



The Summerhouse



To Share

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

Starters

Chilled Spanish tomato soup , iberico ham, grated boiled egg, fresh parsley, olive oil	£9,50
Pan fried Scallops , candy beetroot puree, fresh garden peas, pea shoots	£14,00
Crispy calamari with spring onions , fresh chilli, lime and aioli	£10,00
Traditional Popcorn shrimps with sweet chilli sauce and lemon	£9,50
Cured beef (bresaola) , tomato, rocket, grated parmesan garlic crostini	£13,00
Burrata , yellow endive, red radicchio, cucumber, orange blossom dressing	£12,50
Seared tuna salad , quinoa, green beans, sundried tomatoes, goma dressing	£11,50

Salads & Sharing

Mezze: Hummus, Babaganoush, tzatziki, deep fried halloumi, red peppers & feta dip, mixed olives, flat bread	£24,50
The Summerhouse selection: Popcorn shrimp, 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, balsamic glaze	£17,00
Bowl of crudites: Carrots, cucumber, peppers, celery, yellow endive, red radicchio, cherry tomatoes, sugar snaps, tartare and thousand island dip	£23,50

Shellfish

Jersey royal oysters 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 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

IPA battered haddock fillet , chunky chips, minted mushy peas & tartare sauce	£19,00
Homemade fishcakes , gribiche sauce, watercress, charred lime, curry oil	£18,00
Grilled tuna steak , sauteed white asparagus, Swiss chard & asian sauce	£23,50
Pan roasted whole lemon sole , with fennel salad, crushed potatoes & green salsa	£29,00
Summer festival risotto , green and white asparagus, carrot, cherry tomatoes, finished with parsley butter & parmesan	£17,50
8oz grilled sirloin steak with roasted tomato, mushroom, chunky chips, veal jus	£26,50
Braised lamb shank , crushed royal potatoes, fresh mint, sauteed spinach, lamb jus	£26,50
Open vegetable wellington , portobello mushrooms, spinach, roasted aubergine and courgettes, vegan applewood cheese, tomato sauce, fresh basil (V)	£17,50
Whole baked sea bass with green beans and almond butter & sauteed new potatoes	£56,00
Catch of the day (<i>ask your server for today special</i>)	Market price

Side Dishes

£6.00 ~ Aubergine parmigiana ~ buttered spinach.

£5.00 ~ buttered green beans ~ Asian style broccoli with sesame seeds ~ new potatoes salad ~ chunky chips ~ sweet potatoes chips ~ mixed leave salad



Desserts

Eton mess	£7,00
Lemon tart , rhubarb sauce and roasted coconut shaving	£7,00
Selection of ice cream / and sorbets chocolate and vanilla (with vegan option)	£6,00
Watermelon & strawberries with crème fraiche (to share)	£11,50
Knickerbocker glory : classic English sea-side sundae of ice cream, sorbet, berries and strawberry coulis	£8,50
Hazelnut chocolate brownie with vanilla ice-cream	£7,00
Selection of cheese , quince jelly and crackers	£12,00

Sunday Roasts

Available every week

Weekend Brunch

Saturday, Sunday & Bank Holidays