



# SUMMERHOUSE

## WELCOME TO OUR HOME

IN AN INDUSTRY  
LED BY MEN  
WE BRING YOU  
A RESTAURANT LED BY

### **WOMEN**

WE BELIEVE IN

### **EQUALITY**

WE BELIEVE IN  
GOOD FOOD  
AND  
GOOD PEOPLE

WE PRACTICE SUSTAINABILITY

+

### **POSITIVITY**

WE ARE CONSCIOUS OF OUR CARBON FOOTPRINT  
WE USE LOCAL SUPPLIERS AND PRODUCE  
WE ARE NOT PERFECT  
BUT  
WE ARE DOING OUR BEST!

# WE ARE SUMMERHOUSE

## SUMMERHOUSE

RESTAURANT

## DRINKS

## BEER &amp; CIDER

## DRAFT

<b>Verdant Lager</b> Helles	£3.25/6.50
<b>Verdant IPA</b> Lightbulb	£3.25/6.50
<b>Bearded Brewery Cider</b> Mango	£3.25/6.50

## BOTTLES &amp; CANS

<b>Healeys Cider</b> Gold/Blush	£6
<b>Jubel Beer</b> Grapefruit	£5
<b>Lucky Saint 0.5%</b>	£5

## COCKTAILS £10

Aperol Spritz 2 for £15

Espresso Martini  
 Frozen Piña Colada  
 Mojito  
 Frozen Margarita  
 Cornish Summer Cup

## SPIRITS £6.50/10

Hell's Stone Whisky  
 Aval Dor Vodka  
 Rosemullion Rum  
 Cazcabel Tequila  
 Caspyn Dry Gin  
 Elemental Raspberry Gin

High Water Hard Seltzer (vodka) £5

## WINE

DRAFT 125ml | 250ml | 500ml  
£5 | £9 | £17**Cortese** - light, citrus**Dolcetto** - soft, fruity**Rosé Blend** - dry, fruity

## BOTTLES &amp; CANS

125ml | 250ml | Bottle  
£6.50 | £12 | £35

Sauvignon Blanc

Malbec

Rosé

Prosecco	£32
Camel Valley Rosé Brut	£65
The Uncommon Bubbly Wine White/Rosé	£8.50

## THE SOFT STUFF

Cola/Diet Cola/Lemonade	£2.50/4
Still/Sparkling canned water	£2
Ting Sparkling Grapefruit	£2.50
Cornish Orchards Elderflower	£3
Jamaican Fiery Ginger Beer	£2.50
Healeys Avalade Fizzy Apple	£3.20
Healeys Apple Juice	£3.20
Folkingtons Orange Juice	£3.20

## THE HOT STUFF

Tea/herbal	£2.50
Americano	£2.50
Chai Latte	£3
Iced Coffee	£3.20
Cappuccino	£3.30
Latte	£3.30
Flat White	£3.30
Hot Chocolate with the works	£3 £3.80
Boozy Coffee	£6
Boozy Hot Choc	£6
Alternative milk	70p
Syrup	50p

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RESTAURANT

## FOOD

## BAR SNACKS

<b>Olives</b> Nocerella olives, lemon, pink peppercorn, rosemary	GF, VG	£5
<b>Mixed nuts</b> roasted, salted	GF, VG	£4
<b>Antipasti</b> selection of cured meats, cheese, bread, olives, pickles		£12
<b>Hummus</b> dukkah, olive oil, flat bread	VG	£7

## SMALL PLATES

<b>Chicken satay</b> peanut sauce, asian style slaw		£10
<b>Burrata</b> sun-dried tomato pesto, rocket, balsamic dressing	VE	£13
<b>Roasted aubergine</b> green oil, tahini, fresh tomato, herbs	VG	£9
<b>Jerk glazed Cornish chorizo</b> roasted peppers, crostini		£9
<b>Calamari</b> baby leaves, caper and dill mayonnaise		£10
<b>Whitebait</b> lemon, aioli		£9

## SIDES

<b>Fries</b> Cornish rosemary sea salt	GF, VG	£4
<b>Gucci fries</b> Davidstow cheddar, burger sauce, truffle dust	GF	£8
<b>Garlic flatbread</b>	VG	£4
<b>Green salad</b> dressed seasonal leaves	GF, VG	£5/8
+ crab		£8
+ Davidstow cheddar		£4

## SEAFOOD ON THE SEASHORE

<b>Oysters</b> served classic - lemon, mignonette	3 or 6 GF	£12/22
<b>Scallops</b> baked in half shell, herb crumb		£15/27
<b>Mussels large/small</b> Cornish cider cream, focaccia		£10/20
<b>Crab roll</b> local crab in a bread roll, crispy onions, siracha mayonnaise		£16

## BIGGER PLATES

<b>Smash burger</b> double beef patty, double cheese, SH burger sauce		£11
<b>Pulled pork burger</b> chipotle, slaw		£12
<b>Fish tacos</b> tempura battered daily catch, slaw, pink pickles, chipotle mayonnaise		£13
<b>Buddha bowl</b> aubergine, slaw, salad, seeds, SH dressing	VG, GF	£13
<b>Steak</b> 12 oz sirloin, fries, salad, herby garlic butter, chimmichurri sauce	GF	£32

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# SUMMERHOUSE

R E S T A U R A N T

## F O O D

### LITTLE ONES

All £8

**Fish goujons and fries**

**Panko chicken and fries**

**Cheese quesadilla and fries**

VE

## DESSERTS

**Eton mess** local strawberries,  
clotted cream

£6.50

GF

**Brownie** caramel sauce, ice cream

£7.50

**Baked cheesecake** zesty lemon,  
candied citrus

£7.50

*Please tell our staff about any allergies you have.*

Nº38

# SUMMERHOUSE

R E S T A U R A N T

## SUNDAY SERVICE

Crab salad,  
sourdough toasts  
£12

Torched mackerel.  
fillet on rocket,  
samphire and  
capers  
£8

Scallop baked in  
half shell with a  
herb crumb  
£5

Hummus and  
flatbread  
£7

Nocellara olives  
£5

Antipasti  
£10

Topside of local beef with  
horseradish sauce  
£16

Cornish chicken breast  
wrapped in streaky bacon  
£16

Pumpkin seed and chestnut  
loaf with vegan gravy  
£15

Kids roast available

### ALL SERVED WITH

Yorkshire pudding

Cauliflower and  
broccoli cheese

Red wine gravy

Creamy leeks and  
savoy cabbage

Roasted mid  
potatoes

Roasted root  
vegetables

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# SUMMERHOUSE

## OUR SUPPLIERS

AS A CORNISH BUSINESS  
WE PRIDE OURSELVES ON USING LOCAL  
SUPPLIERS WHEN POSSIBLE  
TO SHOWCASE THE AMAZING PRODUCE  
OF THIS BEAUTIFUL COUNTY

THIS INCLUDES SEASONAL INGREDIENTS FOR OUR MENU  
BUT ALSO MEANS WE HAVE GREAT RELATIONSHIPS  
WITH SOME OF THESE LOCAL SUPPLIERS  
AND WE LOVE TO SUPPORT THEM

WE ARE PROUD TO HAVE THEIR PRODUCTS IN HOUSE  
AND  
HOPE YOU ENJOY THEM AS MUCH AS WE DO!

**WE ARE  
SUMMERHOUSE**