



Nº38

SUMMERHOUSE

R E S T A U R A N T

SNACKS

Smoked almonds	£4
Summer House Focaccia Balsamic and olive oil	£4
Selection of Summer House Breads Homemade butter - please ask your server	£5
Nocellara olives Marinated in lemon, garlic and thyme	£4
Oysters Crispy or natural with cucumber granita	£4

STARTERS:

*All starters are recommended with Camel Valley
Pinot Noir Rose Brut - £10.50*

Soup of the day Summerhouse foccacia	£6
Gremolata Mackerel Heritage tomato and courgette salad, pesto bocaccini	£9
Seared scallops in orange butter Roasted peppers, pickled cucumbers, Szechuan pepper coulis	£12
Goats cheese and beetroot cheesecake Salt baked beetroot, poached pear, boozy dates, rocket and black pepper	£8
Pressed ham hock Black pudding croquette, fried quails egg, carrot and cumin puree	£10
Gurnard ceviche Flavours of Gazpacho, tomato, parmesan, cucumber and basil	£10

MAINS

Chimichurri skate wing Roasted courgette, red onions, caramelised lemon <i>Crossings Sauvignon Blanc, New Zealand - £6.90</i>	£19
Garlic roasted sirloin Burnt onion puree, asparagus, pickled walnuts, feta, watercress <i>Cameleon Malbec. Argentina - £7.40</i>	£28
Soy roasted beetroot steak Chilli tofu, coriander puree, radish, sesame broccoli, crispy lime noodles <i>Crazy Creatures Gruner Veltliner, Austria - £8.70</i>	£16
Seared pork fillet Pickled apple and chicory, potato fondant, toffee apple puree, bacon and hazelnut crumb, cyder sauce <i>Terra Iconia Beaujolais, France - £6.20</i>	£20
Ras el hanout salmon Chickpea bon bons, apricot compote, pickled cucumber, fennel and chilli, lemon and herb yoghurt <i>Lost Weekend Chardonnay, Australia - £6.20</i>	£20
Grilled John Dory Saffron gnocchi, confit tomatoes, asparagus, lemon oil, watercress sauc <i>Muscadet de Sevre et Maine Sur Lie 'Bleu', France - £6.90</i>	£24

SIDES

Parmesan and truffle triple cooked handcuts	£5
Butter roasted new potatoes and chive	£5
Mixed garden and herb salad	£5