

The Seaside Boarding House March 1<sup>st</sup>

Fish soup with rouille, gruyère & croutons 9.00  
Parmesan custard & anchovy toast 8.00  
Blue cheese tartlet, leeks vinaigrette 6.50  
Salt cod croquettes & tartare sauce 4.00  
Chantenay carrot, blood orange & goats cheese salad 6.00  
Pickled mackerel, pink fir apple potato & chicory salad 6.00  
Potted shrimps, soda bread 7.50  
Smoked duck breast, radishes & rhubarb 8.00  
Crab & avocado salad, tom yum dressing 10.50  
Mussels, cream & white wine 12.00  
Cod fillet, chickpeas, piquillo peppers & pesto 18.00  
Tranche of brill, caper butter & purple sprouting broccoli 20.00  
Whole lemon sole, brown butter 24.00  
Roast duck breast & braised chard 18.00  
Braised lamb shoulder, carrots & aioli 17.00  
Roast beetroot, pearl barley, fresh ricotta & hazelnut dressing 12.00  
  
Mixed leaf salad, rainbow chard, chips, pink fir apple potatoes 3.00  
  
Vanilla ice cream with warm salted caramel 5.00  
Poached pear & toasted brioche 5.50  
Pistachio & seville orange cake, custard 6.50  
Rhubarb pavlova & lemon curd 6.00  
Chocolate terrine, crème fraiche & honeycomb 7.00  
SBH sorbet - apple, pear, rhubarb, lemon  
SBH Ice cream – strawberry, vanilla, chocolate, marmalade 1.50 a scoop  
Selection of cheeses – Cornish yarg, Godminster brie, Blue vinney 5.00 each

Set Lunch Monday/Friday

French onion soup & gruyère crouton  
Turbot & potato terrine, sourdough toast

Fish pie & peas  
Confit duck leg, chicory & sauté potatoes

Rhubarb jelly, clotted cream & shortbread  
Rice pudding & earl grey prunes

2 courses £15/ 3 courses £18