

THE CONSTANTINE

RESTAURANT AT TREVOSE

EVENING MENU

WINTER/SPRING 2026 | SERVED 17.30 - 20.30

STARTERS

Butternut Squash Arancini | Tomato sauce, parmesan, basil oil | 9

Pan-Seared Scallops | Cauliflower puree, pancetta | 15

Beef Carpaccio | Capers, rocket, walnuts, truffle oil | 14

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

MAINS

Roast Belly Pork | Mustard mash, seasonal vegetables, crackling, red wine jus | 17

Chicken Supreme | New potatoes, kale, wild mushroom sauce | 17

8oz Fillet Steak | Chips, garden salad, vine tomatoes, peppercorn | 34

Pan-Seared Sea Bass | New potatoes, seasonal vegetables, salsa verde | 22

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

Goan Curry | Coconut milk, tomato, garlic, ginger, rice, naan bread

Chicken | 17

Prawn | 18

Vegetables | 16

DESSERTS

Sticky Toffee Pudding | Vanilla ice cream | 8.5

Dark Chocolate Mousse | Berry Compote | 8.5

Apple Tart Tatin | Salted caramel Ice Cream | 8.5

Ice Cream | Vanilla, Belgian chocolate, Salted caramel, latte | 2.5 per scoop

Cheeseboard | Yarg, Miss Muffet, Blue cheese, toasted walnuts, honey, apricots, artisan biscuits | 15

[ALLERGEN INFORMATION](#) | VG - VEGAN | VGO - VEGAN OPTION AVAILABLE

TEAM REWARD | A DISCRETIONARY 10% WILL BE ADDED TO YOUR BILL | 100% WILL BE SHARED WITH TODAY'S TEAM



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