

# The Trevilder

## Local and British cheeses

summer fruit chutney, crackers, fig bread

Please select 6 cheeses £8 or 4 cheeses £5 supplement

### Haytor

Named after the most popular Tor on Dartmoor, this is a natural rinded cheese matured for 5 months. It is made at Stockbeare Farm north of Dartmoor using pasteurised cows' milk and vegetarian rennet.

### Devon Maid

For the last 25 years Curworthy Cheese has been made at Stockbeare Farm situated in the mid Devon countryside under the shadow of Dartmoor. A perfect area for grass growing with its unique climate of rain and humidity.

### Driftwood

An unpasteurized goat's cheese, ash coated log.  
It has a lemony flavour and very smooth close texture.

### Crofter

Handmade, in the heart of Dorset. Dorset Crofter is made from milk sourced from local Friesland's and Polled Dorset's. The technique employed for the creation of Dorset Farmer is the same as for traditional West Country Farmhouse Cheddar.

### Truffler

Maybe our busiest employee – all his nosing about for that special ingredient makes for an earthy, robust, moreish cheese. A truly unique character that will excite and surprise with its wild truffle tones.

### Montagnolo

Montagnolo Affiné is a soft cheese, marbled with blue veins and with a natural grey rind. It combines the texture and rich tastes of a triple-crème brie, with the distinct and lightly biting flavour of a blue cheese. Rich and decadent, a longer ripening time enhances the taste and texture.

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## TASTING MENU £70.00 PER PERSON

(48 hours' notice is required)

To be enjoyed by the whole table - dinner served at 7.00pm

*Add a flight of wines per course for £35.00 per person*

### Devon crab,

curried crab, pickled fennel, apricot gel, coriander  
(Champagne Gremillet, France)

### Chicken croquette,

black pudding scotch egg, mustard mayonnaise

### Garden pea cappuccino,

iceberg lettuce, chorizo, mint yogurt  
(Semillon Helmsford, Australia)

### West Country beef,

fillet, cheek, onion textures, red wine jus  
(Chateau Vari, France)

### Buttermilk panna cotta,

rose water, raspberries  
(Moscatel de la Marina, Spain)

### Chocolate fondant

cherry textures, gel, sorbet, dried cherries

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Wednesday 22nd August 2018

## STARTERS

**Garden pea soup**, lettuce, chorizo, mint yoghurt

**Crab risotto**, poached clams, fennel, smoked tomatoes, sea vegetables

**Potted duck liver parfait**, onion marmalade, Cornish raspberries, brioche

**Goat's cheese brûlée**, pickled celery, grapes, candied walnuts

**Hand-dived Start Bay scallops**, simply grilled in the shell, lemon, garlic butter, samphire  
**(£5 supplement)**

**36 month hand carved Iberico ham**, Manchego cheese, smoked peppers, Valencia almonds

**Summer salad**, peach, feta, pomegranate, pecan nuts

## MAINS

**Vegetable and chick pea curry**, coconut rice, mango salsa, coriander yoghurt

**Creedy Carver duck**, roasted breast, crispy leg, rhubarb and apple salad, candied hazelnuts

**West Country belly pork**, champ mash, Granny Smith apples, charred leeks, black pudding crumb, cider vinaigrette

**Native lobster thermidor**  
**(half £7 supplement, whole £12 supplement)**

**Garden pea and broad bean risotto**, charred asparagus, parmesan, truffle

**Fillet of Cornish hake**, crushed new potatoes, St Austell bay mussels, quails egg, warm tartare sauce

**Three courses £40.00 per person including coffee**

**Two courses £32.00 per person including coffee**

*Guests booked on a dinner inclusive package are welcome to choose from the full menu selection available - Please note supplement prices will apply*

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## THURLESTONE FAVOURITES

**Whole lemon sole**, simply grilled, new potatoes, charred lemon, capers, parsley butter **(£5 supplement)**

**Fish and chips**, fillet of cod in tempura batter, charred lemon, crushed peas, chips, tartare sauce

**Devon beef** - all our beef is sourced from local farms and is dry-aged for a minimum of 21 days

8oz fillet steak **(£8 supplement)**

8oz rib-eye steak **(£5 supplement)**

Served with asparagus, heritage tomatoes, chips, cèpe butter or brandy and pepper sauce

## SIDES

Garlic king prawn £1.75 each

Buttered mash £4

Chunky chips £4

Steamed spinach £4

Tempura onion rings £4

French beans, shallots, bacon £4

## DESSERTS

**Lemon meringue pie**, roasted strawberries, strawberry gel, lemon curd, vanilla meringue

**Dark chocolate delice**, raspberries, almond dentelle, cocoa nib, raspberry gel

**Vanilla crème brûlée**, cherries, cherry gel, almond granola

**Mango mousse**, mango compote, passionfruit macaron, baby mint

**Pecan and raspberry frangipane**, raspberry gel, candied pecans, clotted cream

**Sorbets** – raspberry, pear, mango

**Ice creams** – honeycomb, chocolate, vanilla