



# Mother's Day at The Alverton

£38 per person

## Starters

**Leek and potato soup** 1, 2, 5  
smoked salmon croute, dill oil *Vg on request*

**Sole and crab paupiette** 3, 5, 7, 14  
mussel fricassee, poached grape

**Cantaloup melon, bresaola** 14  
balsamic shallot, pink peppercorn syrup *Vg on request*

**Seared duck liver and wild mushrooms** 2, 7, 14  
garlic focaccia toast, brandy, cream

## Mains

**Truffle and mustard roast cannon of beef** 1, 2, 7, 9, 14  
Yorkshire pudding, roast potatoes, honey roast parsnips and carrots, piquant pepper jus

**Baked cod fillet** 5, 7, 8, 14  
chorizo and clam risotto, fine herbs

**Pork tenderloin 'en croute'** 1, 7, 14  
creamed potato, caramelised savoy and apple, cider cream

**Seafood tempura** 2, 3, 5, 8, 12, 13  
cod, sole, prawns, squid, wok fried greens, soy, sesame

**Roast red pepper, shallot and olive galette** 2  
red pesto, rocket, green oil *Vg*

## Desserts

**After Eight delice** 2, 4, 7  
espresso sorbet, chocolate nib tuile *V*

**Blueberry and chamomile crème brûlée** 2, 4, 7  
blueberry compote, shortbread *V*

**Toffee apple crumble** 2, 13  
Jude's vanilla ice cream *Vg*

**West country cheese plate** 1, 2, 7, 14  
selection of local cheeses, celery, grapes, artisan biscuits, chutney

# Allergen advice

-  DC Daily changing
-  MC May contain
-  1 Celery
-  2 Cereals (gluten)
-  3 Crustaceans
-  4 Eggs
-  5 Fish
-  6 Lupin
-  7 Milk (lactose)
-  8 Molluscs
-  9 Mustard
-  11 Peanuts
-  10 Nuts
-  12 Sesame Seeds
-  13 Soya
-  14 Sulphur dioxide (sulphites)

## THE ALVERTON ALLERGY STATEMENT

Please speak to your server before placing your order, if you suffer from any food intolerance or allergy.

Allergens in all our dishes are identified on our menus using the food allergen key numbered 1 to 14. This key corresponds with the Food Standards Agency allergen guide. The guide for precise reference can be referred to above. The allergens on the menu should be used as a guide.

Whilst we have identified the allergens that are actually in the dishes, please be aware that there may be traces of other allergens in the dish due to manufacturing or cooking methods. It is important that you advise your server of any dietary requirements so that we can advise you further.

### DEEP FAT FRYING

Deep fat frying is an important cooking process in our kitchens: the ingredients within dishes which are deep fried will be cooked in the same fryer as other ingredients which may contain allergens and therefore there will be a risk of cross contamination.

### SEASONAL CHANGING MENUS

Our chefs are always keen to create new dishes and introduce seasonal specialities. Please check The Greenbank allergy statement and allergen information each time you visit the restaurant as changes to recipes are made.

Whilst we make every effort to minimise cross contamination, please be aware that our dishes are made and prepared in environments where allergens are present.

Please speak to your server about your particular dietary requirements and we will do our best to accommodate them.

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**V suitable for vegetarian diet**

**Gluten free and vegan options are available on request**

Please highlight your dietary requirements to our team. For allergen advice, please ask