The Summer House

Valentines Menu 2026

Available Friday 13th to Sunday 15th February

Lobster ravioli, slow cooked tomato and white wine fondue, parmesan and chives
small £12.95 Large £22.95

Hoi sin duck spring roll, fresh spring roll filled with sticky hoi sin glazed duck,
served in a lettuce basket with sweet chilli & lime Asian slaw £9.95

Layered tiane of fresh crab and prawns, avocado compote and tomato salsa,
with rocket, balsamic and sourdough croutes £13.95 (gfo)

Vegan baked greek style courgette, aubergine, olive and vegan feta gratin,
freshly baked baguette to dip £10.95 (vegan, gfo)

Roast celeriac steak, red wine & mushroom bourguignon with portobello & chestnut mushrooms
cauliflower rice & parsley £19.95 (vegan gfo dfo)

Rosemary and garlic marinated cannon of lamb (served pink),
celeriac and pancetta dauphinoise potatoes,
confit honey glazed carrots with petit pois and mint, madeira jus £25.95 (gfo)

8oz fillet steak tournedos rossini, roast fillet steak (served to your liking)
served on a beef dripping and thyme rosti potato,
with buttered spinach, glazed with chicken liver parfait,
drizzled with a truffled mushroom & red wine sauce £34.95 (gfo dfo)

½ lobster glazed with fresh garlic and parsley butter,
tempura prawns, caesar salad, fries, trio of dips £38.95 (gfo dfo)

Pan roasted salmon steak, served on a fricassee of new potatoes, confit chorizo,
wilted spinach, courgette ribbons, rocket and basil aioli £21.95 (gfo dfo)

Pick your surf and turf

8oz sirloin with ½ garlic butter roasted lobster £49.95
8oz sirloin and garlic butter tiger prawns £42.95

All served with
roasted vine tomatoes, truffle mushroom gratin, onion rings,
rocket and parmesan salad, hand cut chips, peppercorn sauce (gfo)

If you have any food intolerance, please let your server know before ordering
gfo = gluten free option available dfo dairy free option available
A discretionary optional service charge of 9% will automatically be added to your bill