

The Seaside Boarding House 3rd February

Fish soup with rouille, gruyère & croutons 9
Ribollita 6
Whole artichoke vinaigrette 9
Parmesan custard, anchovy toasts 8
Scallops, borlotti beans, sage polenta 12.5
Potted crab & shrimp, soda bread 12.5
Pheasant rillettes, parsnip remoulade 7.5
Beer battered fish, chips & mushy peas 14
Fettuccini, rabbit, chestnut mushrooms, black truffle 15
Skate wing, fennel & salsa verde 18
Guinea fowl, smoked bacon, lentils & skordailia 19
Roast leg of Lamb, spinach, mint, capers & anchovy 20
Roasted Cauliflower, smoked bean puree,
pomegranate & dukkah 14

Tamerisk farm leaves 3
Sprouting Broccoli 3
Chips 3
Dauphinoise 3

Vanilla ice cream with warm salted caramel 5
Ameretto crème caramel 6.5
Hazlenut dacquoise 7.5
Custard & rhubarb tart 7
SBH sorbet
pear, strawberry, raspberry 1.5 a scoop
SBH Ice cream
marmalade, chocolate, caramel 2 a scoop
Cheeses
Montgomery cheddar, Waterloo, Blue vinny 5 each
SBH truffles 3

SUNDAY
SET LUNCH

Ham hock ballotine, picalilli

Red mullet, orange,
pine nuts & capers

Roast sirloin of beef,
Yorkshire pudding &
all the trimmings

Tranche of Brill,
leeks, chive butter

Apple & calvados
creme brulee

Walnut affogato,
chocolate sauce

2 courses 25

3 courses 30

SANDWICH MENU

11.00AM – 6.00PM

Cheddar cheese
& chutney
6

Croque monsieur
6

Crab Sandwich
10

Fish finger &
tartare sauce
6.5

Chips
3