

SUMMERHOUSE

RESTAURANT

EVENING MENU

SERVED BETWEEN 6PM - LATE



Bread and oil **VG**

£4

Olives **VG GF**

£4

Porthilly oysters - natural **GF** or crispy with a truffle and garlic mayo

£3/4

Mixed nuts

£3



TO START

Soup, savoury spinach and cheese muffin **VGO GF0**

£6

Moules marinière, fresh parsley and cream **GF0**

£6



Sticky Korean short rib, asian slaw, BBQ sauce **GF**

£8

Crab croquettes, sage mayo

£8

Crispy polenta, balsamic red onion, bell pepper, cherry tomatoes, goats curd **V VGO**

£7



FROM THE SEA

Moules marinière, fresh parsley and cream **GF0**

£12

Catch of the day

£20



Salmon and smoked haddock fishcake, poached egg, chilli jam, wild rocket, balsamic glaze

£10

Summer House seafood curry, black rice, flatbread **GF0**

£18

Grilled swordfish, chilli ginger glaze, sautéed potatoes, mixed peppers, greens, chimichurri dressing **GF**

£18



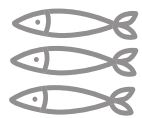
FROM THE LAND

10oz sirloin, roast tomatoes, wild mushrooms, spinach, crispy onions, beef butter **GF**

£24

Spiced lamb rump, indian potatoes, moilee sauce **GF ***

£18



Grilled pork chop, colcannon mash, spinach, apple sauce, sage crumb **GF0**

£15



FROM THE GARDEN

Spring tart, asparagus, spinach, peas, grilled courgette, rocket salad, herb new potatoes **V**

£14

Mediterranean style fregola, grilled halloumi **V VGO**

£13



SIDES

Boulangère potatoes **GF**

ALL

Whipped potatoes, garlic, truffle oil **GF V**

£3.75



Sautéed seasonal veggies, pesto **GF V ***

Harissa roasted cauliflower, yogurt, toasted almonds **GF V VGO ***

Polenta chips, sundried tomato, basil, smoked garlic, truffle mayo **GF V VGO**



Tomato, rocket, balsamic glaze **GF V**

PLEASE ASK YOUR SERVER FOR ALTERNATIVE OPTIONS

VG VEGAN **VGO** VEGAN OPTION AVAILABLE **V** VEGETARIAN **GF** GLUTEN FREE **GF0** GLUTEN FREE OPTION AVAILABLE, *CONTAINS NUTS