

Matt Littlechild and his team  
welcomes you all.

# TREBY

ARMS

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for our latest menus & offers

## Nibbles

|                   |   |
|-------------------|---|
| Bread & Olives    | 3 |
| Honey chorizo     | 3 |
| Bread & Hummus    | 3 |
| Treby spiced nuts | 2 |
| Garlic flat bread | 2 |

## To start

|   |   |
|---|---|
| <b>Trio of fish</b>   | 7 |
| Smoked mackerel pate, curried crab,<br>crayfish & mango cocktail, toasted bread         |   |
| <b>Scotch egg</b>   | 6 |
| Spiced lamb kofta, crispy kale, tzatziki  |   |
| <b>Seared scallops</b>  | 8 |
| Celeriac & vanilla puree, bacon lardons,<br>burnt apple, toasted hazelnuts, crispy sage |   |
| <b>Spring roll</b>  | 6 |
| Braised thai beef, honey, soy slaw, cashews   |   |
| <b>Soup of the season</b>   | 5 |
| Sweet potato, coconut, coriander  |   |
| <b>Goats cheese tart</b>  | 6 |
| Parmesan pastry, fig relish, onion,<br>sesame dressing                                  |   |

## Treby classics

|  |    |
|--|----|
| <b>Beef feather blade</b>  | 16 |
| Parmesan truffle mash, roasted root<br>veg, red wine reduction   |    |
| <b>Moroccan lamb</b>   | 16 |
| Lamb loin, garlic flatbread, honey yoghurt,<br>charred apricots, almonds, cous cous  |    |
| <b>Monkfish</b>  | 16 |
| Thai green curry, wild rice,<br>pancetta, pak choi   |    |
| <b>Wild mushroom</b>   | 11 |
| Creamy wild mushrooms,<br>pancake, spinach, parmesan crust   |    |
| <b>Super salad</b>   | 8  |
| Quinoa, mixed leaves, lemon & garlic feta<br>balsamic, seeds, toasted almonds, mint,<br>sweet potato - <b>add chicken - £3</b> |    |

## Treby platter for two - 16

Hummus, honey chorizo, honey salted  
peanuts, pork pie and apple sauce, garlic  
flat bread, lamb kofta scotch egg, tzatziki,  
thai beef spring roll, soy.

## Pub classics

|   |    |
|---|----|
| <b>Beef burger</b>  | 12 |
| Chorizo, baby gem, tomato, harissa<br>mayo, smoked apple wood cheese,<br>chips, coronation coleslaw |    |
| <b>Chicken burger</b>   | 12 |
| Massaman chicken breast, peanuts,<br>coriander mayo, chips, coronation coleslaw                     |    |
| <b>Halloumi burger</b>  | 11 |
| Harissa spiced aubergine, red onion jam,<br>mayo, chips, coronation coleslaw                        |    |
| <b>Pie</b>  | 12 |
| Creamy chicken, leek, smoked baconcrumb,<br>mashed potato, seasonal vegetables                      |    |
| <b>H.E.C</b>  | 11 |
| Glazed ham, creamed leeks, egg,<br>hand cut chips   |    |
| <b>Mussels</b>  | 8  |
| Cider cream, smoked bacon<br>lardons, chips, bread  |    |
| <b>Fish and chips</b>   | 12 |
| Battered hake fillet, curry sauce,<br>pea puree, hand cut chips, tartare                            |    |

**Rump - 16, Ribeye - 19, Sirloin - 18**  
Vine tomatoes, flat mushroom, hand  
cut chips. Pick-A-Sauce: Peppercorn,  
garlic butter or Devon blue

## Childrens menu

|                               |   |
|-------------------------------|---|
| <b>Two courses</b>            | 7 |
| <b>Three courses</b>          | 9 |
| Garlic bread                  |   |
| Soup                          |   |
| Hummus and pitta              |   |
| Burger and chips              |   |
| Mac and cheese                |   |
| Chicken, mash, peas and gravy |   |
| Ice cream                     |   |
| Brownie                       |   |

Before you order, please ask our team about the  
menu, allergies or dietary requirements. We will do our  
best to adapt the dishes to suit your requirements.

