

# 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

## SUNDAY MENU

From 12pm

*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.*



[www.trevaskisfarm.co.uk](http://www.trevaskisfarm.co.uk)

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

## 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.

## Soup

£5.85

### Fresh soup

Served with a freshly baked roll and butter

## Roasts

Child Small Large

£7.95 £10.95 £11.95

### West Country chicken

Served with roast vegetables of the day

### Locally reared beef

Served with roast vegetables of the day

### Locally reared lamb

Served with roast vegetables of the day

### Home reared British Lop pork

Served with roast vegetables of the day

### Guest meat

\*Please ask waiting staff, subject to availability

## Homemade Vegetarian Meals

### Vegetable lasagne

£7.55 £10.75 £11.75

Served with either a selection of seasonal vegetables, our full mixed salad or hand-cut chunky chips

### Vegetable quiche

£7.10 £10.25 £11.25

Served with either a selection of seasonal vegetables, our full mixed salad or hand-cut chunky chips

### Roast vegetables of the day

£6.75 £9.35 £9.95

With vegetarian gravy

## Desserts

Please choose from our amazing cold counter.

Standard portion

£5.85

Child's portion

£4.85

Half and half

£6.85

Crumble

£5.25

Child's crumble

£3.90

Éclair

£3.95

Bowl of strawberries

£3.95

Fruit bowl

£4.25

### Extras

Clotted cream / pouring cream / custard

50p

Callestick ice cream scoop

£1.35

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