Ollie's Taste of Truro

A celebration of The Duchy's game scene



Rabbit rillette / soda bread / pickled cauliflower Coronation pheasant

Amuse-bouche

Duck carpaccio / carrot / pesto / orange

Starter

Quail / wild mushroom / pearl barley / chervil



Trout / pink grapefruit sabayon / clams / avocado / cucumber

Meat

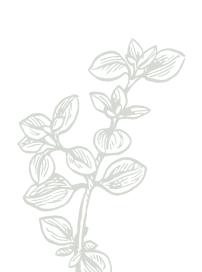
West country venison / croquette / devilled liver / orange & cranberry relish / whisky & green peppercorn cream

Dessert

White chocolate & Bailey's semifreddo / cocoa nib / blackberry

Cheese

Helford white / truffle honey / oat cake









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.