

№38

SUMMERHOUSE

R E S T A U R A N T

Evening Menu

LIGHT BITES

Summer House bread & oil (v) £4

Olives (v) £4

Charcuterie & pickles £4

Spiced nuts £4

Oysters - crispy or natural £3.50

STARTERS

Soup of the Day with Summer House bread £6

Scallops, cucumber, hazelnuts, capers £10

Torched Mackerel, diced apple & cucumber finished with a Gin & Tonic jus £8

Beef shin ragu, celeriac & a watercress garnish £7.50

Ham hock terrine, our homemade piccalilli and a crispy egg £8

Leek & mushroom tart, Cornish Yarg, pear, walnut (v) £7

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MAINS

Salmon, horseradish, beets, treacle & yoghurt £18

Plaice with capers & potato garnished with parsley and our 'tartare' sauce £17

Hake, leek and potato & chives in a chicken sauce £18

Salt cod Katsu curry, ginger potato, wild rice, mango £20

Sirloin steak, truffle & parmesan polenta, wild mushrooms, Madeira sauce £23

Pork Wellington, black pudding, sage & onion, cabbage, bacon & a cyder jus £18

Roasted cauliflower steak, hazelnut, capers, pomegranate, couscous (v) £13

Pine nut & herb gnocchi, broccoli, halloumi, tomato (v) £14

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SIDES £5

Parmesan & truffle triple cooked potatoes, sweet potato & chilli wedges, charred
broccoli & sesame, French peas & smoked bacon

