

TAKEAWAY DINNER MENU



All our food is served in compostable packaging and you are welcome to eat it in our Cafe or Take it away.

Please order at the bar on our website using the QR code.

Evening Starters & Sides

Seasoned Fries	5	Onion Bhaji	4.5	Mixed Kebab Starter	9
Add cheddar cheese (6)		5 Onion bhajis, salad and	🌱 🌱	Chicken Tikka, Lamb Samosa, Onion	
or Vegan cheese (7) 🌱 🌱		mint yogurt sauce		Bhaji and Seekh Kebab. Served with	
Paratha - Unleavened fluffy indian		Poppadom Crackers & Pickles	4.95	mango chutney, onion salad & mint	
breads (2 in a portion)		Served with mango chutney, mint		yoghurt sauce	
Plain	2.75			Panipuri	
Garlic	3.75			Round Indian shell pastry filled with	
3 Samosas with mint yogurt sauce		Chaat Puree		a medium spicy filling garnished	
Vegetable	4.5	Flaky Indian bread topped with your		with red onion, parsley and tamarind	
Lamb	4.95	choice of filling cooked with onions,		sauce:	
Seekh Kebab	6.5	garlic, fenugreek :		Vegetables	6
Lamb with garlic, ginger,		Vegetables	9	Chicken	6.5
fenugreek, mixed spices and		Chicken	9.5	Lamb	6.9
mint yogurt sauce		Lamb	10		
Garden Salad	4.5	Extra portions of Rice / Pilau	1.5 /	Indian Sides	
Leaf, red onion, tomato & black olives		Rice	1.95	Bombay Aloo 🌱 🌱	4.5
with French dressing. 🌱 🌱				Saag Aloo 🌱 🌱	4.5

Raj@Treveague Indian Mains

All items come with boiled rice, swop for pilau rice for 75p. Add chicken for £2.50, or chicken tikka, lamb or fish for £3.

Masala	13	Korma	13	Rogan Josh	13
Sweet creamy dish with almonds,		Classic creamy curry with coconut. 🌱		A colourful curry with red peppers,	
mixed herbs, spices and yoghurt. 🌱				fenugreek and mixed herbs. 🌱 🌱 🌱	
Biryani	13	Naga Curry	13	Butter Chicken	16
Really tasty dish. Onions, peppers,		Spicy curry cooked with Naga		Tender mildly spiced chicken with	
fenugreek with garlic stir fried with		chillies. One of our teams		ginger, garlic, tumeric, garam masala	
medium spices. Served with a		favourites. 🌱 🌱 🌱 🌱		in a creamy sauce. 🌱	
vegetable curry. 🌱 🌱		Jalfrezi	13	Bhuna	13
Dhansak	13	Curry with chunky peppers and		Rich and tasty medium curry	
Sweet, sour and hot with lentils and		onion. Medium spicy. 🌱 🌱 🌱 🌱		with tomatoes and fenugreek and	
pineapple. 🌱 🌱 🌱 🌱		Vindaloo	13	onions. 🌱 🌱 🌱	
Madras	13	Classic very hot curry. 🌱 🌱 🌱 🌱		Balti	13
A hot curry from the madras region				Slightly hot dish, made in a wok	
of India, cooked with garlic,		Pathia	13	with balti spices. 🌱 🌱 🌱	
caramelised tomatoes and lemon		A madras hot dish famous for		Mushroom Curry	13
juice. 🌱 🌱 🌱		it's sweet & sour flavour. 🌱 🌱 🌱 🌱		Cooked with mushrooms,	
Dopiaza	13			fenugreek and tamarind	
Lovely medium spiced, onion curry,				sauce 🌱	
one of my favourites. 🌱 🌱 🌱				Vegetable Curry 🌱 🌱	13

Raj's Award Winning Fusion Dishes

All items come with boiled rice, swop for pilau rice for 75p. Add chicken for £2.50, or chicken tikka, lamb or fish for £3.

Sweet Chilli Chicken	16.5	Naga Fusion Chicken	16.5	Nawab Masala Chicken	16.5
Cooked with rice wine vinegar, sweet		Based on Raj's sweet chilli chicken		Another variation of sweet chilli	
chilli, soy sauce, herbs and spices.		this has Naga Chillies and yogurt		chicken cooked with cream and	
Served with rice.		added		almonds 🌱 🌱	
Treveague House Special	16.5	Keema Peas Fusion	16.5	Handhi Dishes	13.5
Homemade chicken tikka cooked in a		A traditional punjab dish cooked		Traditional punjab curry cooked	
rich thick sauce with fried onion,		in a thick sauce with lamb mince		with caramelised onions, green	
pepper, garlic and cooked with		and green peas with onions,		chillies, yogurt, fenugreek and	
mushrooms, potato, tamarind sauce		peppers, fenugreek and roasted		ghee. 🌱 🌱	
and yoghurt. 🌱		garlic. 🌱			
Raj's Fusion Special	13.5	Thai Chicken Biryani	16		
Medium spiced dish cooked with		Cooked with soya sauce, medium			
cream, fenugreek, ginger, lemon		spices, whole green chillies and ghee.			
juice, caramelised onion, cheese and		Served with a vegetable curry.			
peppers 🌱					

Key to symbols

🌱 Not made with gluten based products

🌱 Vegan option available

🌱 Mild

🌱 Spicy

🌱 Very Spicy

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Comfort Food

Good comfort food after a day out on the beach or walking the coastal footpaths. All burgers are served with fries. A gluten free bun is available (£2).



