

Ollie's Taste of Truro

A celebration of The Duchy's game scene

Canapés

Rabbit rilette / soda bread / pickled cauliflower

Coronation pheasant

Amuse-bouche

Duck carpaccio / carrot / pesto / orange

Starter

Quail / wild mushroom / pearl barley / chervil

Fish

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

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