

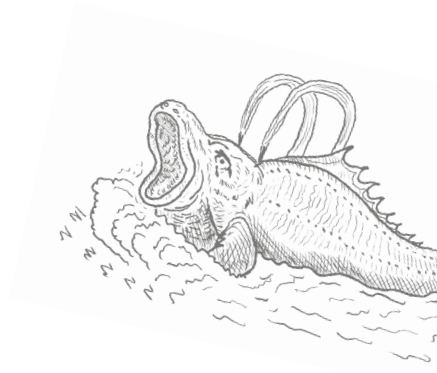
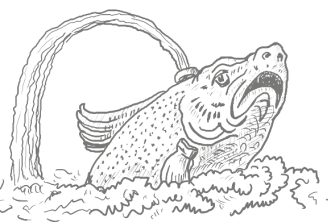
Ollie's Taste of Truro

A celebration of Cornwall's seafood

First Course

Monkfish

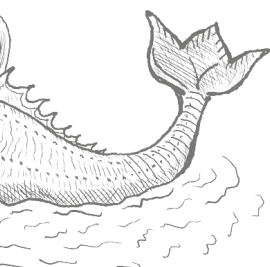
smoked yoghurt / cucumber / grapefruit



Second Course

Lobster and crab cocktail

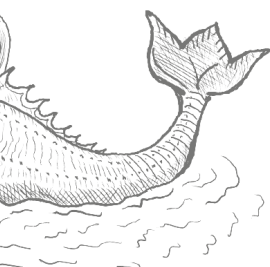
saffron / samphire / sourdough



Third Course

Mackerel

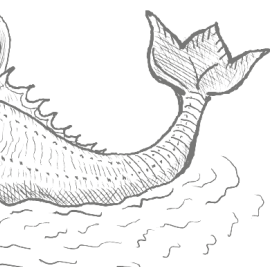
BBQ sweetcorn / globe artichoke / lemon / coriander



Fourth Course

Turbot t-bone

courgette / white crab / red pepper / tarragon / heritage tomato



Fifth Course

Passionfruit delice

white chocolate sorbet / orange



Sixth Course

Cornish coffee

kirsch ice cream / brandy snap / pistachio



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.