Homemade Smash Burger	15	Homemade Cheese Smash Burger	17	Plant Based Burger	15
With mayo, red onion marmalade, tomato, crisp leaf and gherkin		With mayo, smoked cheddar, crisp leaf, red onion marmalade, tomato and gherkin.		Thai Flavours, crisp leaf, red onion marmalade, tomato and gerkin.	
Chicken Burger	15	4 Bean Vegan Chilli with Rice or loaded fries	13.50 / 9.95	Pulled Pork Loaded Fries	10.5
With mayo, red onion marmalade, tomato, crisp leaf and gherkin		With sweet potato, butternut squash, cheese and optional jalapenos.		With cheese and optional jalapenos.	
Proper Job Fish & Chips	16				
With mushy peas, tartar sauce. Served with Wedge of Lemon					

Pizzas

Sizes available 12" and 9". All large 12" pizzas can be made Gluten Free £3. Vegan cheese can be used £2.5. Extra toppings £2 (No Substitutions)

Margherita	15 / 11	Hawaiian	15 / 11	Raj's Indian Pizza	16.5 / 12
Just cheese, our classic tomato sauce, mozzarella, slices of tomato and a touch of basil.		'Aloha' to ham and pineapple with our classic tomato sauce and cheese		Made with homemade chicken tikka, pepperoni, lamb mince and red onion.	
Forestiere	15 / 11	Triple Pepperoni	15 / 11	Spicy Meast Feast	16.5 / 12
Cheese, our classic tomato sauce, black olives, mushrooms, red onion and topped with rocket.		Our classic tomato sauce, cheese and pepperoni, pepperoni and more pepperoni.		Pepperoni, chorizo, pulled pork, chicken tikka and jalapenos with cheese and our classic tomato sauce.	

Child's menu

Special dishes for our younger campers. All our pizzas can be done as 9", but note our 9" bases are not gluten free.

Chicken Nuggets & Chips	7	Plain burger in a bun with chips	9	Child's Fish & Chips with mushy peas or beans	10
Childs Margherita Pizza (Cheese & Tomato only)	10				

BEERS, CIDERS & WINES

Beers & Ciders

Korev - Cornish lager	4.90 / 2.45	Hicks (bottle)	4.5
Proper Job - Cornish IPA	4.80 / 2.4	Tribute (bottle)	4.5
Rattler Cider	5.10 / 2.60	Korev (bottle)	4.5
		Other cider (bottles)	4.5

Wines

Red		White	
House Red (Merlot) 175ml/125ml	5 / 4	House White (Pinot Grigio) 175ml/125ml	5 / 4
Villa Rosa Merlot	14	La Riva Catarratto Pinot Grigio	15
Organic Primitivo, Botter	20	Aroha Bay, Sauvignon Blanc	20
Kraal Bay Shiraz	15	Stringy Bark Chardonnay	15
Cote du Rhone	24	Domaine Astruc, d'A Viognier	20
La Trochita, Bonarda Malbec	20	Chateau de la Mirande, Picpoul de Pinet	22

Gavanza Rioja Reserva,	26	Sparkling	
Bodega Maetierra Dominum		Vispo Allegro, Prosecco Spumante	5.5 / 18
		San Antonio Prosecco Rosato	5.5 / 18

Zero Alcohol

Pizzolato Organic Alcohol Free Sparkling	20	Something Different	
Bodegas Juan Gil, Disfrutand0,0 Verdejo	18	Solara Orange Viile Timisului	25

Not made with gluten based products Vegan or vegan option available Mild Spicy Very Spicy

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BREAKFAST MENU



All our food is served in compostable packaging. Please order at Reception or online on our website. (No substitutions)

Cooked Breakfast (Saturday & Sunday 8.30 - 10.00am)

Indian Breakfast

Vegetarian (Vegetable curry and lentil curry) 8.95

Chicken (Chicken curry and vegetable curry) 9.95

both served with plain paratha and an Indian omlette.

Big English - 2 bacon, 2 sausages, 2 fried eggs, beans, 2 hash browns, mushrooms and tomato. 11.95

Traditional English Breakfast - 1 bacon, 1 sausage, fried egg, beans, 2 hash browns, mushroom and tomato. 9.95

Vegan Breakfast - 2 veggie sausages, beans, 2 hash browns, mushrooms and tomato. 8.95

Breakfast Bap - 1 bacon, 1 sausage topped with a fried egg and a hash brown in a buttered bap - GF bun available +1.25. 7.50

Bacon Bap - 2 rashers of bacon in a buttered bap. (GF bun available +1.25). 4.95

Sausage Bap - 2 sausages in a buttered bap. (GF bun available +1.25). 4.95

Childs Breakfast - choose up to five items from bacon, sausage, fried egg, beans, hash browns, mushroom and tomato. 1.50 per item

Pastries (available every day from 8.15am)

Croissant 2.25

Pain au Chcolate 2.40

Pain au Raisin 2.45

White Demi Baguette 0.95

Brown Demi Baguette 0.95

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LUNCH MENU



Available until 4pm every day. All our food is served in compostable packaging.
Please order at Reception.

