

THE  
NUTTY  DUCK  
AT TREVALSA COURT

SPRING DINNER  
MENU

STARTERS

Scallops 11  
black pudding, pea soup

Ham Hock 8  
scotch egg, piccalilli, tomato chutney

Mackerel 7.5  
seared and cured fillets, granola, pickled  
cucumber, peanut emulsion

Asparagus 7.5  
grilled spears, veloute, poached duck  
egg, hollandaise

MAINS

Beef 19  
ten hour slow braised brisket, helford blue  
soufflé, braised red cabbage

Salmon 18  
crispy mussels, cauliflower, risotto,  
caper beurre noisette

Lamb 22  
rump, ballotine of slow cooked leg, dauphinois  
potatoes, cavolo nero, thyme jus

Wild Garlic Tart 15  
new potatoes, girolles, courgette textures

Sides 3.5  
seasoned chips - buttered new potatoes - mixed  
salad - seasonal vegetables -  
beer battered onion rings - wilted greens

DESSERTS

Rhubarb and Custard 7.5  
vanilla panna cotta, rhubarb textures,  
ginger ice cream

Sticky Toffee Pudding 7  
butterscotch sauce, popcorn sorbet

Three Layer Brownie 8  
beetroot crisp, honeycomb

Three Cornish Cheeses 11  
Helford Blue, Cornish Yarg, Miss Wenna Brie served  
with biscuits, grapes, homemade chutney

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