

# THE NUTTY DUCK

AT TREVALSA COURT

## SMALL PLATES LUNCH MENU

5 DISHES + 2 SIDES FOR TWO SHARING £26

5 DISHES + 2 SIDES + 2 DESSERTS FOR TWO SHARING £30

MEAT	<p>Ham Hock Scotch Egg picallili, tomato chutney</p>	5	<p>Pork braised cheek, sultana ragu, leek, crackling</p>
	<p>Ox Tail baked duck egg, pancetta, red wine jus</p>		<p>Duck Ragu tagliatelle</p>
	<p>Chicken Wings barbecue sauce</p>		<p>Meatballs tomato and basil ragu</p>
	<p>5oz Sirloin +1.5 supplement roasted tomatoes, garlic butter, field mushroom</p>		<p>Birds Liver madeira cream, shallots, sour dough</p>

FISH	5
	<p>Fish Cakes wilted greens, caper beurre noisette</p>
	<p>Smoked Mackerel Pate toasted sour dough, pickled cucumber</p>
	<p>Mussels, pancetta leek, white wine</p>
	<p>Seafood tagliatelle mussels, crab, prawns</p>
	<p>Monkfish scampi curried yoghurt</p>
	<p>Cornish Fish Goujons tartare sauce, straw potatoes</p>
	<p>Poached Haddock watercress risotto, poached egg</p>
<p>Prawns, aioli, baby gem</p>	

VEGETARIAN	4.5
	<p>Welsh Rarebit tomato and red onion salsa</p>
	<p>Arancini beetroot, goats cheese, basil</p>
	<p>Gnocchi squash, sage</p>
	<p>Mushroom Tagliatelle</p>
	<p>Mac &amp; Cheese</p>
	<p>Garlic Mushrooms</p>
	<p>Field Mushroom &amp; Goat's Cheese, rocket, balsamic dressing</p>
<p>Risotto, poached egg, watercress</p>	
<p>Bruschetta tomato, basil, olives, focaccia toast</p>	

<p>Nibbles 2.5 olives, bread, dips, oils</p>	
<p>Sides 2.5 wilted greens - herbed new potatoes - seasoned chips - seasonal vegetables - onion rings - mushy peas - mixed salad</p>	

DESSERTS	4.5	
	<p>Pavlova spiced rhubarb compote, clotted cream</p>	<p>Sundae</p>
	<p>Chocolate Brownie ale ice cream, honeycomb</p>	<p>Naughty chocolate and honeycomb ice cream, brownie, honeycomb</p>
<p>Trevalsa Court Classic vanilla ice cream</p>	<p>Nice vanilla and strawberry ice cream, clotted cream, scone, strawberry jam</p>	

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