Ollie's Taste of Truro A celebration of local seasonal produce

Soup

Lettuce soup
served with creme friache

Starter

Beetroot and apple goat's cheese / kohlrabi / mint

Pasta

Watercress and celeriac risotto spring onions / black garlic / cavolo nero

Main

Pea, beans and radish
miso custard / apple / smoked almonds

Dessert

Gooseberry doughnut sorrel / sheep milk ice cream

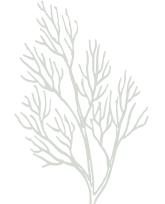
Cheese

Pear terrine
Bath blue cheese / pickled walnut ketchup









Allergen advice





1 Celery

2 Cereals (gluten)

3 Crustaceans

4 Eggs

5 Fish

6 Lupin

7 Milk (lactose)



8 Molluscs



9 Mustard



10 Nuts



11 Peanuts



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 you advise your server of any dietary requirements so that we can advise you further.