

The Seaside Boarding House January 20th

Fish soup with rouille, gruyère & croutons 9.00

Double baked cheese soufflé 8.00

Chicory, roast shallot & orange salad 6.00

Portland crab beignet & tom yum dressing 9.00

Braised squid in ink with macerated onions 8.50

Lamb pastillas, raita & spiced salsa 7.00

Salad of ox tongue, croutons & salsa verde 7.00

Gravadlax, dill & mustard sauce, pickled cucumber 8.00

Mussels, leeks, cider & laverbread 12.00

Cod fillet, braised haricot beans, leeks & salsa verde 16.00

Tranche of brill, smoked mussel cream, wilted spinach 20.00

Roast leg of lamb, purple sprouting broccoli, lemon & chilli 20.00

Parmesan pancake, wild mushroom fricassee, kale & hazelnut piccata 12.00

Trill leaves 3.00 Cavolo nero 3.00

Chips 3.00 New potatoes 3.00

Vanilla ice cream with warm salted caramel 5.00

Stem ginger pudding, butterscotch & vanilla ice cream 6.00

Rhubarb pavlova 6.00

Panna cotta, earl grey prunes, shortbread 6.50

Chocolate fondant & pistachio ice cream 7.50

SBH sorbet - apple, pear, earl grey 1.50 a scoop

SBH ice cream – coffee, vanilla, chocolate, strawberry 1.50 a scoop

Selection of cheeses – Cornish Yarg, Godminster Brie, Blue Vinney 5.00 each

Somerset cider brandy truffles 3.00

Set Lunch Monday/Friday

Duck rillettes, toast & pickled red cabbage

Celeriac soup & hazelnut dressing

Grilled sole fillet, shellfish bisque & spinach

Stuffed chicken leg, puy lentils, kale & mustard

Vanilla rice pudding & jam

Orange & almond pithivier with custard

2 courses £15/ 3 courses £18

Please ask if you would like to see our list of allergens. An optional 12.5% service charge will be added to your bill.

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