



TREVASKIS FARM

VALENTINES MENU

3 COURSES £25

SOMETHING TO START

Baked clams, Oloroso Spanish sherry, garlic crème, fresh parsley, lemon | £6.50

Chestnut, thyme and white onion soup, hazelnut oil, croutons | £6.25

Seared scallops, cauliflower puree, smoked bacon and cider glaze | £6.95

Sweet potato and spinach arancini, aubergine puree, fresh pomegranate (v) | £6.25

Niçoise salad, yellow fin tuna, cherry tomatoes, cucumber, vitelotte potato, green bean, baby gem lettuce, black olive dressing | £6.50

Five spice rib – slow roasted, hoisin honey glaze | £6.75

Roasted pear and Cornish blue cheese soufflé (v) | £6.55

MAIN COURSES

Grilled Sirloin, sweet potato rosti, crisp shallots, bearnaise sauce | £18.95

Beef fillet wellington, wild mushroom pate, fondant potatoes, salted kale, red wine jus | £21.50

Salmon fillet, whipped avocado, citrus crab salad, chilli and coriander dressing | £14.95

Grilled fillet of Brill, light stock velouté with spring leeks, heritage carrot tagliatelle | £17.95

Roasted haunch of venison, sweet potato puree, buttered greens, rosemary and redcurrant jus
| £18.50

Roast Cannon of Lamb, steamed kale, dauphinoise, red wine and port sauce | £17.50

Free-Range chicken breast, wrapped bacon, stuffed chorizo and cream cheese, charred leeks,
garlic sauce | £15.95

Niçoise salad, yellow fin tuna, cherry tomatoes, cucumber, vitelotte potato, green bean, baby gem lettuce, black olive dressing | £14.95

Moroccan squash and aubergine tagine, toasted naan bread, coriander and chilli (V) | £13.95

DESSERT

Your choice from our dessert counter...