



TREVASKIS FARM

Evening meals from 6pm

SOMETHING TO START

<i>Fresh homemade soup</i>	£5.45
A large bowl of home made soup served with a freshly baked roll and butter	
<i>Baby rack of our own free range pork ribs</i>	£6.95
Marinated with soy and honey, served with sweet chilli leaves	
<i>Breaded mushrooms</i>	£5.95
Rolled in homemade breadcrumbs and served with garlic mayonnaise	
<i>Classic prawn cocktail</i>	£5.95
With tender Atlantic prawns over crisp lettuce under a smooth seafood sauce	
<i>Trevaskis Farm fish cake</i>	£6.95
Served over watercress and cherry tomato salad finished with a light lemon and herb mayonnaise	
<i>Honey glazed chicken wings</i>	£6.50
West Country chicken wings tossed in a smokey BBQ sauce served over fresh leaves	
<i>Spicy marinated king prawns</i>	£6.95
Cooked in a paprika, chilli and garlic butter served alongside toasted flat breads	
<i>Whole baked camembert (to share)</i>	£7.95
Baked in a wood case with a half bulb of roasted garlic accompanied by crusty artisan bread	

SALADS

as a starter or main...

<i>Classic chicken caesar salad</i>	£6.25 / £9.25
Served with crisp cos lettuce, caesar dressing, parmesan shavings, croutons and sliced West Country chicken breast	
<i>Classic Greek salad</i>	£5.55 / £8.55
Crumbled feta over sliced tomato, cucumber and red onion with the finest olives from our market finished with sprigs of fresh herbs from the organic kitchen garden (v)	
<i>Trevaskis Superfood salad</i>	£5.95 / £8.95
Baby spinach and seasonal leaves with sunblush tomatoes, beetroot, celeriac, avocado, pumpkin seed, cucumber, mascarpone, pine kernels and fresh basil finished with a raspberry balsamic syrup (v)	
Add our home cured British Lop bacon to any salad	95p

EASTERN INSPIRED

Something to start...

<i>Crispy hoisin duck poppadom basket</i>	£6.95
With lettuce, shredded spring onion and cucumber	
<i>Mini Thai fishcakes</i>	£6.75
With a trio of dipping sauces; soy, plum and ginger and pineapple and cucumber	
<i>Chicken satay skewers</i>	£6.75
Marinated in a peanut and coconut sauce served over fresh leaves	
<i>Tempura Vegetables</i>	£5.95
Bite size vegetables cooked in our bubble batter and served with a trio of dipping sauces; soy, plum and ginger, pineapple and cucumber (v)	

From the wok...

<i>Sizzling duck</i>	£16.75
Tender chunks of duck breast cooked with chilli, pineapple, mange tout and beansprouts in a sweet plum sauce served with egg fried or steamed jasmine rice	
<i>Sizzling tamarind beef</i>	£15.95
Fillet steak, sweet peppers and spring onions with garlic, red onion, schezuan pepper and fresh herbs served with egg fried or steamed jasmine rice	
<i>Sizzling chicken and cashew nut</i>	£14.65
Tender strips of West Country chicken stir fried with crisp vegetables and cashew nuts served with egg fried or steamed jasmine rice	
<i>Sizzling king prawns</i>	£15.95
Stir fried with crisp vegetables laced in an orange Cointreau sauce with egg fried or steamed jasmine rice	
<i>Thai green fish curry</i>	£12.95
With fresh fish from our own fishmongers stir fried in a medium hot coconut cream sauce served with egg fried or steamed jasmine rice and a crisp poppadom	
<i>Thai green vegetable curry</i>	£10.95
A selection of fresh vegetables served with egg fried or steamed jasmine rice and a crisp poppadom (v)	

Please see our specials menu for other seasonal dishes and local catches. All main courses are served with chunky chips, dauphinoise and a selection of fresh seasonal vegetables.

STEAKS

Juicy steaks from our butchery,
cooked over flaming lava rock...

