

SUMMERHOUSE

FOOD & DRINK

SNACKS

Queen green olives Marinated in pink pepper & citrus oil. VE GF	5
Almonds Blanched & Smoked. VE GF	5
Da Bara Foccacia Balsamic reduction, house butter. V	6
Charcuterie sharing board Cured Meats, olives, feta, balsamic onions, sun-dried tomato escalivada, Da Bara bread & house butter. GFA	17
Porthilly Oysters. 3 or 6 Pink shallot mignonette, lemon, tabasco & salsa verde. GF	15/30

SMALL PLATES

Fried romano peppers Sesame panko crumb, aioli. V	12
Halloumi Vegetable caponata, sunflower seed & basil pesto. V GF	12
Braised beef-cheek croquettes Leek and tarragon cream, truffle dust.	15
Chicken schnitzel Peppercorn sauce, baby leaves.	13
Bouillabaisse Mussels, fish, clams, Da Bara bread, aioli. GFA	13
Crab rarebit Davidstow & parmesan cheeses, Da Bara Bread, Newquay crab, pickle mayo.	18



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.

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.

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

Sit back and enjoy the view.

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
Charred cauliflower Satay sauce, roasted vegetable couscous. VE	15
Goan fish curry Catch of the day, potatoes, coconut curry sauce, jasmine rice. GF	19
Porthilly mussels Saffron & Prosecco cream, fries. GF	24
Brisket birria sandwich Slow roasted beef brisket, Davidstow & mozzarella cheeses, Da Bara bread, birria dipping sauce, fries.	22

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
Side salad Baby leaves, cucumber, cherry tomatoes. VE GF	4.5

DESSERTS

Lemon meringue roulade Clotted cream, almond crust. V GF	8.5
Sticky toffee pudding Caramel sauce, clotted cream.	8.5
Cornish cheese Oatcakes, chef's chutney. V	10
Affogato Espresso, shortbread, Callethic clotted cream ice cream.	6
Callethic ice creams & sorbets 2 Scoops, chocolate or clotted cream. Lemon or raspberry. V GF	5

GF - Gluten Free. GFA - Gluten free available. V - Vegetarian. VE - Vegan

Please advise us of any food allergies or dietary requirements before ordering.

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

SUMMERHOUSE

PERRANPORTH

KIDS PLATES

All served with fries and dipping sauce.
Perfect for our younger diners.

Mini smash burger with cheese

Single patty, cheese, Da Bara bun. GFA

8.5

Little fish goujons

Catch of the day, tempura batter. GF

8.5

Two cheese toastie

Davidstow cheddar & mozzarella,

Da Bara bread. V

8.5

GF - Gluten Free. GFA - Gluten free available.

V - Vegetarian. VE - Vegan

Please advise us of any food allergies or dietary requirements before ordering.

SUNDAY MENU

Snacks, seashells & small plates:

Oysters, lemon & mignonette (3/6) (GF)
15/30

Charcuterie board
18

Queen green olives, pink pepper & citrus marinade
(VE GF)
5

Sunday Service:

Chicken roulade stuffed with garlic & fresh herbs
(GFA)
20

Slow roasted topside of beef (GFA)
20

Chestnut & pumpkin seed loaf (VE GFA)
18

Little extras:

Pork crackling bites (GF)
3

Sage, apricot & caramelised onion stuffing (GF)
3

Served with Yorkshire pudding, creamy cauliflower & broccoli 'Davidstow cheddar' cheese, steamed mixed greens, french beans, roasted herby potatoes, maple-roasted seasonal root vegetables & red wine gravy.

GF - Gluten Free. GFA - Gluten free available.
V - Vegetarian. VE - Vegan

Please advise us of any food allergies or dietary requirements before ordering.

SUMMERHOUSE

PERRANPORTH

DESSERTS**Lemon meringue roulade**

Clotted cream, almond crust. V GF

8.5

Sticky toffee pudding

Caramel Sauce, clotted cream.

8.5

Cornish cheese

Oatcakes, chef's chutney. V

10

Affogato

Espresso, shortbread, Callethic clotted cream ice cream.

6

Callethic ice creams & sorbets

2 Scoops, chocolate or clotted cream. Lemon or raspberry. V GF

5

HOT STUFF

Tea/Herbal	3
Espresso	2.5
Americano	3
Latte	4.2
Flat white	4
Capuccino	4.2
Chai latte	4.2
Iced coffee	4.2
Hot Chocolate / Kids Hot chocolate	3.2 / 2.2
- With the Works	4.2 / 3.2
Syrup / Oat milk	+ .5