



TREVASKIS FARM

Est. 1980

# VALENTINE'S MENU

3 COURSES £25.95

GIN FIZZ COCKTAIL £2.95

\*AVAILABLE FROM 6PM

## SOMETHING TO START

Beetroot carpaccio  
Goat's cheese, croutons, watercress, rosemary oil

Tian of dressed crab  
Cucumber jelly, fennel and dill salad

Guinea fowl bon bons  
Pistachio, blackberry syrup, guinea fowl scratching

Thai spiced river Exe mussels  
Lime, chilli, lemongrass, coconut and coriander broth

Tender fillet steak carpaccio  
Jerusalem artichoke caponata, fresh grated Parmesan

Roasted butternut squash and red pepper soup (v)  
Crusty artisan bread

## MAIN COURSES

Pan fried lemon sole  
Pea puree, parmentier potatoes, crispy capers, saffron aioli

Seared venison loin  
Braised red cabbage, parsnip puree, parsnip crisps, red wine jus

Westcountry duck breast  
Sautéed wild mushrooms, duck leg and onion spring rolls, five spice jus

Roasted aubergine  
Stuffed with ratatouille, yarg, red onion and tomato salad (v)

Westcountry chicken roulade  
Chasseur sauce, roasted fennel, tarragon aioli

12oz South Devon breed rump steak  
Pink peppercorn and red wine jus, balsamic roasted beetroot, garlic

\* supplement Sirloin £2 extra, fillet £5 extra

## DESSERT

Your choice from our dessert counter...