

The Seaside Boarding House August

Fish soup with rouille, gruyère & croutons 9.00

Double baked cheese soufflé 8.00

Gazpacho 6.00

Trill farm beans, toasted seeds & tahini 6.00

Marinated artichoke hearts, broad beans & pecorino 8.00

Smoked mackerel terrine, fennel & herb salad 7.00

Charred squid, black rice & spring onion 7.50

Grilled Cornish sardines & heritage tomatoes on toast 8.50

Portland crab & avocado salad with tom yum dressing 10.50

Ham hock, chicory, radish & hazelnut salad 8.00

Mussels with cream, white wine & chips 14.00

Hake fillet with braised peas, gem lettuce & mint 16.0

Poached halibut fillet with shellfish bisque, mussels & agretti 20.00

Tranche of turbot, cucumber & capers 20.00

Cold roast beef, beetroot on dripping toast 14.00

Chicken breast with chorizo & haricot beans 18.00

Braised courgettes, chickpeas, goat's curd & hazelnut piccata 12.00

Tamarisk farm leaves, rainbow chard, ratte potatoes, chips 3.00

Vanilla ice cream with warm salted caramel 5.00

Lemon tart & raspberries 6.50

Baked peaches, honeyed ricotta & almonds 6.50

Summer berry pudding & cream 6.50

Passion fruit posset & shortbread 7.00

Chocolate mousse, poached cherries & hazelnut biscuit 7.50

SBH sorbet – peach tea, cherry, lemon 1.50 a scoop

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

Selection of cheese – Wild garlic Cornish yarg, Vulscombe goat's cheese, Blue vinney 5.00 each

Somerset cider brandy truffles 3.00

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