

The Seaside Boarding House Sample Dinner Menu

Fish soup, rouille, gruyère & croutons 9.00

Marinated tomato, shaved fennel & labneh salad with lavash 6.50

Double baked cheese soufflé 8.00

Grilled sardine, peppers & herb dressing 7.50

Crab & avocado salad 11.00

Scallops with Vietnamese dressing, crispy onions & nori 12.50

Pork rillettes, cornichons & sourdough toast 6.50

Prosciutto & burrata with roasted peach 8.50

Whole lemon sole, spinach & caper butter 18.00

Tranche of turbot with leeks in mussel broth 20.00

Half lobster, garlic & herb butter with chips & salad 25.00

Bavette steak, panisse & horseradish 16.00

Rump of lamb, haricot bean & tomato stew 20.00

Parmesan pancake & wild mushrooms with garlic & truffle butter 14.00

Tamarisk farm leaves - Cavolo nero, chilli & garlic - Chips - New potatoes 3.00

Vanilla ice cream with warm salted caramel 5.00

Panna cotta with black berries 6.00

Strawberry roly-poly with raspberry ripple ice cream 6.50

Chocolate delice, whipped cream & griottine cherries 7.50

SBH sorbet – strawberry, apricot, mango 1.50 a scoop

SBH ice cream – vanilla, chocolate, dulce de leche 2.00 a scoop

Cheeses – Cornish yarg, Waterloo or Dorset blue vinny 5.00 each

SBH truffles 3.00