



The Summerhouse



To Share

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

Starters

Chilled or hot vichyssoise soup , straw potato, truffle dressing	£9,00
Traditional popcorn shrimps , sweet chilli sauce & lemon	£11,50
Crispy calamari with spring onions , fresh chilli, lime & aioli	£12,00
Roast sand carrots , almond purée, bee pollen, pink lady	£12,50
Burrata , romesco sauce, radish, basil, cherry tomatoes	£14,50
Charred asparagus , soft hen egg, truffle emulsion	£14,50
Smoked duck breast , pickled beetroot & walnut, watercress	£14,50
Maldon smoked salmon , pea panna cotta, pea shoots	£15,50
Seared scallops , heritage carrots, medjool dates & pine nuts	£16,50

Salad & Sharing

Super healthy salad , yellow chicory, red radicchio, watercress, sugar snaps, mixed seeds, hazelnuts, pomegranate, orange, fennel, manouri cheese, honey & saffron dressing	£18,50
Mezze : Hummus, babaganoush, tzatziki, deep fried halloumi, red peppers & feta dip, mixed olives, flat bread	£24,50
The Summerhouse selection : Popcorn shrimps, crispy calamari, smoked salmon, chilled king prawns, aioli, sweet chilli sauce	£27,50

Shellfish

Jersey royal oysters No2

with shallots & Oporto agridulce vinegar

½ dz: £21,00 / 1 dz: £42,00

Canadian lobster

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

half: £33,50 / whole: £65,00

Mediterranean king prawns (shell on)

cold with mayonnaise / pan fried with chilli and coriander butter

½ dz: £17,50 / 1 dz: £35,00

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

Sun-dried tomatoes & wild garlic polenta , grilled asparagus & smoky tomato sauce	£19,50
Risotto primavera , asparagus, peas, broad beans, parmesan, mint & parsley	£20,50
Homemade fishcakes , watercress sauce, charred purple sprouting	£21,50
IPA battered haddock fillet , chunky chips, minted mushy peas & tartare sauce	£21,50
Spatchcock poussin , lyonnaise potato, grilled artichoke	£24,50
Roast cod , pea velouté, samphire, broad beans & peas	£26,50
Grilled tuna steak , romesco sauce, saffron fennel & kohlrabi salad	£27,50
Sea bass fillet , caraway carrots, cucumber & shrimp lemon butter sauce	£28,50
Aged ribeye steak , chips, watercress & shallot salad, Beurre De Paris	£30,50
Whole baked sea bass , green beans & almond butter & sauteed new potatoes	£56,00
Catch of the day (<i>ask your server for today special</i>)	Market price

Side Dishes

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

£5.50 ~ mixed leave salad ~ new potato salad ~ chunky chips



Desserts

Hazelnut chocolate brownie , white chocolate ice cream	£8,00
Lemon posset , fruit of forest compote, saffron shortbread	£8,50
Seasonal fruit & almond clafoutis , green tea ice cream	£9,00
Rhubarb & ginger crumble , vanilla custard	£9,00
Knickerbocker glory : classic English sea-side sundae of ice cream, sorbet, berries & strawberry coulis	£13,50
Selection of cheese , quince jelly and crackers	£13,50
Selection of dairy ice cream and sorbets	per scoop £3,00
Vegan ice cream , chocolate / vanilla	per scoop £3,50

Sunday Roasts

Available for lunch
Served from midday

Weekend Brunch

Saturday, Sunday & Bank Holidays