



Nº38

SUMMERHOUSE

FOOD & DRINK

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SNACKS

Porthilly Oysters. 3 or 6 Pink shallot mignonette, lemon, tabasco & salsa verde. GF	15/30
Queen green olives marinated in pink pepper & citrus oil VE GF	5
‘Da Bara’ focaccia with balsamic dipping oil & whipped confit garlic butter V	6
Charcuterie sharing board Cornish cheeses, cured meats, chefs chutney, crackers, grapes, apple, bread & butter GFA	17

SMALL PLATES

Mini pork ribs BBQ sauce & creamy slaw.	13
Whipped burrata, Confit cherry tomatoes, sunflower seed & basil pesto, crostini. V GFA	10
Roasted broccoli Cashew cream, roasted cashews, chimichurri salsa. VE GF	9
Chicken and chorizo skewers Chimichurri salsa, fire roasted pepper & courgette.	10

BIG PLATES

Fish tacos Tempura battered catch of the day, slaw, salsa verde, pink pickles, chipotle mayo. GF	15
Smash burger Double patty, double cheese, burger sauce, toasted Da Bara bun. GFA	13
Summer Buddha bowl Lentils, seasonal salad, edamame, roasted sweet potato, pomegranate, sunflower & pumpkin seeds. VE GF	15
10oz Sirloin steak Cafe de Paris butter, pan sauce, charred courgette, cherry tomatoes. GF	27

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SEASHELLS & SEAFOOD

Scallop ceviche Marinated in lime juice, onions and mild chillies. Corn chips. GF	17
Roasted tiger prawns Garlic, coriander & chilli butter, bread. GFA	11
Breaded calamari Maple sriracha mayonnaise.	11
Porthilly mussels Mariniere sauce, fresh herbs, fries. GF	25
Catch of the day Cornish cider cream, saffron, Cornish ‘tatoes & clams. GF	25
Dressed crab Newquay crab, summer citrus salad, fries, bread. GFA	27

SIDES

Fries Rosemary salt. VE GF	4.5
Gucci Fries Davidstow cheddar, pink pickles, burger sauce, truffle dust. V GFA	9
Cornish ‘tatoes Herbs, confit garlic mayonnaise. V GF	4.5

TINY PLATES

All served with fries and dipping sauce.

Smash Burger with cheese Single patty, cheese, Da Bara bun. GFA	8.5
Battered fish goujons Catch of the day, tempura batter GF	8.5
Toasted Cheese quesadilla Flour tortilla, Davidstow cheddar. V	8.5

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SWEET THINGS

Lemon Posset Raspberry coulis, shortbread crumb. V GFA	8
Basque chocolate cheesecake Bourbon biscuit base, Belgian chocolate. V	8.5
Callestic Ice Creams & Sorbets. 2 scoops of chocolate or clotted cream. Lemon or raspberry. V GF	5

DIGESTIFS

Boozy coffee Tinnars Miners Reserve whisky, brown sugar, cream.	8
Espresso Martini Kahlua, Connie Glaze vodka, vanilla syrup, espresso.	12
Siesta Campari, Buen Amigo gold tequila, cranberry, lime, bitters.	12

HOT STUFF

Tea/Herbal	2.3
Espresso	2.4
Americano	2.9
Latte	3.8
Flat white	3.6
Capuccino	3.8
Chai latte	3.5
Iced coffee	3.8
Hot Chocolate / Kids Hot chocolate - With the Works	3.2 / 2.2 4.2 / 3.2
Syrup / Oat milk	+1.5

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COCKTAILS

Henrietta gin spritz Tarquin's gin, Connie Glaze elderflower liqueur, lime, simple syrup, Prosecco	14
Frozen Mai Tai Old J dark & spiced rums, triple sec, Disaronno, pineapple, simple syrup	12
Mango Solero Sombrero Mexicano tequila cream, Buen Amigo gold tequila, mango, pineapple, lime	12
Raspberry Margarita Buen Amigo silver tequila, triple sec, lime, raspberry puree	12
White chocolate espresso martini Kahlua, Connie Glaze vodka, vanilla syrup, Mozart white chocolate liqueur, espresso	12
Siesta Buen Amigo silver tequila, Campari, Cranberry, lime, Angostura bitters	12
Aperol Spritz (2 for 18) Aperol, Prosecco, soda	12

