

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.

THE NUTTY DUCK

AT TREVALSA COURT

SMALL PLATES DINNER MENU

Nibbles 3
olives, bread, dips, oils

MEAT	Ham Hock Scotch Egg picallili, tomato chutney	6.5	Pork braised cheek, sultana ragu, leek, crackling
	Ox Tail baked duck egg, pancetta, red wine jus		Duck Ragu tagliatelle
	Chicken Wings barbecue sauce		Meatballs tomato and basil ragu
	5oz Sirloin +1.5 supplement roasted tomatoes, garlic butter, field mushroom		Birds Liver madeira cream, shallots, sour dough

FISH	6.5
	Fish Cakes wilted greens, caper beurre noisette
	Smoked Mackerel Pate toasted sour dough, pickled cucumber
	Mussels, pancetta leek, white wine
	Seafood tagliatelle mussels, crab, prawns
	Monkfish scampi curried yoghurt
	Cornish Fish Goujons tartare sauce, straw potatoes
	Poached Haddock watercress risotto, poached egg
Prawns, aioli, baby gem	

VEGETARIAN	5.5
	Welsh Rarebit tomato and red onion salsa
	Arancini beetroot, goats cheese, basil
	Gnocchi squash, sage
	Mushroom Tagliatelle
	Mac & Cheese
	Garlic Mushrooms
	Field Mushroom & Goat's Cheese, rocket, balsamic dressing
Risotto, poached egg, watercress	
Bruschetta tomato, basil, olives, focaccia toast	

Sides 3.5
wilted greens - herbed new potatoes - seasoned chips - seasonal vegetables - onion rings - mushy peas - mixed salad

DESSERTS	Pavlova spiced rhubarb compote, clotted cream	5.5	Sundae
	Chocolate Brownie ale ice cream, honeycomb		Naughty chocolate and honeycomb ice cream, brownie, honeycomb
	Trevalsa Court Classic vanilla ice cream		Nice vanilla and strawberry ice cream, clotted cream, scone, strawberry jam

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