

SUMMERHOUSE

RESTAURANT

LUNCH MENU

SERVED BETWEEN 12PM - 3PM



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

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

Bread and oil **VG**

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

Maple glazed chorizo

Panfried scallops, garlic butter



SHARE BOARDS ALL £20

Veggie board: Breads, mixed olives, harissa hummus, beetroot hummus, baba ganoush, roasted market veggies, grilled halloumi, chilli jam, polenta chips **V** **VGO** **GFO**

Mixed board: Breads, mixed olives, harissa hummus, babaganoush, beetroot hummus, grilled mackerel, calamari, rump steak, roquefort **GFO**



FLATBREADS ALL £10

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

Spiced roast squash, beetroot hummus **V** **VGO***

Sticky sweet chilli and ginger chicken,



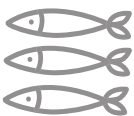
OPEN TOASTED BLOOMERS ALL £10

Crayfish, avocado, creme fraiche wild rocket

Grilled local mackerel, roast peppers, balsamic dressing

Rump steak, spinach, truffle mayo, vintage cheddar

White bean, artichoke, basil **VG**



MAINS

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

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

Mussels, pappardelle, nduja sauce

Catch of the day

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

Grilled halloumi salad **V** **GF**

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

8oz rump steak, new potatoes, sauté greens



£3.5

£3

£4

£4

£6

£10

£6

£12

£16

£20

£10

£13

£16

£20

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