Baguettes

Served in either a white or brown baguette, or a gluten free bap.

Ham salad - with leaf, tomato, cucumber	5.95 / 4.75
Cheese & Onion - cheddar cheese and onion	5.95 / 4.75
Homemade egg mayonnaise	5.95 / 4.75
Tuna & Sweetcorn	5.95 / 4.75
Chicken Tikka	5.95 / 4.75

Pasties & Sausage Rolls

Large Steak Pasty	5.5
Medium Steak Pasty	5
Cheese & Onion pasty	5
Sausage Roll	3

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PIZZA MENU



Sizes available 12" and 9". All large 12" pizzas can be made Gluten Free £3. Vegan cheese can be used £2.5. Extra toppings £2 (No Substitutions)

Margherita

15 / 11

Just cheese, our classic tomato sauce, mozzarella, slices of tomato and a touch of basil.

Forestiere

15 / 11

Cheese, our classic tomato sauce, black olives, mushrooms, red onion and topped with rocket. (V)

Hawaiian

15 / 11

'Aloha' to ham and pineapple with our classic tomato sauce and cheese

Triple Pepperoni

15 / 11

Our classic tomato sauce, cheese and pepperoni, pepperoni and more pepperoni.

Raj's Indian Pizza

16.5 / 12

Made with homemade chicken tikka, pepperoni, lamb mince and red onion.

Spicy Meast Feast

16.5 / 12

Pepperoni, chorizo, pulled pork, chicken tikka and jalapenos with cheese and our classic tomato sauce. 🌶️

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TREVEAGUE CAMPSITE

WINE LIST



Red	
House Red (Merlot) 175ml/125ml	5 / 4
Villa Rosa Merlot	14
Ripe juicy Chilean Merlot. Full of smooth, juicy plum fruit flavours and delicate herbal notes. Medium-bodied with soft, ripe tannins.	
Organic Primitivo, Botter	20
Intense purple in colour, aromas of cherry and plum jam, in addition to notes of tobacco, coffee and vanilla. Ideal for a curry.	
Kraal Bay Shiraz	15
An array of ripe berries on the nose which follows through to a juicy, well structured palate with a smooth finish.	
Cote du Rhone 	24
An array of ripe berries on the nose which follows through to a juicy, well structured palate with a smooth finish.	
La Trochita, Bonarda, Malbec	20
This Malbec is crammed with damson, blackberry and plum flavours, accented by touches of oak toast. Smooth, ripe tannins offer a silky finish.	
Gavanza Rioja Reserva, Bodega Maetierra Dominum 	26
On the nose, scents of plums and black cherry and the palate is smooth and rich with smoky notes. Absolutely gorgeous, and a bargain at this price.	
White	
House White (Pinot Grigio) 175ml/125ml	5 / 4
La Riva Catarratto Pinot Grigio	15
Pale light yellow colour, delicate and complex bouquet with fruity notes reminiscent of peach and green apple. Fresh and light	
Aroha Bay, Sauvignon Blanc	20
Aroha Bay is produced in Marlborough, New Zealand. Aroha Bay has a lively, fresh cut grass nose with zippy kiwi fruit.	
Stringy Bark Chardonnay	15
Delightful blend of fresh fruit aromas with citrus undertones, like lemon and lime.	
Domaine Astruc, d'A Viognier 	20
This Viognier has a pale gold colour with aromas of apricot, peach and pear. Rich and aromatic with a long lasting zesty finish. Perfect for curries.	
Chateau de la Mirande, Picpoul de Pinet	22
This delicious wine from Chateau de la Mirande is a lovely easy drinking, dry, crisp white wine with good body and persistence	
Zero Alcohol	
Pizzolato Organic Alcohol Free Sparkling	20
A great non-alcoholic alternative to Prosecco and we think it's really pretty good. Crisp, fresh and appealing,	
Bodegas Juan Gil, Disfrutando 0,0 Verdejo	18
After meticulous dealcoholization, Bodegas Juan Gil preserve all the essence and quality of the wine it comes from. Pleasant citrus aromas (lime) and white flowers (jasmine).	
Sparkling	
Vispo Allegro, Prosecco Spumante 	5.5 / 18
Pale light yellow colour, delicate and complex bouquet with fruity notes reminiscent of peach and green apple, there are also good secondary notes of acacia and lilac.	
San Antonio Prosecco Rosato 	5.5 / 18
With fragrant summer fruit aromas, fresh and lively bubbles on the palate, dry, crisp and all too easy to drink.	
Something Different	
Solara Orange Viile Timisului 	25
A natural minimal intervention wine which is well balanced and structured yet pure and incredibly fresh. Golden straw in colour with orange hints, the nose is a aromatic mélange of apricot, quince, poire william and a hint of vanilla.	