

SUMMERHOUSE

RESTAURANT

EVENING MENU

NIBBLES

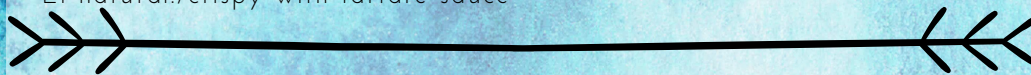
SUMMERHOUSE FOCACCIA - £4

Aged balsamic, extra virgin olive oil

ITALIAN OLIVES - £4

Marinated in lemon, garlic & thyme

PORTHILLY OYSTER - £3.50

El natural./crispy with tartare sauce

TO START

SMOKED CHEDDAR & CHESNUT ARANCINI - £8.50

Crispy Kale, roasted celeriac, charred green onions

SEARED WOOD PIGEON - £10

Red cabbage puree, pickled berries, black pudding crumb

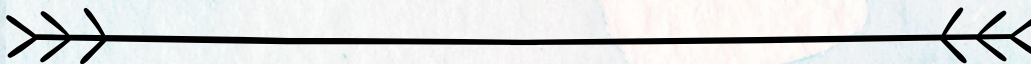
SPICED GURNARD - £9

Curried pumpkin puree, roasted squash, smoked almonds

CHICKEN LIVER & BRANDY PARFAIT - £9

Tarragon meringues, mango puree, Guinness bread

SEARED CORNISH SCALLOPS - £12

*Roasted cauliflower, baby capers, hazelnuts, squid ink tuiles**All starters are recommended with Camel Valley Pinot Noir Rose Brut - £10.50*

MAINS

BAKED FILLET OF HAKE - £19

*Saffron potatoes, braised leek, maple glazed bacon, bacon crumb**Terres Rouges Picpoul, France - £7.50*

HALIBUT - £24

*Braised squid & orzo ragu, basil peperonata**Borsao Rosado, Spain - £5.60*

THAI GREEN MONKFISH - £20

*Broccoli and chilli fried rice, coconut bok choy, crispy coriander noodles**Michael Leon Gewurtztraminer - £8.50*

ROASTED BEETROOT & FENNEL RISOTTO - £15

*Orange gremolata, toasted pinenuts & crispy feta**Terra Iconian Beaujolais, France - £6.20*

SEARED DUCK BREAST - £20

*Honey roast figs, carrot and swede croquette, celeriac**Crossings Pinot Noir, New Zealand - £9.60*

SLOW BRAISED OX CHEEK - £20

*Olive oil potato puree, pesto crumb, beef dripping carrot**Cameleon Malbec, Argentina - £7.40*