



TREVASKIS FARM  
**FEBRUARY OFFERS**  
**3 COURSE SET MENU**  
**ONLY £24.95 INCLUDING DESSERT**  
24th - 28th February 2025

Only  
**£24.95**  
inc. dessert

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

### STARTERS

**French onion soup**

Gruyère cheese crouton

**“Fish fingers” goujons (DF)**

Lemonade batter, aioli, malt vinegar

**Chicken chorizo pâté**

Flat bread, heritage tomato chutney

**Braised pig’s cheeks (GF, DF)**

Caramelised pearl onions, crispy sage leaves

**Pan fried herb, garlic mushrooms (GF, V)**

Creamy polenta, parmesan

**Japanese fusion platter (VG, GF, DF)**

Tofu mini burrito, sesame shiitake sushi, oshinko rolls, crispy seaweed, pickled ginger, wasabi

### MAINS

**Trevaskis surf and turf (GF)**

8oz South Devon breed rump steak, king prawns, garlic butter

**Smokey roasted beef short rib (DF, GF)**

Blackberry barbecue sauce, fennel and celeriac coleslaw, sweet potato croquette

**Trio of Westcountry free range chicken**

Rolled chicken ballotine, mushroom pâté, mini chicken pie, chicken broth, bacon and brie tartiflette

**Lamb Rogan Josh (GF, DF Option)**

Pilau rice, crispy poppadom, salsa, yoghurt

**Pan fried cod (GF)**

Crushed peas, lemon and saffron risotto, gremolata

**Cranberry, sprout and pecan pilaf (VG, GF, DF)**

Edamame beans, rocket, yoghurt toasted nuts and seeds

**Butternut squash Wellington (VG, V)**

Mash potato, seasonal greens

### DESSERTS

**Your choice from our dessert counter!**

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

**V** - Vegetarian

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

**VG** - Vegan

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