



# The Summerhouse



---

## To Share

---

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

---

## Starters

---

<b>Spanish iced gazpacho</b> , pesto twist	£9,00
<b>Traditional popcorn shrimps</b> , sweet chilli sauce & lemon	£11,50
<b>Crispy calamari with spring onions</b> , fresh chilli, lime & aioli	£12,00
<b>Parma ham</b> , peach, peashoots & hazelnut dressing	£13,50
<b>Burrata</b> , romesco sauce, radish, basil, cherry tomatoes	£14,50
<b>Charred asparagus</b> , soft hen egg, truffle emulsion	£14,50
<b>Potted shrimps</b> , pickled cucumber, grilled sourdough	£14,50
<b>Crab tian</b> , avocado, baby gem, devon	£16,50
<b>Seared scallops</b> , heritage carrots, medjool dates & pine nuts	£16,50

---

## Salad & Sharing

---

<b>Super healthy salad</b> , yellow chicory, red radicchio, watercress, sugar snaps, mixed seeds, hazelnuts, pomegranate, orange, fennel, manouri cheese, honey & saffron dressing	£18,50
<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	£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

<b>Risotto primavera</b> , asparagus, peas, broad beans, parmesan, mint & parsley	£20,50
<b>Confit garlic rocket polenta</b> , truffled leeks, girolles	£21,50
<b>Homemade fishcakes</b> , watercress sauce, charred purple sprouting	£21,50
<b>IPA battered haddock fillet</b> , chunky chips, minted mushy peas & tartare sauce	£21,50
<b>Roast cod</b> , pea velouté, samphire, broad beans & peas	£26,50
<b>Chalk stream sea trout</b> , confit fennel, salsa verde	£27,50
<b>Roast halibut</b> , black garlic aioli, sweet potato fries	£33,50
<b>Duck breast</b> , onion purée, broccoli, fondant potato, cherry sauce	£28,50
<b>Aged ribeye steak</b> , chips, watercress & shallot salad, Beurre De Paris	£30,50
<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

## 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

<b>Hazelnut chocolate brownie</b> , white chocolate ice cream	£8,00
<b>Vanilla panacotta</b> , honey roasted apricots, pistachios	£8,50
<b>Eton mess</b>	£9,00
<b>Watermelon &amp; strawberries</b> with crème fraiche (to share)	£12,50
<b>Knickerbocker glory</b> : classic English sea-side sundae of ice cream, sorbet, berries & strawberry coulis	£13,50
<b>Selection of cheese</b> , quince jelly and crackers	£13,50
<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