

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



7-11 OCT 2019, 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.

20% OFF
ALL MAIN COURSES
FROM OUR EVENING
MENU

21-25 OCT 2019, 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.

FREE
DESSERT WITH YOUR
MAIN MEAL

14-18 OCT 2019, 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.

10% OFF
ANY BUTCHERY
AND FISHMONGER
PURCHASES

21-25 OCT 2019, 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.

3 COURSE*
SPECIAL MENU 1

ONLY £17.50 PER PERSON

28 OCT - 1 NOV 2019, 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.

3 COURSE*
SPECIAL MENU 2

ONLY £17.50 PER PERSON

11 - 15 NOV 2019, 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.

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

4-8 NOV 2019, 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.

3 COURSE* SPECIAL MENU 1

28TH OCT - 1ST NOV 2019

ONLY £17.50 INCLUDING DESSERT

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

STARTERS

Cauliflower and celeriac soup - crusty roll

Moules - shallot, saffron cream

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

Carrot, feta & sweet potato fritter - spiced yogurt

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

MAINS

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

Whole baked lemon sole - lemon, capers, herb butter

Roasted butternut, sweet potato & chickpea tagine - cous cous, tzatziki

British Lop pork belly - celeriac & pear mash, cider jus

Free range chicken supreme - wild mushroom, tarragon sauce

Tian of lamb - potatoes Anna, ratatouille, red wine butter sauce

DESSERT

Your choice from our dessert counter...

3 COURSE* SPECIAL MENU 2

11TH - 15TH NOVEMBER 2019

ONLY £17.50 INCLUDING DESSERT

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

STARTERS

Classic French onion soup - gruyere, croutons

Pan seared scallops - parsnip puree, pancetta crumb

Hunter's terrine - homemade piccalilli, toast

Twice baked cheese souffle - white wine cream, fresh chives

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

MAINS

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

Pan fried hake - roasted cauliflower, sage & almond risotto

Free range chicken breast - aromatic Tuscan sauce, fondant potatoes

Roast British Lop pork belly - apple fritters, colcannon, apple cider jus

Herb crusted rack of lamb - gremolata pesto

Sweet potato and chickpea curry - sweet potato, red lentils, chickpea, fragrant steamed rice (v)

DESSERT

Your choice from our dessert counter...

TREVASKIS FARM

Evening a la carte

New 2019 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@trevasiskfarm.co.uk Visit: www.trevasiskfarm.co.uk

trevaskis.farm @trevasiskfarm

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

£6.25

Halloumi fries

With caramelised red onion chutney

£6.95

Baby rack of our own free range pork ribs

Marinated with soy and honey, drizzled in sweet chilli sauce

£7.25

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

£7.65

Quail Scotch eggs

2 delicate quail eggs, our own sausage meat, dijon hollandaise and watercress

£7.25

Classic breaded mushrooms

Rolled in homemade breadcrumbs and served with garlic mayonnaise

£6.95

Whole baked camembert (to share)

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

£8.95

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

£3.25

Coleslaw

Our classic homemade coleslaw

£2.25

Garlic artisan bread

Fresh St Ives Bakery Turkish Bread with fresh garlic, butter and chives

£3.45

Cheesy garlic artisan bread

Fresh St Ives Bakery Turkish Bread with fresh garlic, butter, cheese and chives

£4.45

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

£13.95

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

£13.95

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

£13.95

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

£12.25

Southern fried chicken fillet burger

Westcountry chicken fillet rolled in our kentucky style rub then lightly fried, served in a brioche bun with crisp leaves and mayonnaise

£13.95

Grilled 12oz gammon steak

From our own free range British Lop pork served with pineapple rings

£15.55

Cheesy topped 12oz gammon steak

From our own free range British Lop pork topped with pineapple rings

£16.55

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

£23.75

STEAKS

Rump steak

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

£16.75

Sirloin steak

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

£18.95

Rib eye steak

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

£19.75

Fillet steak

Prime 8oz fillet from our butchery, served with grilled beef tomato and mushrooms

£21.95

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

£19.95

Steak sauces + £2.95 each

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

ALLERGENS

Please notify the Manager on Duty of any allergy issues before ordering your food.

THE STOVE

Fresh tagliatelle pasta

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

£11.45

Whole roasted sweet peppers

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

£11.75

Smoked South Devon breed brisket

Creamy mashed Cornish potatoes, seasonal greens and red wine gravy

£17.95

Local pan seared lamb cutlets

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

£16.45

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

£15.75

Slow roasted tender British Lop pork belly

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

£16.45

Pan fried West Country duck breast

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

£18.95

Sticky sesame chicken

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

£15.65

FISH DISHES

Loch Duart salmon fillet

Ethically produced in low numbers, this exquisite salmon is allowed to grow as nature intended. Oven seared with grilled cherry tomatoes and pomegranate molasses.

