



# The Summerhouse



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## To Share

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<b>Multi-seeds gluten free bread</b>	£2.00
<b>Bread rolls</b>	£2.20 (pp)
<b>Mixed olives</b>	£4.00
<b>Hummus and pitta</b>	£4.50
<b>Mixed almonds, salted and smoked</b>	£4.50

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## Starters

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<b>The New England clam chowder</b>	£8.50
<b>Deep fried soft shell crab</b> , pickled beetroot, crushed avocado, coriander & lemon dressing	£10.50
<b>Tartlet, confit duck</b> with walnuts, roasted & caramelised pineapple, mixed leaf salad, chilli oil	£9.50
<b>Crispy calamari</b> , spring onion, fresh chilli, aioli	£9.00
<b>The original popcorn shrimp</b> , with sweet chilli sauce	£9.00
<b>(V) Soup</b> , roasted cauliflower and red peppers soup, deep fried chickpeas, coconut cream, croutons, fresh coriander	£9.50
<b>Seared scallops</b> , cauliflower puree, crispy Jerusalem artichokes, truffle oil, micro herbs	£13.00

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## Salads & Sharing

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<b>Super healthy salad:</b> chicory, watercress, orange, sugar snaps, mixed seeds & nuts, pomegranate, fennel, manouri cheese, honey, saffron dressing	£16.50
<b>Mezze:</b> hummus, babaganoush, tzatziki, grilled halloumi, red pepper & feta dip, flat bread	£22.50
<b>The Summerhouse Selection:</b> popcorn shrimp, crispy calamari, smoked salmon, king prawns, aioli, sweet chilli sauce	£25.50

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## Shellfish

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### **Mediterranean king prawns**

chilled with mayonnaise or pan-fried with chilli & coriander butter  
six: £14.50 / twelve: £27.50

### **Lobster**

served hot with potato salad, watercress, garlic & parsley butter  
half: £28.50 / whole: £55.50

### **Rock oysters**

shallot & Oporto agridulce vinegar  
½ dz: £17.50 / 1 dz: £32.50

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>Plant-based steak</b> , field mushroom, roasted tomato, chunky chips, vegan gravy	£22.50
<b>IPA battered haddock</b> , chunky chips, minted mushy peas, tartare sauce	£17.50
<b>Homemade Fish cakes</b> , gribiche sauce, watercress, charred lime, curry spice dressing	£18.50
<b>Seafood risotto</b> , with cuttlefish, king prawns, clams, fish stock, butter and fresh tarragon	£21.50
<b>Pan fried sea bass fillet</b> , confit Salsify, sautéed savoy cabbage, anchovy sauce, micro herbs	£22.50
<b>Pan roasted pollock</b> , parsnip puree, braised green lentils with leeks, carrots, razor clam salsa	£23.50
<b>8oz Sirloin steak</b> , field mushroom, roasted tomato, chunky chips, green peppercorn sauce	£25.50
<b>Venison haunch steak</b> , roasted butternut squash, sautéed cavolo nero, sauce Manhattan	£26.50
<b>Whole sea bass to share</b> , green beans, almond butter, sautéed potatoes	£53.50
<b>Chateaubriand to share</b> – chunky chips, green beans, peppercorn sauce <i>(for price and availability check with your server)</i>	

## Side Dishes

**£4.50** ~ Chunky chips ~ Mixed leaf salad ~ Sweet potato chips ~ Sautéed potatoes

**£5.50** ~ Buttered spinach ~ Asian style broccoli ~ Green beans with almond butter

**£6.00** ~ Deep fried padron peppers with lemon zest and piment D'espelette A.O.P



## Desserts

<b>Selection of dairy ice-cream &amp; sorbet</b>	£2.50 (per scoop)
<b>(Vegan) Chocolate mousse with candied orange peels</b>	£6.00
<b>Pecan pie</b> , served with pecan ice-cream	£6.00
<b>Chocolate &amp; hazelnut brownie</b> , served with vanilla ice-cream	£6.50
<b>Vegan vanilla and chocolate ice-cream</b>	£7.00
<b>Knickerbocker glory</b> : classic English seaside sundae of ice-cream, sorbet, berries & fruit coulis	£8.50
<b>Selection of cheese, quince &amp; crackers</b>	£12.00

### Sunday Roasts

Available every week

### Weekend Brunch

Saturday, Sunday & Bank Holidays