

Nº38

SUMMERHOUSE

R E S T A U R A N T

SNACKS

Smoked almonds	£4
Summer House Focaccia Balsamic and olive oil	£4
Nocellara olives Marinated in lemon, garlic and thyme	£4
Oyster Crispy or natural with cucumber granita	£4

SEAFOOD SHAREBOARD

Whole Cornish Dressed Crab, Smoked Mackerel Patè, Smoked Salmon, Classic Prawn Cocktail, Salt & Pepper Squid, Skinny Fries, Rosemary Focaccia, Brown Crab Mayonnaise, Sweet Chilli Sauce, Summerhouse Salad. <i>Picpoul de Pinet, Terres Rouge, France - £7.50</i>	£40
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STARTERS:

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

Goats cheese Mousse of Polmarkyn goats cheese, mixed beetroots, walnut crumb, basil oil	£9
Mackerel Smoked Cornish Mackerel Patè, Rosemary Focaccia Toasts, Scorched Peppers	£9
Crab Croquettes of Cornish Crab, Brown Crab Mayonnaise, Pickled Cucumber	£12
Beef Fillet Philip Warrens Beef Fillet Carpaccio, Parmesan, Shallots, Aged Balsamic	£12
Mussels Asian Fusion Broth or Mariniere, Focaccia	£7

MAINS

Scallops Cauliflower, Black Pudding, Parma Ham <i>Gavi, La Battistina, Italy - £7.50</i>	£19
Hake Sea Vegetables, Tomato, Olive Oil Mash <i>Muscadet "Bleu", France - £6.90</i>	£19
Squash Lightly Spiced & Roasted, Padstow Kitchen Greens, Pine Nut Crumb, Herb Oil <i>Gewurztraminer, Michel Leon, Alsace, France - £8.50</i>	£16
Crab Rice Noodles, Mango, Peanut, Basil, Coriander <i>Chardonnay, Lost weekend, Australia - £6.20</i>	£22
Beef Philip Warren 9oz Rump, Roasted Tomato, Herb Butter <i>Malbec, Trueno, Argentina, £7.40</i>	£22
Lobster 'Classic Thermidor' or 'Perranporth', Summerhouse Salad, Skinny Fries <i>Gruner Veltliner, Crazy Creatures, Austria - £8.70</i>	£20/39
Surf & Turf Half lobster, Philip Warren 9oz Rump, Skinny fries, Summer House Salad <i>Pinot Noir, The Crossings, New Zealand - £9.60</i>	£38

SIDES

Skinny fries	£5
Parmesan, Truffle Fries	£5
Tenderstem Broccoli, Roasted Peppers, Almonds	£4
Summerhouse Salad	£4
Cornish New Potatoes, Herb Oil	£4