

SUMMERHOUSE

RESTAURANT

LUNCH MENU

SERVED BETWEEN 12PM - 3PM



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

£3.5

Mixed nuts **GF** **V**

£3

Bread and oil **VG**

£4

Mixed olives **GF** **V**

£4

Maple glazed chorizo

£6



SHARE BOARDS ALL £20

Vegetarian board: Breads and oil, harissa hummus, mixed olives, roasted market veggies, baba ganoush, grilled halloumi, sumach mayo, sautéed garlic mushrooms, polenta chips **V** **VGO** **GF0**

Mixed board: Breads and oil, mixed olives, harissa hummus, mussels, calamari, steak, roquefort **GF0**



FLATBREADS ALL £10

Slow roasted lamb, wild rocket, mint, feta, pomegranate molasses

Harissa hummus, roasted market vegetables, wild rocket **VG**

Falafel and tzatziki **V** **VGO**



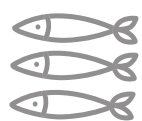
OPEN TOASTED BLOOMERS ALL £10

Summer house "croque madame", pulled smoked hamhock, roasted peppers, rarebit

Crayfish, avocado, crème fraîche, wild rocket

Grilled local mackerel, roast peppers, balsamic dressing

Sautéed wild mushrooms, spinach, harissa spiced hummus **V** **VGO**



MAINS

Soup of the day, savoury cheese and spinach muffin **V** **VGO**

£6

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

£12

Mussels, clams, chilli, squid ink pasta

£15

Karelan sweet potato and red lentil curry, flatbread, rice **V** **VGO** **GF0**

£12

Catch of the day

£20

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

£10

8oz sirloin steak, roast tomato, spinach, mushrooms **GF**

£20



SUNDAY LUNCH **VGO** £13

Roast topside of beef, slowroast lamb shoulder, cornfed chicken

Roast potatoes, yorkshire pudding, homemade stuffing, seasonal vegetables, gravy

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