



Easter Sunday Lunch

Starters

sweet potato and roasted red pepper soup
herb puree, crouton 1 2 13

Pork and apricot terrine
pickled grapes, shallot, cider chutney, ciabatta toast 2 4 7 9 14

Parcel of smoked salmon
lemon dill cream cheese, beetroot, radish, micro cresses 5 7

Chorizo and Parmesan arancini
vine tomato concasse, rocket, chorizo oil, parmesan crisp 2 4 7

Mains

Roast leg of lamb
feta and mint, roast potatoes, sprouting broccoli, rosemary red wine jus 1 7 14

Goats cheese caramelized red onion Pithivier
tomato emulsion, dressed green salad 2 4 7 9 14

Traditional roast topside of beef
yorkshire pudding, roast potatoes, spring vegetables, pan jus 1 2 4 7 14

Pot roast chicken breast
lemon pea risotto, chives, pea cress 1 7 14

Herb crust cod fillet
champ potato, spring greens, sun blush tomato dressing 2 5 7 14

Desserts

Sticky toffee pudding
sea salt caramel sauce, cornish clotted cream 2 4 7

Lemon tart
torched italian meringue, textures of raspberry, vanilla ice cream 2 4 7

Easter Sundae
broken brownie bits, sea salt caramel sauce, vanilla ice cream, crushed mini eggs, chantilly cream 2 4 7

Westcountry cheeses
celery, grapes, quince, artisan biscuits 1 2 7

V suitable for vegetarian diet Vg suitable for vegan diet MC may contain further allergens
Please highlight your dietary requirements to our team. For allergen advice correlating
to our number system, please see reverse or ask for further details.

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.

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