SUMMERHOUSE

RESTAURANT

F O O D

SNACKS

Olives kalamata & nocerella, Summer House marinade

GF,VG £5

Hummus and flatbread

GFA, VG £6

Cornish Platter Cornish cheeses, Angus Trotter ham, celery, house pickles, chefs chutney, bread and butter

GFA £12

SMALL PLATES

Pork belly bites maple mustard £9 dipping sauce.

Croquettes Davidstow Cheddar, £9 romesco sauce.

Crab toast Nduja butter, £14 sourdough, pickled cucumber

Halloumi Marinara sauce, fresh £10

herbs

GFA. V

Cajun crusted chicken breast, £11 charred green onion, lime and chili _{GFA} mayo

LITTLE ONES

Fish goujons £8

Smash burger £8

Cheese quesadilla £8

All served with shoestring fries

DESSERTS

Toasted coconut and pecan Bread £8 pudding Trewithan clotted cream

Blackberry panacotta Local berries, £8 shortbread fingers

Affogato Brownie Espresso, caramel, £8
Callestic ice cream

BIGGER PLATES

Smash burger double beef patty £12 double cheese, burger sauce GFA

Boeuf Demi glace Sliced beef in a £25 pan sauce, broccoli, cornish

'taters

Fish tacos tempura battered £15 daily catch, slaw, pink pickles,

chipotle mayonnaise

£14

Harissa baked aubergine Warm cous cous salad, pumpkin seeds,

harissa oil

Seafood chowder local catch, crab, mussels, potatoes, bacon,

cream sauce & focaccia

Catch of the day Cornish 'taters, £16 winter greens, lemon & herb butter_{GF}

SIDES

Fries Cornish rosemary £4.5 sea salt 6F. VG

Gucci fries Davidstow cheddar, £9 burger sauce, truffle dust GFA.V

Cornish 'taters aioli _{GFA v} £5

Garlic flatbread £4

Tenderstem salad Broccoli, £6 shaved cheese, pomegranate dressing

SUMMERHOUSE

RESTAURANT

SUNDAY SERVICE

Hummus and garlic flatbread £6

Olives £5 Halloumi, marinara sauce, fresh herbs £10

Cornish Platter, local ham & cheeses, celery, chutney, pickles, bread £12 Crab toasts, nduja butter, sourdough, pickled cucumber £12

Topside of local beef with horseradish sauce £18

Crispy Cornish pork belly £18

Pumpkin seed and chestnut loaf with vegan gravy £16

Kids roast - £9

ALL SERVED WITH

Yorkshire pudding

Cauliflower and broccoli cheese

Roasted root vegetables

Creamy leeks and savoy cabbage

Roasted mid potatoes

Red wine gravy