

The Trevilder

Sample Menu

Starters

Garden Pea Soup (GF)

Mint Crème Fraiche, Feta, Crispy Pancetta

Wild Garlic and Game Terrine (GFA)

Pickled Rhubarb, Pickles, Watercress, Rye Crostini

Blue Cheese Panna Cotta (GF)

Pickled Beetroot, Candied Walnuts, Compressed Apple

Fillet of Wild Bass (GF)

Baby Spinach & Pak Choi, Prawn Crackers, Stem Ginger & Spring Onion Velouté

South Coast Bouillabaisse (GF) (£8.00 supplement)

Local Fish and Seafood, Lobster Bisque, Samphire Grass, Rouille

Mains

Fillet of Halibut GF)

Saffron Potato, Leeks, Cherry Vine Tomatoes, Pak Choi, Chive and Lemon Velouté

Cornfed Chicken Breast (GF)

Truffled Mash, Heritage Carrots, Asparagus, Broad Beans, Tarragon Jus

Mediterranean Risotto (GF)

Courgette, Peppers, Aubergine, Cherry Vine Tomatoes, Burrata, Basil

Pork Tenderloin (GF)

Pomme Anna, Apple, Savoy, Tenderstem Broccoli, Calvados Sauce

Tournedos Rossini (GFA) (£20.00 supplement)

Beef Fillet Steak, Foie Gras, Truffle, Dauphinoise Potatoes, Fine Green Beans, Cherry Vine Tomatoes, Madeira Jus

Whole Lemon Sole (GF) (£15.00 supplement)

Caper and Lemon Butter, Cocotte Potatoes, Seasonal Vegetables

Chateaubriand for two to share (GF) (£50 supplement)

Dauphinoise Potatoes, Fine Green Beans, Petit Pois a la Francaise, Wild Mushrooms, Cherry Vine Tomatoes, Peppercorn Sauce

Desserts

Coconut & Lime Pannacotta (GF)

Mango Gel, Pineapple & Mango Salsa

Dark Chocolate Delice (GF)

White Chocolate Glaze, Coffee Ice Cream

Crème Brulee (GFA)

Biscotti, Fresh Berries

Selection of Local Ice Creams (GF)

Vanilla, Chocolate, Honeycomb

Cheeseboard

A Selection of Three West Country Cheeses

Three courses £60.00 per person including coffee.

Two courses £50.00 per person including coffee.