SPIRITS

	25ml	50ml
Connie Glaze vodka	6	12
Cape Cornwall spiced rum	5.5	11
Tarquin's Cornish dry gin	6	12
Tarquin's Strawberry & Lime gin	6	12
Elemental Raspberry gin	4.5	9
Tinnars Miners Reserve Whisky	6	12
Cazcabel tequila blanco	5	10

SOFT DRINKS

Cornish orchards sparkling elderflower	4
Grapefruit Ting	3
Bundaberg ginger beer	4.5
Frobishers orange juice	4.5
Healeys apple juice	4.2
Healeys Avalade sparkling apple juice	4.2
Marlish still/sparkling water	2.5 /4.5
Jollys Cornish cola / diet cola / lemonade	2.5 / 4.5
Freshly squeezed lime & soda	1.5
Orange juice & lemonade	4.5
Navas tonic / slimline	3.5

DRAFT

	Pint	Half
'You Do You' - Offshore pilsner 4.8%	7	3.5
'Alpacalypse' - Pale ale 4.3%	7	3.5
Cold river cider 4.5%	7	3.5

BOTTLES

Cornish Orchards raspberry & elderflower cider 4.0%	7.5
St Austell Tribute pale ale 4.2%	7.5

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DRAFT WINES

- France VE	125ml	175ml	250ml	500ml
Sauvignon Blanc	6.5	8	11	21
Pale rosé	6.5	8	11	21
Merlot	7	9.5	12	24

BOTTLES & BUBBLES

	125ml	175ml	250ml	Bottle
‘Orsino’ Pinot grigio - Umbria, Italy 12%	7	9.5	13	39
‘Roundstone’ Sauvignon blanc - Marlborough, New Zealand 12.5%	7	10.5	14	42
‘Domaine de la Bretonnier’ Muscadet cuvée prestige - Loire valley, France 12%	7.5	11	14.5	44
‘Iris’ Malbec - Mendoza, Argentina 13.5%	7	10.5	14	42
‘Artuke’ Rioja joven - La Rioja, Spain 13.5%	7.5	10.5	14.5	44
‘Discovery beach’ White Zinfandel - California, USA 8.5%	6	8.5	11	30
‘Whispering Angel’ rosé - Provence, France 13%	-	-	-	75
‘Serenello’ Prosecco Extra Dry DOC Brut - Veneto, Italy 11%	8	-	-	38
‘Camel Valley’ Pinot Noir Rosé Brut - Cornwall, UK 12.5%	-	-	-	85
Veuve Clicquot NV Brut - Reims, France 12%	-	-	-	110

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NO & LOW ALCOHOL

Lucky Saint Lager 0.5% - 330ml bottle		6.5
Madri Lager 0% - 330ml bottle		6
Adnams Ghost Ship 0% - 500ml bottle		7
	250ml/Bottle	
Wildlife Botanicals 0.5% Blush sparkling wine	11	36
Giesen 0% Merlot, New Zealand	-	36

MOCKTAILS

Summer Spritz ‘Clean Co’ Clean G Alcohol free Gin, Cranberry, lime, elderflower.	10
‘Raa’garita ‘Clean Co’ Clean T Alcohol free Tequila, raspberry, lime, sugar syrup.	10
St Pirans Sunset ‘Clean Co’ Clean R, Alcohol free Rum, orange, mango, cranberry, grenadine.	10

**GF - Gluten Free / GFA - Gluten free available /
V - Vegetarian / VE - Vegan**

**Please advise us of any food allergies or dietary
requirements.**

**An automatic but discretionary service charge of 10%
is added to all bills.**

SUMMERHOUSE

As a Cornish business, we pride ourselves on using local produce, many of our drinks are brewed locally and we only use Cornish suppliers for our kitchen - the difference is in the taste.

Our chefs are proud to bring you dishes completely cooked from scratch, with love.

We use high quality ingredients and work closely with our suppliers to make sure your dining experience reflects the best that Cornwall has to offer.

From our butcher in Redruth, to our fishmonger in St Ives: we can trace most of our fresh food back to the region, farm or even boat that it came in from.

Our team works hard to ensure your dining experience is excellent, by offering incredible food and attentive service, in a beautiful setting.

We practise hospitality, sustainability and positivity: we aren't perfect but we are proudly doing our best and we love what we do.

Welcome to our home: Welcome to Summerhouse.

Instagram: @summerhouse_cornwall
Website: thesummerhouse.co.uk