



THE
CONSTANTINE
RESTAURANT AT TREVOSE

EVENING MENU

SPRING 2026
SERVED 17.30 - 20.30

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STARTERS

- Butternut Squash Arancini** | Roasted red pepper sauce, parmesan, basil oil | 8.5 V
- South West Oysters** | Shallot mignonette, fresh lemon | 3 for 16 | 6 for 24
- Beef Carpaccio** | Crispy capers, rocket, walnuts, truffle oil | 16
- Crispy Squid** | Sweet chilli and Lime mayonnaise | 9.5
- Cornish Yarg Tart** | Onion marmalade, garden salad | 11 V

MAINS

- Cod Loin** | Cavolo nero, pancetta, watercress sauce, sauteed potatoes | 30
- Crab & Prawn Linguine** | Cornish crab, tiger prawns, garlic, chilli, white wine, lemon and cherry tomatoes | 26
- Chicken Supreme** | Asparagus, white mustard mash, wild garlic and mushroom sauce | 22
- 8oz Sirloin or 8oz Rump Steak** | Skin-on chips, garden salad, cherry vine tomatoes, bearnaise sauce | 34 or 26
- Fish and Chips** | Battered or grilled, minted peas, tartare sauce, chunky chips | 19 VGO
- Trevose Burger** | 6oz beef burger, Monterey Jack cheese, red onion, fries | 18.5 VGO

DESSERTS

- Hazelnut Chocolate Torte** | Ice cream | 8.5 V
- Passion Fruit and Lemon Posset** | Cornish shortbread | 8.5 V
- Trio of Chocolate Mousse** | Berry compote | 8.5 V
- Ice Cream** | Vanilla, Belgian chocolate, salted caramel, latte | 3 per scoop VGO