



EVENING MENU

6pm until 8.30pm

NIBBLES

Three for 24

Scorched artisan breads,
hummus, toasted nuts and
seeds, balsamic oil 9 PB

Mixed pitted olives 6 PB
Three mini spiced crab cakes, saffron
and lemon aioli, rocket 12

Five tapas chorizo sausages,
honey, mustard and
parmesan dressing 12

SMALL PLATES

Kitchen garden vegetable soup,
artisan bread 9 PB

Whipped vegan feta, maple roasted
beetroot, pickled apple, toasted
hazelnuts and hummus 12 PB

Scallops, tomato and chorizo jam,
pickled grapes, tarragon butter
three 16 | five 21

Smoked ham hock terrine, piccalilli, quail
egg, straw potato fries, watercress 12

Cornish sole, preserved lemon,
spinach, caviar, chive and saffron
velouté 14

Loin of venison, pickled
blackberries, squash, carrot
and coriander salad 14

MAINS

Twice-cooked belly pork, caramelised
apple, cider vinegar kale, pork
crackling, crispy sage 26

Duo of beef: 4oz fillet of beef, slow-
braised beef cottage pie, celeriac, wild
mushrooms, port and thyme jus 36

Lemon roasted monkfish, bouillabaisse,
roasted garlic and herb aioli 32

Carrot and winter squash tartlet, blue
cheese crumb, pickled walnut ketchup,
herb potatoes 23

Creedy duck breast, chicory,
Chinese five-spice jus, orange and
carrot purée 29

Hake, spiced green lentils, cucumber
chutney, crispy oyster 28

SIDES

All 6.50

Cornish potatoes, lemon seaweed butter V Pbor

Julienne fries PB *add Cheddar cheese 2 V*

Garden leaves, red onion, French vinaigrette PB

Seasonal vegetables Pbor

Horseradish and crème fraîche pomme purée,
crispy onions Pbor

Cauliflower cheese, mature Cheddar and truffle oil

INVISIBLE CHIPS 3

Invisible chips are 0% fat and 100%
charity. Buying a portion helps
Hospitality Action to support
hospitality workers and their families
through ill health and hard times.
Thanks for chipping in.

invisiblechips.org.uk

For food allergens or dietary requests, please ask a member of the team.
Please scan the QR code for online allergen info.
V = Vegetarian Vgor = Vegetarian on request PB = Plant based
Pbor = Plant based on request





LIGHT BITES

12pm until 8.30pm

To share: any three light bites 22

Scorched artisan breads, hummus, toasted nuts and seeds, balsamic oil 9 PB

Mixed pitted olives 6 PB

Three mini spiced crab cakes, saffron and lemon aioli, rocket 12

Five tapas chorizo sausages, honey, mustard and Parmesan dressing 12

Market vegetable soup, artisan bread 9 PB

Smoked ham hock terrine, quail egg, piccalilli, straw potato fries, watercress 12

BAR CLASSICS

12pm until 2.30pm | 6pm until 8.30pm

Cornish ale-battered white fish or grilled white fish, chunky chips, minted garden peas, tartar sauce 21

6oz aged sirloin steak, julienne fries, green peppercorn velouté, rocket and Parmesan salad, field mushroom 28

Alverton Caesar salad, cos lettuce, croutons, anchovies, crispy smoked bacon, Parmesan, Caesar dressing 16 Pbor / Vgor

Add char-grilled chicken breast 6 | Add smoked salmon 6 | Add vegan feta 4

ALVERTON BURGERS

Served in a brioche-style bun with pickles, tomato relish, baby gem, julienne fries and Guindilla chilli

Prime beef burger 21

Beyond Meat burger 21 PB

Char-grilled chicken burger 21

Add toppings

Applewood Cheddar PB 2, fried egg 2, Emmental cheese or blue cheese 2, guacamole PB 2, tomato and chorizo jam 3

DESSERT

Cornish coffee affogato, salted caramel ice cream, ginger snap biscuit 8 V Pbor

White chocolate marquise, raspberry, black pepper tuile 9

Pumpkin spiced crème brûlée, pecan shortbread 9 V

Caramelised apple and fig crumble, vanilla and coconut ice cream 9 PB

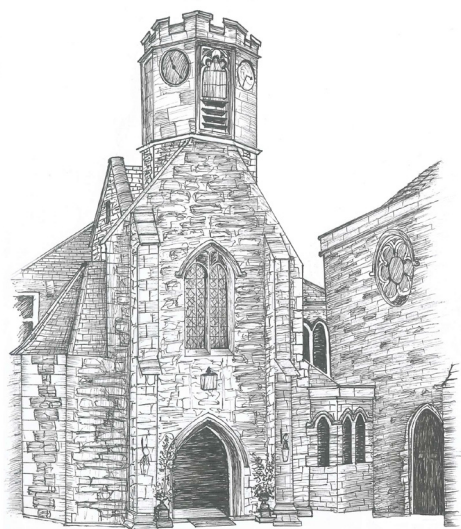
Dark chocolate cheesecake, orange, Cornish sea salt fudge, oat crème fraîche 10 PB

Selection of farmhouse ice cream, ginger snap biscuit Pbor

two scoops 7 | extra scoop 3

Cheeses from Greet Cheese, orchard chutney, artisan cracker, celery

three cheeses 14 | five cheeses 18



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