

## The Seaside Boarding House June/July

Peas in the pod 3.00

Fish soup with rouille, gruyère & croutons 9.00

Double baked cheese soufflé 8.00

Tempura courgette flowers with red peppers & ricotta 7.50

Salmon gravadlax with dill dressing 7.00

Razor clams with chorizo pangritata 8.00

Brown shrimp, shaved cabbage & lemon salad 8.00

Scallops, peas & pancetta 12.00

Lamb sweetbreads, broad beans & radish 8.00

Pont-l'Évêque, crispy lardo & frisée salad 10.00

Lamb niçoise salad 12.00

Kedgeree 10.00

Hake, braised peas, mint & gem lettuce 18.00

Lemon sole paupiettes, clams & red pepper 17.00

Tranche of turbot, cucumber, agretti & lemon 20.00

Duck breast, fine beans, radish, soy & honey dressing 19.00

Braised courgettes, butter beans, goat's curd & hazelnut piccata 12.00

Trill farm leaves, rainbow chard, new potatoes, chips, baby courgettes & pine nuts 3.00

Vanilla ice cream with warm salted caramel 5.00

Passionfruit posset, shortbread 6.50

Baked peaches, honeyed ricotta & almonds 6.50

Chocolate mousse, poached cherries & hazelnut biscuit 7.50

SBH sorbet - apricot, lemon, cherry 1.50 a scoop

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

Selection of cheese – Oglesfield, Bath soft, Blue vinney 5.00 each

Somerset cider brandy truffles 3.00

### Set Lunch Monday/Friday

Chilled watercress soup

Guinea fowl & apple terrine with chutney

Moules marinière & chips

Chicken Holstein, new potatoes & chard

Strawberry Pavlova

Elderflower jelly & clotted cream

2 courses £15/ 3 courses £18