

# SUMMER SESSIONS MENU



## Alverton mezze

5 each

Beetroot hummus Vg 12

Fresh olives Vg

Couscous / cumin orange / coriander Vg 2

Halloumi chips / chilli sauce V 2 4 7

Flatbread / harissa sauce V 2 7

Crumbled feta / beetroot / parsley /

toasted hazelnuts Vg 10

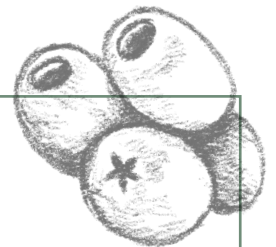
## Hot mackerel\* sandwich

10

brioche bun / harissa sauce / pickled red onion / cucumber / baby gem lettuce

[\*market dependant] 2 5 7 14

## Classics



### Alverton Fish and Chips

triple cooked chips / crushed peas / tartare sauce

2 4 5 7 9 14

18

### Alverton hand-pressed Burger

brioche bun / tomato relish / egg / mustard mayo / Cornish gouda / fries

choose beef 2 4 7 9 13 18

or flat mushroom & mozzarella 16

2 4 7 9 V

## Something sweet

'Summer Session Sundaes' 8 each

### Double chocolate

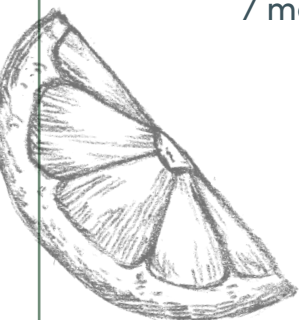
brownie / vanilla ice cream / white chocolate mousse / chocolate sauce / meringue / cream 2 4 7 13

### Vegan berry

fresh berries / sauce / soya vanilla ice cream / chocolate / meringue / oat cream Vg 13

FOOD WILL BE SERVED FROM 6PM UNTIL 8PM

Please speak to your server if you any dietary or allergen requirements



# Allergen advice

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- |  |  |
|--|--|
|  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.