

## The Seaside Boarding House May

Fish soup with rouille, gruyère & croutons 9.00

Double baked cheese soufflé 8.00

Asparagus, broad beans & soft boiled egg 7.50

Seared scallops & Vietnamese dressing – starter 13.00/ main 24.00

Brill, leek & potato terrine with tartare sauce 7.00

Confit salmon, salted cucumber, charred spring onion & herbs 9.00

Portland crab & soused vegetables 9.00

Cold roast lamb, green beans & anchovy dressing 7.00

Smoked mackerel fillets, roasted beetroot, dill & lemon 12.00

Moules marinière & chips 14.00

Halibut, braised peas, baby gem & mint 22.00

Cod fillet & shellfish bisque 19.00

Chicken breast, dauphinoise potatoes & cavolo nero 18.00

Roast lamb leg, grilled hispi cabbage & anchovy dressing 19.00

Potato gnocchi, asparagus, seaboot & pecorino 12.00

Tamarisk farm leaves, curly kale 3.00

Chips, pink fir potatoes 3.00

Vanilla ice cream with warm salted caramel 5.00

Lemon tart & earl grey prunes 6.00

Passion fruit posset 6.50

Chocolate nemesis & hazelnut praline 7.50

SBH sorbet - apple, pear, orange 1.50 per scoop

SBH Ice cream – strawberry, vanilla, chocolate, marmalade 2.00 a scoop

Selection of cheese – Oglesfield, Tunworth, Barkham blue 5.00 each

Somerset cider brandy truffles 3.00

### Set Lunch Monday/Friday

Carrot & coriander soup

Duck & black pudding terrine

Fishcakes, kale & hollandaise

Confit duck leg, beetroot & cavolo nero

Orange & saffron torta, stem ginger & clotted cream

Panna cotta & shortbread

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.

01308 897 205