



## LUNCH 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.

Enjoy three courses (every Monday – Saturday 12pm – 2.30pm).  
Please note, some dishes have a supplement charge.\*

### NIBBLES\*

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

Mixed olives 6 VG\*

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

### STARTER

Three scallops / pancetta / fennel jam / bearnaise sauce **supplement 6**  
Chicken liver parfait / crostini / red onion pickle / crisp onions  
Chef's daily soup / artisan bread / smoked Cornish sea-salt butter V VG  
Whipped vegan feta / beetroot / walnut ketchup / crisp sage / apple VG

### MAIN COURSE

Corn-fed chicken supreme / chargrilled carrot / green sauce / fried hen's egg  
Winter squash and blue cheese risotto / crisp kale V VG  
Loin of pork schnitzel / whole mustard crushed potatoes / cyder cream sauce  
Pinwheel of cod / creamed spinach / shoe-string fries / chilli dressing  
Fillet steak 114g / fries / Café de Paris butter / field mushroom / French dressed Baby Gem **supplement 6**

### SIDE DISHES\*

Lemon butter greens V VG  
Chargrilled root vegetables /  
green sauce 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

### DESSERT

Milk chocolate and blood orange cheesecake / salted caramel ice cream V  
Raspberry panna cotta / Viennese biscuit / vanilla buttercream V  
Affogato; oat cookie / clotted cream ice cream / Cornish espresso coffee V VG  
Farmhouse ice cream / oat cookie V VG  
Cheese / orchard chutney / artisan cracker / celery V three cheeses **5 supplement**



#### 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*



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