



TREVASKIS FARM

# 3 COURSE SEASONAL MENU

## ONLY £32.95 INCLUDING DESSERT

### STARTERS

**Roasted red pepper, tomato and mint soup £7.95 (VG, DF)**  
Croutons

**Thai coconut mussels £8.95 (DF)**  
Lemongrass, chilli, spring onion, toasted sour dough

**Oysters Kilpatrick (2) £8.45 (DF)**  
Bacon lardons, Worcestershire sauce

**Pan fried scallops £9.75 (GF)**  
Pea puree, crisp prosciutto shards, gremolata

**Smoked cauliflower taco £8.25 (VG)**  
Salsa, lime, chilli

**Chicken chorizo pâté £8.95**  
Flat bread, heritage tomato chutney

**Mon - Sat**  
11.45am - 3pm  
and from 5.45pm

### MAINS

**Duck breast £26.95 (GF)**  
Blackberry and Crème de cassis sauce, sautéed greens, creamed potato

**Cornish venison (two ways) £23.95**  
Potato pave, braised red cabbage, plum puree, juniper jus

**Cornish lamb rump £26.95**  
Sea salt baked shallot tarte tatin, cavolo nero, autumn squash puree, rosemary jus

**Crab and crayfish linguini £23.95**  
Chilli, garlic, courgette, white wine, cherry tomatoes, pangrattato

**Parmesan and herb crusted Cornish hake £22.95**  
Pea and mint puree, garlic and herb roasted potatoes

**Chicken Murgh Makhani £19.95 (GF)**  
Pilau rice, tomato salsa, toasted cashew nuts

**Our own Crown Prince squash tagine £19.95 (VG, DF, GF)**  
Herb yogurt, fresh chilli, coriander, flat bread

### DESSERTS

**Your choice from our dessert counter!**

Certain dishes can be served gluten free or dairy free on request. Just Ask!

**V** - Vegetarian

**VG** - Vegan

**GF** - Prepared without gluten containing ingredients  
but in an environment that contains gluten

**DF** - Prepared without dairy containing ingredients  
but in an environment that contains dairy