

# Trevalsa Court

## Spring Menu

### SET MENU

- 2 COURSES £18.00 3 COURSES £23.00
- 2 COURSES £23.00 3 COURSES £27.00

## NIBBLES

**Homemade Bread** Olive oils - sun dried tomato hummus 3.00

**Olives** 3.00

## STARTERS

- **Garlic Mushrooms** Bruschetta - wild mushrooms - garlic cream 7.00

**Ham Hock** Scotch egg - tomato chutney - black pudding puree 7.50

- **Mackerel** Seared fillet - tartare - pickled cucumber - granola - horseradish tuille 8.00

- **Chicken Liver Parfait** Red onion marmalade - drakes pudding - crisp bread 7.50

**Salmon** Gravlax - cucumber and lemon verbena gazpacho - apple - celery - lemon emulsion 8.00

- **Tomato Gazpacho** Basil pesto - balsamic reduction (v) 6.00

**Wild Cornish Mussels** Leek - chorizo - white wine Starter 8.00 | Main 14.00

**Asparagus** Grilled spears - puree - poached duck egg - hollandaise sauce - hazelnut crumb (v) 7.50

## MAINS

- **Hake** Mussels - clams - new potatoes - baby gem - grapefruit 18.50

- **Lamb** Rump - ragout of kidneys - dauphinoise potatoes - fricassee of spring vegetables 21.00

**Linguine** Seafood – langoustines - mussels - prawns - crab - garlic cream 22.00  
Mushroom – truffle - parmesan - rocket (v) 15.00

**Cornish Duck** Roast breast - duck bon bons - asparagus - raspberry - broccoli 20.00

**Kittows Farm Sirloin Steak** Chips - rosemary confit cherry tomatoes 22.00  
~choice of red wine jus, peppercorn jus, or garlic butter (£3 DBB sup)

- **Fish & Chips** Trio of Cornish fish - chips - tartare sauce - mushy peas - charred lemon 15.00

**Haddock** Crab bisque - fishcakes - courgette - fennel 19.00

- **Cumin Spiced Spring Veg Stew** Barley - carrot - spring onion - asparagus - chard (v) 15.00

**Sides** Chips - new potatoes - mixed salad - seasonal vegetables - beer battered onion rings - wilted greens 3.50

For allergen advice please speak to a member of the team.

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## CHEESE

**Three Cornish Cheeses** Helford Blue - Cornish Yarg - Miss Wenna Cornish Brie served with biscuits, grapes, homemade chutney 11.00  
(£4 DBB supplement)

## DESSERTS

● ● **Sundae** Naughty – Chocolate and honeycomb ice cream - chocolate work - brownie - meringue 7.00

Nice – Vanilla and strawberry ice cream - clotted cream - scone - strawberry jam 7.00

**Chocolate Brownie** Honeycomb - ale ice cream 6.50

**Coconut Parfait** Banana sorbet - cashews - doughnut 7.50

**Summer Fruits** Raspberry and strawberry jelly - berry eton mess - strawberry sorbet 7.50

**Black Forest** Cherry panacotta - chocolate sponge - crème fraiche mousse - cherry sorbet 7.50

● ● **Trevalsa Court Classic** Summer berry crumble - vanilla ice cream 6.50

## DESSERT WINES 75ML

**Stanton & Kileen Rutherglen Muscat** A wonderful array of rich aromas – toffee, nuts, raisins, caramel, orange marmalade. 4.00

**Petale d'Or Muscat de Beaume de venise – France** A lusciously sweet palate with honey and citrus fruit – rich nose of nectarine and white flowers. 4.50

**De Bortoli Botrytis Semillon – Australia** An intense array of flavours – citrus, apricot, honey with added depth of 12 month's oak ageing. 5.00

## PORT, SHERRIES 75ML

Taylor's Late Vintage Port 3.75      Pedro Ximenez Sherry 4.00

Taylor's 10 Year Old Port 4.75      Taylor's Late Vintage Port 3.75

## TEAS

English breakfast | Darjeeling | Earl Grey | Rooibos | Peppermint | Green | Red berry | Camomile 2.50

## COFFEES

Cafetiere	2.50	Americano	2.50
Single espresso	2.00	Cappuccino	2.50
Double espresso	3.00	Latte	3.00

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