

# Dinner at the

# Alverne

A little something to eat while you wait or just to enjoy with a drink

- Marinated Gordel olives v 4.25      Houmous with warm pitta bread v 4.25  
Bread, olive oil and balsamic v 4.75      Authentic mild chorizo sausage 4.50  
Salted Catalan almonds v 4.50

## Tapas, starters or light meals

- Smoked salmon risotto  
Dill, lemon and crème fraiche 8.50/14.50 **main**  
Vine tomato croustini v  
Almond basil pesto and shallots 6.95  
Caramelised fig with goats cheese v  
Baby leaves with orange, honey dressing 7.50  
Fried breaded whitebait  
With lemon and garlic mayonnaise 7.25  
Chickpeas with Brindisa chorizo  
Lemon, dill, stock and mint 7.50  
Tiger prawns  
Pan fried with lime, ginger and coriander 8.95  
Mixed tapas platter ( for 2 persons ) 21.00  
A selection includes Spanish charcuterie, cheese,  
Houmous, olives, etc with Alverne's own bread

## Meals

- Caramelised red onion and brie tart v 13.95  
Mushroom, roasted cherry tomatoes, new potatoes  
Belly pork, pommory mustard mash 15.75  
Glazed carrot, apple puree and red wine sauce  
Jerusalem artichoke risotto v 13.95  
Butternut, crème fraiche, spinach, & artichoke crisps  
Alverne classic steak burger and chips 13.95  
Cheese, bacon, salad and relish in an Alverne bap  
Marinated lamb rump 16.95  
Tender pieces in marsala spices, coriander,  
mint yoghurt, onion bhaji and sticky rice  
Olds of St Just sirloin steak **6oz** 17.95/**9oz** 23.95  
Peppercorn sauce, hand cut chips and mushroom

## Extras

- Hand cut chips 3.95    skinny chips 3.95    Cornish new potatoes 3.95  
Mixed salad 4.95    Garlic bread 3.95    homemade bread selection 3.50

## Desserts

- Sticky toffee pudding – butterscotch sauce and vanilla ice cream 6.95  
Vanilla crème brulee – with blueberry compote 6.95  
Caramelised toffee apple sundae – with crumble and clotted cream 6.95  
Affogato – vanilla ice cream with a shot of espresso 6.00  
Callestick farm ice cream 6.50  
Selection of Spanish artisan cheese – served with biscuits 8.95

We source and buy local produce whenever possible

Open Monday to Saturday from 9am