



TREVASKIS FARM

# JANUARY OFFERS

## 3 COURSE SET MENU

Only  
**£29.95**  
inc. dessert

### STARTERS

**Leek and potato soup £7.95 (V)**  
Croutons

**Moule Marinière £8.25**

White wine, garlic, cream sauce, farmhouse bread

**Beetroot and goats cheese terrine £7.95 (V)**  
Beetroot purée, wild wood sorrel, Melba toast

**Sticky British Lop pork-rib £8.95 (GF, DF)**  
Orange and walnut salad, soy and honey sauce

**Wild mushroom and tarragon arancini £8.95 (V, VG, DF, GF)**  
Truffle mayo, rocket, walnut oil

**Vegetarian haggis Scotch eggs £8.45 (DF, V)**  
Piccalilli

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

### MAINS

**Trevaskis surf and turf £24.95 (GF)**

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

**Best of native South Devon breed beef £22.95 (DF)**

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

**Rolled pork belly £21.95**

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

**Pan fried salmon £21.55 (GF, DF)**

Fricassee of peas, spring onions, leeks, smoked bacon

**Lentils, chestnut & pepper Wellington £18.95 (V, DF)**

Chestnut puree, roasted new potato, red wine jus

**Thai yellow curry £19.95 (GF, DF)**

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

Choose tofu (VG) or chicken

**Vegan Haggis £19.95 (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

**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