## Ciabattas - 7

Available 12 - 2:30

Fish finger, baby gem, tartare  
Smoked mackerel, horseradish,  
Creme Fraiche and dill  
Pulled beef, peppered ale mayo & rocket  
Bacon, lettuce, tomato and mayo  
Halloumi, harissa, honey coriander  
mayo and rocket  
*All served with hand cut chips and salad.*

## Desserts

|   |     |
|---|-----|
| <b>Tre-bee hive</b>   | 8   |
| Chocolate torte, honeycomb, white<br>chocolate orange, candied hazelnuts,<br>chocolate bee hive |     |
| <b>Lemon posset</b>   | 6.5 |
| White chocolate & raspberry<br>shortbread, raspberry gin sorbet,<br>meringue                    |     |
| <b>Rhubarb trifle</b>   | 6.5 |
| Lemon drizzle, creme patissiere,<br>lemon curd, pistachios, ginger biscuit                      |     |
| <b>Creme brulee</b>   | 6.5 |
| Vanilla, triple chocolate cookie  |     |
| <b>Bread and butter</b>   | 6.5 |
| Chocolate orange, brioche, custard  |     |
| <b>Cowlick ice cream</b>  | 6   |
| 3 scoops of ice cream, fruit, cookie  |     |
| <b>Cheese board</b>   | 8   |
| Smoked cheddar, goats cheese,<br>Devon blue, crackers, apple &<br>celery compote, pear sorbet   |     |

## Sides

|                       |   |
|-----------------------|---|
| Hand cut chips        | 3 |
| Hand cut cheesy chips | 4 |
| Seasonal vegetables   | 3 |
| Garlic flat bread     | 3 |
| House salad           | 3 |
| Onion rings           | 3 |
| Halloumi              | 3 |

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### White wine

|  |               |               |               |                 |
|--|---------------|---------------|---------------|-----------------|
| <b>Fairway Chenin Blanc</b><br>Soft, light, tropical notes, with fresh green apples and a clean crisp finish. <i>South Africa</i>  | 125ml<br>3.00 | 175ml<br>4.00 | 250ml<br>5.50 | Bottle<br>16.00 |
| <b>Cavaliere D'oro Gabbiano Pinot Grigio</b><br>Nuances of pear and honeydew melon. Citrus flavours on the palate, alongside crunchy green apple and pear with a slightly nutty almond finish. <i>Italy</i>  | 125ml<br>3.00 | 175ml<br>4.00 | 250ml<br>5.50 | Bottle<br>16.00 |
| <b>Starve Dog Lane Sauv Blanc</b><br>If you're hungry for something different, feed your curiosity and follow your nose to Starve Dog Lane and hit your tastebuds with a wine that breaks the rules - in a good way. Tropical fruits meet apple sour in this vibrant, fresh drop. <i>Australia</i> | 125ml<br>3.50 | 175ml<br>4.50 | 250ml<br>6.00 | Bottle<br>18.00 |
| <b>Pays D'oc Viognier</b><br>Notes of peaches, white flowers, and tropical fruit on the nose. Fresh palate with citrus and ripe pineapple notes. Medium bodied with balanced acidity and a persistent finish. <i>France</i>  |               |               |               | Bottle<br>22.00 |
| <b>Etang De Sol Picpoul De Pinet</b><br>Bright, mouth-watering flavours of mandarins, pink grapefruits and fresh lime combine to make this a new favourite. <i>France</i>  |               |               |               | Bottle<br>19.00 |
| <b>Columbia Chardonnay</b><br>Vibrant aromas & flavours of juicy pears, apples and subtle notes of tropical fruits. Hints of sweet vanilla & butterscotch are lifted by the aromatics gifted by tiny percentages of Muscat & Viognier grapes. <i>USA</i>   |               |               |               | Bottle<br>25.00 |
| <b>Whitehaven Sauvignon Blanc</b><br>Zingy and mouthwatering wine with lifted passionfruit, grapefruit, gooseberry flavours. It has complex hints of jalapeno, nettle and blackcurrant leaf, leading to a clean, mineral finish. <i>New Zealand</i>  |               |               |               | Bottle<br>26.00 |

