

The Trevilder

Local and British cheeses

apple jelly, crackers, celery, chutney

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

Barbers 1833 Vintage Reserve

A creamy texture and smooth finish, 1833 contains naturally- occurring crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness. Barbers 1833 Vintage Reserve is made from pasteurised cow's milk cheddar which is suitable for vegetarians. It was the winner of the 'Best Mature Cheddar' in the 2012 World Cheese Awards.

Quickes Smoked Cheddar Cut

Flavours are complex, smoky (obviously) and spicy with notes of caramel. This cheese pairs ideally with a creamy English stout or pale ale. With wine, try a lighter red such as Pinot Noir, Gamay Burgundy, or Beaujolais. It is made with pasteurised cows' milk and is suitable for vegetarians.

Driftwood Goats

Driftwood Goats Log is a semi-soft goat cheese in the style of St Maure. This British Goats Cheese log contains a fresh, clean, slightly lactic aroma with a citrusy tang. You can taste slight notes of salt but the cheese has no taints of flavour or bitterness.

Driftwood Goats is made from goat's milk, unpasteurised and is suitable for vegetarians.

Curworthy Devon Maid

The new artisan cheese from Curworthy Cheeses near Jacobstowe, Okehampton. A cross between a brie and a camembert this delicious soft cheese is a break from their normal hard cheeses. Soft and creamy with a chalky centre the Devon Maid has a buttery taste with a slight lemony tang. Devon maid is made from cow's milk, pasteurised and not suitable for vegetarians.

Devon Blue

An excellent blue cows' milk cheese with a moist, slightly crumbly texture. Made by Ticklemore Cheese, on a farm by the banks of the River Dart. The Devon Blue is a semi-hard, blue-veined cheese, which has a natural rind, an earthy aroma, and a crumbly, dense and firm texture. Devon blue is, unpasteurised and is suitable for vegetarians.

Keltic Gold

Keltic Gold is a washed-rind, semi-hard, hand-made cheese made from pasteurized Cornish cow's milk, produced by Whalesborough Farm Foods near Bude, UK. During maturation, the cheese is dipped in cider (unfiltered apple juice) and washed three times a week that develops apple overtones and a distinctive edible orange rind. Keltic gold is a smooth creamy cheese with a fruity flavour.

The Trevilder

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

Hand dived start bay scallops

Crispy chicken wing, confit egg yolk, black pudding
(Champagne Gremillet, France)

English pea cappuccino,

Broad beans, chorizo, mint yogurt
(Semillon Helmsford, Australia)

Foie Gras

Rhubarb, apple, gingerbread

West Country beef,

Fillet, cheek, shallots, truffle
(Chateau Vari, France)

Summer trifle

Strawberry, custard, vanilla
(Moscatel de la Marina, Spain)

Dark chocolate fondant

Dark cherry textures, cocoa nib

The Trevilder

Sunday 28TH July 2019

STARTERS

Leek and potato soup,
Welsh rarebit crostini, chive crème fraiche

Chalk stream cold smoked trout,
beetroot sorbet, horseradish snow

Thurlestone prawn cocktail,
charred lemon, crostini
(£5 supplement)

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

Summer salad,
fennel, orange, pomegranate,
fried Valencia almonds

Chicken terrine,
quails egg, Caesar salad garnish, garlic aioli

MAINS

Beetroot gnocchi,
torched goats cheese,
squash textures, pecan nuts

Roast sirloin of West Country beef,
carved medium rare, Yorkshire pudding,
carrot puree, red wine and shallot jus

Breast of guinea fowl,
celeriac risotto, girolle mushrooms,
Serrano ham

Whole local plaice,
simply grilled, capers, clams,
nut brown butter

Pan-fried girolle mushrooms, garlic butter,
brioche, crispy egg yolk, truffle

Native lobster,
garlic butter, French fries,
rocket and parmesan
(£6 supplement-half)
(£12 supplement-whole)

All of our main courses are served as a complete dish,
however should you require any additional vegetables please ask your server at the time

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*

The Trevilder

THURLESTONE FAVOURITES

Fillets of lemon sole, Cornish new potatoes, pickled cucumber, dill and shrimp
butter
(£6 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 grill garnish, chips, cèpe butter
or brandy and pepper sauce

SIDES

Garlic Tiger prawn £1.50 each
Buttered mash £4
Chunky chips £4

Steamed spinach £4
Tempura onion rings £4
French beans, shallots, bacon £4

DESSERTS

Mango possets,
mango gel, almond crumb, sorbet

Berry gazpacho,
summer berries, elderflower jelly,
strawberry sorbet

Coffee parfait,
cocoa nib tuile, candied hazelnuts,
milk chocolate cremeaux

Passionfruit tart,
orange segments, praline crumb

Sorbets – strawberry, mango,
blood orange

Ice creams – vanilla, chocolate,
honeycomb