

## SUMMER MENU 2025

### NIBBLES

Potted Salmon Rillettes, Capers, Lemon, Sourdough	£4.50
Sliced Sourdough Baguette, Sea Salt Butter	£4.00
Baked Ratatouille, Glazed Goat's Cheese, Basil (V)	£4.50
Sliced Saucisson, Cornichons, Tapenade, Sourdough	£4.50

### STARTERS

<b>(PF)</b> Honey-Roast Peach & Burrata, Roast Pumpkin Seeds, Pine Nuts, Balsamic, Basil (V/VG*)	£8.45
<b>(PF)</b> Saffron Fillet of Red Mullet, Potato Tuile, Wilted Spinach, Red Pepper Coulis	£8.45
<b>(PF)</b> Salade Lyonnaise – Frisée, Smoked Bacon, Confit Shallots, Garlic Croutons, Poached Egg, Honey-Mustard Vinaigrette	£8.45
Wild Garlic & Chicken Croquettes, Baby Gem, Anchovies, Parmesan, Watercress Purée	£8.95
Mini Croque Monsieur – Ham, Béchamel, Gruyère, Mustard, Cornichons, Watercress	£8.95
(Add Fried Egg for Croque Madame)	£1.00
Crab & Gruyère Soufflé, Lobster Bisque, Coconut Cream, Dill	£10.75

### MAIN COURSES

Crispy Confit Pork Belly, Pommes Dauphinoise, Shallot Purée, Fine Beans, Madeira Jus	£19.95
Lemon & Thyme Roast Half Chicken, Wild Garlic Butter, Tabbouleh, Heritage Tomatoes, Charred Lemon	£17.95
Bouillabaisse – Red Mullet, Seabream, Salmon, Mussels, Tiger Prawns, Fennel, Rouille, Sourdough Croutons, Gruyère	£21.25
<b>(PF)</b> Roasted Vegetable Tarte Tatin, Celeriac Remoulade, Heritage Tomato & Basil Salad, Tapenade (V/VG)*	£14.95
<b>(PF)</b> Minute Steak, Parsley Fries, Garlic Butter, Dressed Watercress	£16.25
<b>(PF)</b> Whole Baked Sea Bream, Salade Mentonnaise, Pommes Anna, Fennel, Orange, Artichoke, Pine Nuts, Citrus Dressing	£17.95

### SIDES

Salted French Fries £4.50 | Truffle & Parmesan Fries £5.00 | Pommes Dauphinoise £5.00 | Pommes Anna £5.00 | Seasonal Vegetables £4.50 | Dressed Mixed Salad £4.50 | Fine Beans, Tomato & Shallot Vinaigrette £4.50 | Heritage Tomato, Basil & Shallot Salad £4.50

### DESSERTS

<b>(PF)</b> Champagne Strawberry Pavlova – Meringue, Clotted Cream, Lemon Balm (V)	£7.95
<b>(PF)</b> Warm Lemon Polenta Cake – Balsamic Figs, Vanilla Mascarpone, Pistachio (V)	£7.95
<b>(PF)</b> Bitter Chocolate & Honey Pots de Crème – Chantilly Cream, Raspberries, Sablé (V)	£7.95
Baked Basque Cheesecake – Berry Compote, Honey & Almond Granola, Mint (V)	£8.50
White Chocolate & Raspberry Soufflé – Raspberry Compote, Sorbet, White Chocolate (V)	£10.25
Ice Cream & Sorbet (2 scoops) (V/VG*) Vanilla / Vegan Vanilla / Chocolate / Salted Caramel / Mango / Lemon / Raspberry	£6.75
French Cheese Board	
Brie à la Truffe, Fourme d'Ambert, Comté, French Emmental, French Gruyère	
Select 3 Cheeses	£10.95
Select 5 Cheeses	£14.95

**(PF)** Prix Fixe Menu, 2 Courses £19.95 | Prix Fixe Menu, 3 Courses £23.95 **(PF)**

**Corner  
house**

Food Allergy Information

(V) Vegetarian (Vg\*) Can be prepared Vegan on request

Our kitchen is not an allergen-free environment. While we take food allergy safety seriously, we cannot guarantee that any dish is completely free from allergens. We will do our best to accommodate dietary restrictions where possible and help you make informed choices. If you have any food allergies or intolerances, please speak to a member of our team before placing your order. Please note: Some dishes may contain nuts or nut derivatives. Fish dishes may contain bones. A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.

[corner-house.co.uk](http://corner-house.co.uk)