

# 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

£3.5

Mixed nuts

£3



## TO START

Soup served with a savoury spinach and cheese muffin **VGO GFO**

£6

Moules mariniere, fresh parsley, cream **GFO**

£6



Slow roast belly pork, sticky korean glaze **GF**

£8

Scallops, cauliflower puree, panchetta, pesto

£10

Spring roll, ginger soy dressing **VG**

£8



## FROM THE SEA

Moules mariniere finished with fresh parsley and cream **GFO**

£12

Catch of the day

£20



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

£10

Ray wing, nduja sauce, greens **GFO**

£20

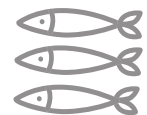
Cornish hake, chorizo, white bean and spinach cassoulet

£17



Mussels, pappardelle, nduja sauce

£16



## FROM THE LAND

10oz sirloin, saute seasonal greens **GF**

£24

Add on: • Pink peppercorn and brandy sauce - £2, • 3 Garlic gambas - £8

Pan roast lamb rump, pea puree, grilled asparagus, crispy goats cheese

£19

Tikka chicken, smoked aubergine, curried cauliflower, spinach, onion bhaji **GF**

£17



## FROM THE GARDEN

Massaman curry, coconut and coriander rice, flatbread **VG**

£16

Sage, pumpkin ravioli, toasted pinenuts **V \***

£14



## SIDES

**GF V VGO**



Boulangère potatoes **GF**

Herb new potatoes with garlic and truffle oil **GF V**

Saute seasonal veggies with pesto **GF V \***

Curried cauliflower, yoghurt, toasted almonds **GF V VGO \***

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

ALL  
£3.75



Tomato and rocket with a balsamic glaze **GF VG**

PLEASE ASK YOUR SERVER FOR ALTERNATIVE OPTIONS

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