous berry fruit flavours. The palate is medium bodied, soft and dry with a good concentration of blackcurrant fruit and spicy overtones.

Malbec Argentio, Argentina £4.50/£5.50/£14.75
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 £4.65/£5.75/£16.55
Ripe red berries, spices and vanilla, elegant and harmonious on the palate.

Rosé

175ml / 250ml / Bottle

White Zinfandel Canyon Road, USA £4.55/£5.55/£15.25
This wine is light-bodied with hints of strawberry, cherry and watermelon and a smooth crisp finish.

Pinot Grigio Blush Via Nova, Italy £4.45/£5.45/£14.45
The palate is light, dry and crisp with a delicious balance between zingy citrus and fruity red berry flavours. Very easy to drink, finishing clean and refreshing.

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.

Stay up to date with all of our offers

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