



EVENING MENU

Room service - a £5 room service charge will be added to your final bill.

Please dial '0' to place your order with our reception team.

NIBBLES

Mixed olives 6 VG

Red pepper hummus /
crispbreads / olive crumb /
sun-blush tomatoes / basil 8 VG

Scorched artisan bread /
balsamic oil / Moroccan nut
crumb 8 VG

Crisp potato / fried hen's
egg / chilli dressing 8 V

SMALL PLATES

Three scallops / pancetta / fennel
jam / béarnaise sauce 15

Chicken liver tartlet / red onion pickle /
orange / beech mushrooms /
crisp onions 13

Pigeon breast / beetroot / apple / walnut
ketchup / mulled wine reduction 13

Chef's soup of the day / artisan bread
/ smoked sea-salt butter 10 VG

Celeriac and Bath Blue risotto / sprout
/ bitter chocolate 12 V VG

MAINS

Venison haunch / Jerusalem artichoke
/ girolle mushroom / pickled shallot /
leek / juniper port jus 34

Lemon and rosemary monkfish /
butterbean purée / smoked almond
/ chorizo 30

Loin of pork schnitzel / cabbage /
cyder cream sauce / crisp sage /
fried hen's egg 27

Corn-fed chicken supreme cock-o-
leekie / farmhouse bread 26

Grilled carrot / green sauce / fried
hen's egg / potato rosti / tender stem
broccoli 24 V VG

Signature hake / mint crushed peas /
hand-cut chips / tartare velouté /
Cornish ale tuile 28

SIDES

All 6

Lemon butter greens V VG

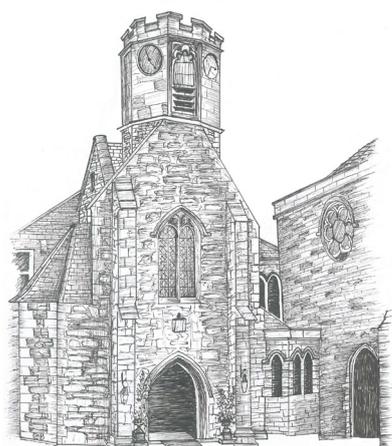
Herb Cornish potatoes V VG

French dressed leaves V VG

Julienne fries V VG *add cheese 2*

Winter squashes / maple syrup / walnut ketchup V VG

Chargrilled root vegetables / green sauce V VG



CHILDREN HALF PORTION / HALF PRICE WHERE POSSIBLE

For food allergens or dietary requests / please ask a member of the team.
Please scan the QR code for online allergen info.

V = Vegetarian VG = Vegan or adaptable for vegan





LIGHT BITES

12pm – 8.30pm

To share: any three light bites 20

Mixed olives 6 VG

Red pepper hummus / crispbreads / olive crumb / sun-blush tomatoes / basil 8 VG

Scorched artisan bread / balsamic oil / Moroccan nut crumb 8 VG

Crisp potato / fried hen's egg / chilli dressing 8 V

Dirty fries / pancetta / onions / Parmesan 8

Winter warming soup / fresh bread 8 VG

BAR CLASSICS

12pm - 2.30pm | 6pm - 8.30pm

Classic fish 'n' chips / beer battered or grilled cod / chunky chips / minted crushed peas / tartare 20

Fillet steak medallions 224g / fries / Café de Paris butter / field mushroom / French dressed Baby Gem 38

Alverton Caesar; Baby Gem / anchovies / Parmesan / crispy bacon / croutons / Caesar dressing 16

Add hot butterflied chicken 6

Add smoked salmon 6

Alverton 'alternative' Caesar; Baby Gem / vegan cheese / croutons / lemon and tarragon mayonnaise / olive tapenade / sun-blushed tomatoes 16 VG

Add baked halloumi 5 V

Alverton burger – Kittow's Kilhallon Farm beef burger / smoked streaky bacon / gouda cheese / tomato relish / brioche roll / gherkin / julienne fries 20

Plant based burger / smoked applewood cheese / brioche roll / julienne fries / gherkin / tomato relish / beetroot 20 V VG

SANDWICHES

Malted, white bloomer or gluten free alternative / French dressed leaves

Cornish beer battered cod / caper mayonnaise / Baby Gem 15

Coronation chicken / carrot, celery and rocket salad 15

Baked ham / egg mayonnaise / watercress 14

Brie / red onion jam / tomato 12 V VG

Mature cheddar / tomato relish / rocket 12 V VG

Add fries to your sandwich 4 add cheese 2

DESSERT

Milk chocolate and blood orange cheesecake / salted caramel ice cream 9 V

Raspberry panna cotta / Viennese biscuit / vanilla buttercream 9 V

Pistachio crème brûlée / white chocolate shortbread / fig gel 12 V

Affogato; oat cookie / clotted cream ice cream / Cornish espresso coffee 8 V VG

Farmhouse ice cream / oat cookie 8 V VG

Cheese / orchard chutney / artisan cracker / celery V THREE CHEESES 12 | FIVE CHEESES 16