



TREVASKIS FARM

**JANUARY OFFERS**  
**3 COURSE SET MENU**

**ONLY £24.95 INCLUDING DESSERT**

27th - 31th January 2025

Only  
**£24.95**  
inc. dessert

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

**STARTERS**

**Leek and potato soup (V)**

Croutons

**Moule Marinière**

White wine, garlic, cream sauce, farmhouse bread

**Beetroot and goats cheese terrine (V)**

Beetroot purée, wild wood sorrel, Melba toast

**Sticky British Lop pork-rib (GF, DF)**

Orange and walnut salad, soy and honey sauce

**Wild mushroom and tarragon arancini (V, VG, DF, GF)**

Truffle mayo, rocket, walnut oil

**Vegetarian haggis Scotch eggs (DF, V)**

Piccalilli

**MAINS**

**Trevaskis surf and turf (GF)**

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

**Best of native South Devon breed beef (DF)**

Beef Wellington, bourguignon, short rib, roasted root vegetables, red wine jus

**Rolled pork belly**

Herb, apricot, honey stuffing, sweetcorn puree, parmentier potatoes

**Pan fried salmon (GF, DF)**

Fricassee of peas, spring onions, leeks, smoked bacon

**Lentils, chestnut & pepper Wellington (V, DF)**

Chestnut puree, roasted new potato, red wine jus

**Thai yellow curry (GF, DF)**

Green beans, coconut milk, poppadom, lime and coconut rice

Choose tofu (VG) or chicken

**Vegan Haggis (VG, GF, DF)**

Neeps and tatties, whiskey sauce

**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