



# The Summerhouse



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## To Share

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<b>Hummus and pitta bread</b>	£5,50
<b>Mixed pitted olives</b>	£5,50
<b>Gluten free bread and butter</b>	£2,50 (pp)
<b>Bread rolls with butter</b>	£3,00

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## Starters

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<b>Smoked haddock &amp; clam chowder</b>	£9,50
<b>Traditional popcorn shrimps</b> , sweet chilli sauce & lemon	£9,50
<b>Crispy calamari with spring onions</b> , fresh chilli, lime & aioli	£10,00
<b>Roast squash salad</b> , marinated goat's cheese, lamb's lettuce	£11,00
<b>Roast aubergine</b> , smokey tomato, goat's curd, pumpkin seeds	£11,50
<b>Parma ham</b> , celeriac rémoulade, watercress, walnut dressing	£11,50
<b>Smoked salmon rillettes</b> , pickled cucumber, sourdough & crème fraîche	£13,50
<b>Seared scallops</b> , pancetta, creamed spinach, golden raisins	£14,50

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## Salad & Sharing

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<b>Super healthy salad</b> , yellow chicory, red radicchio, watercress, sugar snaps, mixed seeds, hazelnuts, pomegranate, orange, fennel, manouri cheese, honey & saffron dressing	£17,00
<b>Mezze:</b> Hummus, babaganoush, tzatziki, deep fried halloumi, red peppers & feta dip, mixed olives, flat bread	£24,50
<b>The Summerhouse selection:</b> Popcorn shrimps, crispy calamari, smoked salmon, chilled king prawns, aioli, sweet chilli sauce	£26,50

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## Shellfish

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### **Jersey royal oysters No2**

with shallots & Oporto agridulce vinegar

½ dz: £18,00 / 1 dz: £35,00

### **Canadian lobster**

potato salad, watercress, Cold with aioli or hot with garlic & parsley butter

half: £29,50 / whole: £57,50

### **Mediterranean king prawns** (shell on)

cold with mayonnaise / pan fried with chilli and coriander butter

½ dz: £16,00 / 1 dz: £29,50

Some of our dishes contain one or more of the 14 key allergens. Please ask a staff member for more detailed information.

All service charge collected is paid out in full to staff who work directly for The Summerhouse.

A 12.5% discretionary service charge will be added to your bill.

## Mains

<b>Butternut squash risotto</b> , celeriac, chestnuts	£18,50
<b>Celeriac steak</b> , roasted heritage carrots, hazelnuts, cep cream	£20,50
<b>Homemade fishcakes</b> , gribiche sauce, watercress, charred lime, curry oil	£18,50
<b>IPA battered haddock fillet</b> , chunky chips, minted mushy peas & tartare sauce	£19,50
<b>Roasted corn fed chicken breast</b> , leg ballotine, fondant potato, english greens, tarragon jus	£24,50
<b>Sea bream fillet</b> , chive mash, salsifis, mussels & chorizo	£25,50
<b>Whole baked sea bass</b> , green beans & almond butter & sauteed new potatoes	£56,00
<b>Catch of the day</b> ( <i>ask your server for today special</i> )	Market price
<b>Salmon</b> , confit saffron fennel, spinach purée, bouillabaisse sauce	£26,50
<b>8oz grilled sirloin steak</b> , hasselback potato, swiss chard	£28,00

## Side Dishes

**£6.50** ~ Buttered spinach ~ sweet potato chips ~ Asian style broccoli with sesame seeds ~ buttered green beans with almonds

**£5.00** ~ mixed leave salad ~ new potato salad ~ chunky chips



## Desserts

<b>Spiced rice pudding</b> , poached pear	£7,50
<b>Hazelnut chocolate brownie</b> , white chocolate ice cream	£7,50
<b>Sticky date pudding</b> , butterscotch sauce, vanilla ice cream	£8,50
<b>Vanilla cheesecake</b> , mulled plums	£8,50
<b>Summerhouse sundae</b> , vanilla and salted caramel ice cream, brownie bits & chocolate sauce	£9,50
<b>Selection of cheese</b> , quince jelly and crackers	£12,00
<b>Selection of dairy ice cream and sorbets</b>	per scoop £3,00
<b>Vegan ice cream</b> , chocolate / vanilla	per scoop £3,50

### Sunday Roasts

Available for lunch  
Served from midday

### Weekend Brunch

Saturday, Sunday & Bank Holidays