£14.75

Crispy battered haddock

From our own fishmonger served with crushed garden 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

£13.95

A platter of succulent wholetail scampi

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

£13.95

FROM THE WOK

Sizzling duck

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

£17.95

Sizzling tamarind beef

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

£16.95

Sizzling chicken and cashew nut

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

£15.95

Sizzling king prawns

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

£17.25

Sizzling blackbean tofu and broccoli

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

£13.25

Sweet and sour chicken

Tender strips of West Country chicken breast, lightly battered, our homemade sweet and sour sauce with egg fried or steamed rice

£15.95

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

Clotted cream / pouring cream / custard

60p

Callestick ice cream scoop

£1.40

Bowl of strawberries

£5.95

DRINKS

Soft drinks	Small	Large
Trevaskis Apple Juice	£2.95	£5.45
Cornish orchards Elderflower Pressé	£2.95	£5.45
Cornish orchards Lemonade	£2.95	
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	
Pip Organic - Strawberry & Blackcurrant fruit juice, Pineapple & Mango smoothie	£1.95 each	
Squash	£0.95	£1.65
Pepsi/Diet Pepsi/Pepsi Max/Lemonade	£2.15	£3.45
Draught beers	Half	Pint
Tribute Cornish Ale	£2.25	£4.35
Carlsberg Lager	£2.25	£4.45
Korev	£2.45	£4.55
Cider		
Westons Stowford Press Cider	£2.25	£4.35
Cornish Orchards Cider	£3.65	a bottle
Polgoon Cornish Berry Cider	£3.65	a bottle

Bottled beers

Skinner's Ales	
Betty Stogs, Cornish Knocker, Hops & Honey	£3.75
Crabbie's Alcoholic Ginger Beer	£3.75
Toast Craft Lager	
"Bloomin' Lovely" Session IPA - a punchy Pale Ale	
"Much Kneaded" Full hop refreshing pilsner style	£3.45
Guinness	£3.45
Corona	£3.45
Beck's Blue	£3.45

Hot beverages

Tea per person	£2.15
Coffee per person	£2.25
Fruit Tea	£2.35
Cappuccino	£2.95
Latte	£2.95
Mocha	£2.95
Hot Chocolate	£3.25
Espresso	£2.05
Double Espresso	£2.75
Americano	£2.95
Flat White	£2.95

HOUSE WINES

Whites

175ml / 250ml / Bottle

Pacamaya Sauvignon Blanc

£4.65/£5.65/£14.95

Central Valley, Chile

Ripe and juicy with classic herby notes, lively citrus and subtle tropical fruits.

Pino Grigio, Preciso

£4.65/£5.85/£15.45

Sicily, Italy

Hand-harvested from cooler north-facing slopes in the Trapani area: Zesty lime and white flowers balancing richer stone fruits.

Vinho Verde, Vidigal

£4.75/£5.95/£15.75

Vinho Verde DOC, Portugal

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.

Feteasca Regala, Paparuda

£4.50/£5.55/£14.35

Timisoara, Romania

Vibrant and zesty with the classic Sauvignon nose of gooseberries, and a hint of tropical fruit on the light bodied, crisp, unoaked palate.

Chardonnay, Freedom Cross

£4.75/£5.95/£15.75

Western Cape, South Africa

Fresh, with a lightly creamy texture and attractive pineapple and citrus fruit; Unoaked but extended lee-aging gives richness, body and a little toastiness.

Reds

175ml / 250ml / Bottle

Pinot Noir, Lautrel

£4.70/£5.85/£15.25

Timisoara, Romania

Brilliant light-bodied yet ample Pinot Noir from western Romania: Cherry, raspberry and plum, a touch of coffee and exotic spices.

Lyrebird Shiraz, Wingara

£4.65/£5.85/£15.45

South Eastern Australia

Rich plum and sweet red berry fruits, black pepper and a little creamy vanilla: Ripe and rounded, with good structure and a savoury dry finish.

Tanners Merlot, Vinadeis

£4.75/£5.95/£15.75

Languedoc, France

Sweet, youthful, upfront whack of raspberry and then softer notes of plum. Easy-going, supple and very juicy.

Malbec, Martinfort

£4.75/£5.95/£15.75

Languedoc, France

Lovely perfumed dark flowers, chunky blackberry and cherry fruit: Good density, smooth tannins and a little wild herb and soft spice.

Rosé

175ml / 250ml / Bottle

Pinot Grigio Rosato, Amanti del Vino

£4.65/£5.85/£15.45

Veneto, Italy

Soft red summer fruits, white flowers and a touch of honey. Creamy, with a crisp dry finish.

White Zinfandel, Angel's Flight

£4.80/£5.95/£15.75

California, USA

Loads of raspberry, cranberry, watermelon and peach fruit. Juicy, lively and medium-sweet.

Fizz

125ml / Bottle

Tanners Prosecco Brut DOC Treviso

£3.95/£19.50

Italy

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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