Rump steak Prime 12oz rump from our own butchery, char grilled and served with grilled beef tomato and mushrooms	£14.95
Sirloin steak Prime 12oz sirloin from our own butchery char grilled and served with grilled beef tomato and mushrooms	£16.25
Rib eye steak Prime 12oz rib eye from our own butchery, char grilled and served with grilled beef tomato and mushrooms	£17.25
Fillet steak Prime 10oz fillet from our own butchery, char grilled and served with grilled beef tomato and mushrooms	£18.95
Surf 'n' Turf Prime 12 oz steak of the day from our own butchery char grilled, accompanied by our fishmongers seafood special and served with grilled beef tomato and mushrooms	£17.45

Steak sauces + £2.75 each

Diane - Stilton and Port - Hot Pepper -
Red wine - Bourbon

We pride ourselves in using the very best of local south Devon breed cattle for our butchery supply when available, barn-reared and free range chickens direct from the farmers we know and trust in the West Country.

Our pork joints and gammons come from our own free range, rare breed British Lop Pigs, bred by the Eustice family since 1863.

FLAME GRILL

From the grill, cooked over flaming
lava rock...

Homemade trio of 4oz burgers Fresh from our butchery - pork and chilli, lamb and rosemary, and traditional beef burgers served with homemade coleslaw	£13.95
Trevaskis Tex-Mex style burger With our own traditional 4oz beef burgers, grilled Cornish cheese, whole jalapeño, lettuce, beef tomato and red onion served in a brioche bap with a spicy salsa dressing	£12.25
Char grilled 12oz gammon steak From our own free range pork served with pineapple rings	£14.25
Cheesy topped 12oz gammon steak From our own free range pork topped with pineapple, mushrooms and melted cheese finished under the grill	£15.25
Char grilled chicken breast Under melted Cornish brie with crisp rashers of our homecured bacon served over spinach leaves and sun blush tomatoes	£13.95
Trevaskis Mixed grill With our free range pork loin, lamb cutlet, rump steak and gammon steak finished with a fried egg, pineapple ring, grilled beef tomato and mushrooms	£20.95

We grow over 100 different fruits, vegetables, salads and herbs for use in our farm market and restaurant.

SIDES

Onion rings Large homemade onion rings in our crisp batter	£2.60
Coleslaw Our classic homemade coleslaw	£2.25
Garlic bread Fresh bread with fresh garlic, butter and chives	£2.35
Cheesy garlic bread Fresh bread with fresh garlic, butter, cheese and chives	£2.75
Trevaskis mixed green Salad Fresh leaves, cherry tomatoes and more in our house dressing to enjoy with any meal...	£3.50

THE STOVE

Fresh tagliatelle pasta With roasted cherry tomatoes, spinach, white wine and mascarpone (v)	£10.95
Whole roasted sweet peppers Stuffed with Cornish brie, red onion, cherry tomatoes and basil finished with a pesto dressing (v)	£11.55
Whole stuffed beef tomatoes Filled with a mediterranean cous cous finished with lightly grilled feta cheese served with watercress and fresh tomato salsa (v)	£11.55
Local pan seared lamb cutlets Gratinated with a mustard and herb crust alongside dauphinoise potatoes and a light redcurrant jus	£14.95
Belly rack of ribs Thick and meaty ribs from our home reared, free range pork marinated with soy and honey and served with a sweet chilli salad	£13.95
Slow roasted tender British Lop pork belly With creamy mash potato, caramelised apples and a sweet cider gravy	£14.95
Pan fried Westcountry duck breast With buttered greens, finished with a rich plum and port jus	£16.95

Fish dishes

Cajun spiced salmon fillet With wilted spinach and a cherry tomato, red onion and coriander salsa	£13.75
A platter of succulent whole tail scampi Served on a wood board with chip basket, tartar sauce and a wedge of lemon	£12.95
Crispy battered haddock From our own fishmongers served with mushy peas, tartare sauce and a wedge of lemon	£14.25
Trevaskis Farm fishcakes Three home made fishcakes over a watercress and cherry tomato salad with a light lemon and herb mayonnaise	£12.95

DESSERTS

From the cold counter

Please make your choice.....if you have room!	£5.45
Child's portion	£4.45
Crumble	£4.75
Child's crumble	£3.75
Éclair	£3.55
Bowl of strawberries	£3.65

Extras

Clotted cream / pouring cream/custard	+ 50p
Ice cream (1 scoop)	+ £1.25