### Champagne

|                                  |       |    |        |
|----------------------------------|-------|----|--------|
| <b>Ayala - White or Pink</b>     | 45.00 | or | 45.00  |
| <b>Bollinger - White or Pink</b> | 70.00 | or | 80.00  |
| <b>Don Perignon</b>              |       |    | 180.00 |

### Rosé

|   |               |               |               |                 |
|---|---------------|---------------|---------------|-----------------|
| <b>Yellow Rock Zinfandel Rose</b><br>Full of bold jammy red fruits. Confectured strawberry, raspberry and watermelon. An off-dry style but with a light refreshing finish. <i>USA</i> | 125ml<br>3.00 | 175ml<br>4.00 | 250ml<br>5.50 | Bottle<br>16.00 |
| <b>Pinot Grigio Principato Blush</b><br>This wine is summer in a glass, with red berry notes and a deliciously peachy finish. <i>Italy</i>  | 125ml<br>3.50 | 175ml<br>4.50 | 250ml<br>6.00 | Bottle<br>18.00 |
| <b>Fleur De Mer Provence Rose</b><br>Fleur de Mer Rosé entices with notes of cherry, watermelon and citrus. Sense the alluring bouquet of Provencal lavender. <i>France</i>           |               |               |               | Bottle<br>28.00 |

### Red wine

|  |               |               |               |                 |
|--|---------------|---------------|---------------|-----------------|
| <b>Fairway Shiraz</b><br>Spicy black pepper combines with the baked red fruits to create this wonderful medium bodied red. <i>South Africa</i>   | 125ml<br>3.00 | 175ml<br>4.00 | 250ml<br>5.50 | Bottle<br>16.00 |
| <b>Starve Dog Lane Merlot</b><br>If you're hungry for something different, feed your curiosity and follow your nose to Starve Dog Lane and hit your tastebuds with a wine that breaks the rules - in a good way. This wine barks with rich red jammy fruit flavours, soft tanins and a strokably smooth finish. <i>Australia</i> | 125ml<br>3.50 | 175ml<br>4.50 | 250ml<br>6.00 | Bottle<br>18.00 |
| <b>Dark Horse Malbec</b><br>A bold wine with big personality, this Malbec offers rich notes of dark plum and blackberry, dark chocolate and a hint of spice resulting in a plush velvety finish. <i>USA</i>  | 125ml<br>3.50 | 175ml<br>4.50 | 250ml<br>6.00 | Bottle<br>18.00 |
| <b>Chateau Souverain Cab Sav</b><br>This wine boasts vivid aromas of roasted vanilla, mocha and baking spices with elegant layers of blackberry and ripe cherry flavors. Balanced fruit, acidity and round tannins lead to a juicy, lingering finish. <i>USA</i>   |               |               |               | Bottle<br>25.00 |
| <b>Waipara Hills Pinot Noir</b><br>This expressive Pinot Noir has lifted aromas of black plums and violets. Ripe berry fruit flavours combine with savoury notes on the palate to produce a wine that is both elegant and approachable. <i>New Zealand</i>   |               |               |               | Bottle<br>26.00 |
| <b>Orube Crianza Rioja</b><br>On the nose this wine has ripe fruit, chocolate and coffee. The palate reflects notes of ripe fruit combined with fine roasted aromas from oak aging. <i>Spain</i>   |               |               |               | Bottle<br>25.00 |

### Prosecco

|  |                 |
|--|-----------------|
| <b>Chio Prosecco (20Cl)</b><br>A fruity, floral fizz. Everyday luxury! <i>Italy</i>  | Bottle<br>7.50  |
| <b>Belino Prosecco</b><br>Fruity flavours of apple, melon and pear mingle with a gently floral note. The mousse is fine, frothy and persistent. <i>Italy</i> | Bottle<br>20.00 |

### Hot drinks

|                  |     |
|------------------|-----|
| Espresso         | 2.5 |
| Americano        | 3   |
| Latte            | 3   |
| Cappuccino       | 3   |
| Mocha            | 3   |
| Hot choc         | 3   |
| Luxury hot choc  | 4   |
| Baileys hot choc | 5   |
| Tea              | 3   |
| Earl grey        | 3   |
| Fruit teas       | 3   |

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