

The Seaside Boarding House - Lunch

Fish soup with rouille, gruyère & croutons 9.00

Spiced pumpkin soup 6.00

Marinated beetroot, celery & toasted seeds 6.50

Grilled Jerusalem artichoke, red onion & olive salad 6.50

Double baked cheese soufflé 8.00

Chicken liver parfait, toast & chutney 6.50

Smoked venison & celeriac remoulade 7.50

Brown shrimp, kohlrabi, lemon & dill salad 8.00

Exmouth mussels, leeks & cider 14.00

Battered cod, mushy peas & chips 14.00

Tranche of turbot, lardons & palourde clams 21.00

Marinated pork loin, braised red cabbage 15.00

Bavette steak, horseradish & chips 17.00

Beef & oyster pie with mash 17.00

Herbed gnocchi, squash & sage butter 12.00

Tamarisk farm leaves, chips, sprouts with almonds, new potatoes 3.00

Vanilla ice cream with warm salted caramel 5.00

Banana cheesecake, peanut butter sauce 6.50

Treacle tart & clotted cream 6.00

Chocolate marquise, hazelnut praline & crème fraîche 7.50

SBH sorbet – peach, clementine, mint 1.50 a scoop

SBH ice cream – strawberry, vanilla, chocolate, rum & raisin 2.00 a scoop

Selection of cheese – Montgomery cheddar, Godminster brie, Bath blue 5.00 each or 15.00 to share

Somerset cider brandy truffles 3.00