



The Summerhouse



To Share

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

Starters

Leek and potato soup , truffle dressing	£9,50
Traditional Popcorn shrimps , sweet chilli sauce & lemon	£9,50
Beetroot and kohlrabi salad , coconut yogurt, walnut dressing	£10,50
Crispy calamari with spring onions , fresh chilli, lime & aioli	£10,00
Roast aubergine , smokey tomato, goat's curd, pumpkin seeds	£11,50
Goat's cheese tart , frisée, pancetta, golden raisin dressing	£11,50
Crayfish cocktail , avocado guacamole, focaccia crisps	£13,50
Seared scallops , cauliflower purée, pine nuts, caramelised apple salsa & pomegranate	£14,50

Salad & Sharing

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	£26,50
Super healthy salad , yellow chicory, red radicchio, watercress, sugar snaps, mixed seeds, hazelnuts, pomegranate, orange, fennel, manouri cheese, honey & saffron dressing	£17,00

Shellfish

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

Squash and truffle risotto , roast corn, parmesan tuile	£17,50
Gnocchi , leeks, chestnuts, squash, confit garlic	£18,50
IPA battered haddock fillet , chunky chips, minted mushy peas & tartare sauce	£19,00
Homemade fishcakes , gribiche sauce, watercress, charred lime, curry oil	£18,00
Sea bass fillet , celeriac purée, cavolo nero, pickled walnut dressing, ratte potatoes	£24,50
Roast hake , bombay potato gratin, roast cauliflower, mango salsa	£25,50
Whole baked sea bass , green beans and almond butter & sauteed new potatoes	£56,00
Catch of the day (<i>ask your server for today special</i>)	Market price
Duck breast , sarladaise potato, roscoff onion, confit plum	£24,50
8oz grilled sirloin steak , roasted tomato, mushroom, chunky chips, veal jus	£26,50

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

Summerhouse sundae , vanilla and salted caramel ice cream, brownie bits & chocolate sauce	£9,50
Buttermilk panacotta , pruneau d'agen	£7,50
Apple and blackberry crumble , vanilla ice cream	£8,00
Hazelnut chocolate brownie , vanilla ice-cream	£7,50
Lemon polenta cake , mulled fig	£8,50
Selection of cheese , quince jelly and crackers	£12,00
Selection of dairy ice cream and sorbets	per scoop £3,00
Vegan ice cream , chocaloate / vanilla	per scoop £3,50

Sunday Roasts

Available for lunch
Served from midday

Weekend Brunch

Saturday, Sunday & Bank Holidays