our suppliers



At Trebah Kitchen, we pride ourselves on providing locally sourced, seasonal, honest, home-cooked food.

our ethos

Nutritious, sustainable, inclusive and responsible.

Nutritious

Our meals always include fresh fruit and vegetables, whole grains and seeds. We like to use herbs and spices to flavour rather than salt. Where possible we use healthy oils rather than butter and fats, and all fats are low saturated.

Sustainable

We engage with suppliers from the immediate community. We use local seasonal ingredients. Our meats are ethically reared, fish is always sustainable and our eggs are free range.

20 miles

Inclusive

We strive to be aware of, and make provision for, as wide a variety of dietary needs as possible.

Responsible (Marketing)

We hope that our marketing reflects and emphasises our ethos and above all we do our utmost to be honest. please see our daily specials board

Trebah Kitchen

trebahgarden.co.uk/eat @TrebahKitchen

⊚ tripadvisor°

breakfast

Served 10am-11.30am

The full Cornish Dry-cured bacon, sausage, hog's pudding, free-range fried egg, grilled field mushroom, vine tomatoes, homemade baked beans and toast (df*) (gf*)
Vegan breakfast Crushed avocado on toasted molasses bread with grilled tomato, field mushroom, herb oil and balsamic reduction (vgn) (v) (gf*) (df)
Vegetarian rather than vegan? Add a poached egg for just £1.00 (v) (gf*) (df)
Artisan sourdough toast with free-range eggs A choice of: poached, scrambled or fried (v) (gf*)
Add Cornish smoked salmon for E2.50
Warm artisan ciabatta roll A choice of: local pork sausages, dry-cured bacon (gf*) and Cornish free-range eggs (v)(gf*)
Add any extra topping from above for £1.50
Homemade fluffy pancakes Caramelised banana and

Artisan sourdough toast £2.95

Brown molasses or white with Cornish butter and your choice of homemade jam or marmalade $(v) (gf^*) (df^*)$

Berries, honey and yoghurt (v)

Dry-cured bacon and maple syrup

maple syrup (v)

lunch

£9.95

£8.95

£4.95

£4.95

£5.95

Served from 12 noon

Soup £5.25 Ours changes daily, is dairy and gluten free and can be found on the specials board (v) (vgn) (df) (gf*)

Small plates

Cornish smoked salmon **E7.95** With dressed salad leaves and a chive and coarse grain mustard potato salad (gf)

Trio of dips £7.95 Beetroot and walnut pâté, chickpea hummus and a black olive tapenade, served with artisan flatbread $(v) (qf^*) (df)$

Grilled bacon and brie sourdough £7.95 bloomer sandwich With redcurrant relish and crisp lettuce (qf*)

Famous Trebah flans

Ham flan £7.95 A shortcrust pastry flan of honey and mustard glazed ham, broccoli, leek and Davidstow cheddar, served with today's slaw and salad garnish

£7.95

Butternut squash flan A shortcrust pastry flan of roasted butternut squash, spinach and Gorgonzola (v)





E9.95

£12.95

Classic main plates

Cornish fish cake Pan-fried smoked haddock, parsley and dill mustard fish cake with a poached free-range egg, finished with hollandaise sauce and rocket (qf*)

The vegan burger E9.95 A homemade spiced carrot,

courgette and nut burger topped with sliced avocado, crisp lettuce and a tomato and coriander relish, served in a brown ciabatta with chips (contains nuts) (vgn) (v) (gf*) (df)

Cornish coast mackerel fillet £11.95 Grilled butterflied fillet with roasted beets, herb crushed potatoes in a lemon and parsley butter topped with crispy kale (qf) (df*)

£10.95 Cornish ham, eggs and chips Hand-carved, home-cooked ham with a honey and grain mustard glaze served with double-fried egg, chips and Trebah apple chutney (qf) (df)

Locally produced beef burger E11.95 Griddled Cornish steak burger topped with pickled gherkin, sliced tomato and crisp lettuce in a soft brioche bun with chips (qf*)

Add a topping for £1.25 Davidstow cheddar Crisp bacon Gorgonzola

Fish and chips Cornish coast haddock in crisp Korev beer batter, with crushed minted peas, tartare sauce and chips (qf*)

side orders

Chips (v) (vgn*) (df)	E2.95
Davidstow cheddar cheesy chips (v)	£3.95
Side salad (v) (vgn*) (gf) (df)	£3.50
Artisan bread and Cornish butter (v)	E2.95
Artisan bread with balsamic vinegar	£3.25
and olive oil (v) (vgn) (gf*) (df)	
Gluten-free bread roll with Cornish	£1.75
butter (v) (gf)	
Homemade slaw of the day (v) (gf)	£2.50
Potato salad (v)	E2.50



children

Soup of the day £3.95 With artisan bread (vgn) (v) (gf*) (df) £4.95

Homemade hummus Chickpea hummus with carrot sticks and flatbread dippers (vgn) (v) (gf*) (df)

Fish and chips Cornish coast haddock in a crisp batter with chips (gf*) (df)

Macaroni cheese E6.95

E6.95

£6.50

Baked pasta made with Cornish Davidstow cheddar (v)

Artisan flatbread pizzas With homemade tomato sauce and a choice of toppings: Mozzarella (v)

Ham and pineapple

Homemade beans on toast £4.95 (vgn) (v) (gf*) (df)

Symbols key (v) vegetarian / (vgn*) vegan / (vgn*) vegan on request / (gf) gluten free / (gf*) gluten free on request / (df) dairy free / (df*) dairy free on request Whilst we offer a selection of gluten free and nut free items, these are not prepared in a totally gluten or nut free environment.