



THE
CONSTANTINE
RESTAURANT AT TREVOSE

EVENING MENU

SUMMER 2026
SERVED 17.30 - 20.30

THE CONSTANTINE

RESTAURANT AT TREVOSE

EVENING MENU

SUMMER 2026 | SERVED 17.30 - 20.30

APPERTISERS

Padron Peppers | Marinated Olives | Rosemary Focaccia Bread | 5 each V

STARTERS

Butternut Squash Arancini | Roasted red pepper sauce, Parmesan, basil | 8.5 V

Pan-Seared Scallops | Lemon & thyme butter, fennel, orange zest | 14.5

Beef Carpaccio | Crispy capers, rocket, walnuts, truffle oil | 16

Crispy Squid | Sweet chilli and lime mayonnaise | 9.5

Wild Mushroom Bruschetta | Toasted sourdough, wild mushrooms, garlic, Parmesan, thyme oil | 11 V

Asian Crispy Sticky Pork | Sticky soy, sesame slaw, spring onion, chilli | 12

MAINS

Cod Loin | Cavolo nero, pancetta, watercress sauce, sautéed potatoes | 30

Crab & Prawn Linguine | Cornish crab, tiger prawns, garlic, chilli, white wine, lemon and cherry tomatoes | 26

Monkfish Goan Curry | Monkfish, mussels, coconut milk, garlic, ginger, basmati rice, garlic naan | 28

Chicken Supreme | New potatoes, seasonal vegetables, mushroom & tarragon sauce | 22

8oz Sirloin or 8oz Rump Steak | Skin-on chips, garden salad, cherry vine tomatoes, peppercorn or blue cheese sauce | 34 or 26

Fish and Chips | Battered or grilled, minted peas, tartare sauce, chunky chips | 19 VGO

Trevoise Burger | 6oz beef burger, Miss Muffet cheese, smoked bacon, fries | 18.5 VGO

Garden Pea & Courgette Gnocchi | Fresh garden peas, courgette ribbons, Cornish Yarg shavings, mint oil | 18 V