

THE CORNER HOUSE

DINNER *menu*



STARTERS

Wild Mushroom & Asparagus Bruschetta £10.00

Drizzled with truffle oil
(V/VG/GFO)

Pan Fried Pigeon Breast £13.00

Served with grilled polenta & finished with a creamy
mushroom sauce
(GF)

Pan-Seared Scallops £17.00

Delicately cooked & served with apple puree, a black pudding crumb,
pea shoot salad & a parmesan tuille
(GFO)

Shredded Duck Leg £13.50

Served in a tartlet case with sautéed vegetables coated in a sticky
hoisin sauce & topped with micro herbs

Fishcake Balls £12.00

Served with a remoulade sauce & a watercress salad

SHARING PLATTERS

GF options available

Seafood £29.00

Creamy moules marinière, fishcake balls,
chilli garlic butter prawns (shells on & off), deep fried calamari, smoked salmon,
seared scallops, house salad & roasted focaccia

Antipasto £23.00

Mixed Italian meats, chicken liver pâté, grilled artichokes in olive oil, olives, chilli
pecorino cheese, padron peppers & roasted focaccia

Vegetarian £24.00

Homemade hummus, grilled Mediterranean vegetables, halloumi fries, mixed
olives, ratatouille, house salad & roasted focaccia
(V/VGO)

Cheese Platter £20.00

(also available as a sharing dessert option)

A selection of cheese including a Camembert roasted with garlic and thyme. Served
with red onion marmalade, quince jelly, celery, crackers & roasted focaccia
(V)

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MAINS

Pan-Fried Salmon Fillet £20

Served with sautéed shredded vegetables & new potatoes, baby spinach, sun-dried tomatoes & a classic béarnaise sauce
(GF)

10oz Sirloin Steak £34

(Cooked to your preference)

Served with truffle, parmesan & crispy bacon topped fried potatoes, sautéed wild mushrooms & asparagus wrapped in Parma ham. Accompanied by your choice of creamy peppercorn sauce or red wine jus
(GFO)

Mixed Lentil & Vegetable Stew £19.00

Topped with fresh herbs & served with toasted ciabatta
(GFO/V/VG)

Chargrilled Lamb Steak £30.00

Served with roasted new potatoes, tenderstem broccoli & a creamy mushroom sauce
(GF)

Seafood Risotto £23.00

Succulent prawn (shell on & off), calamari & mussel risotto finished with parmesan shavings & pea shoots

DESSERTS

Raspberry & Walnut Chocolate Brownie

Served with vanilla ice cream
& raspberry coulis

£9.00

(V)

Baileys Cheesecake

Served with Baileys Irish Cream

£8.50

(V)

Limoncello Tiramisu

£8.00

(V)

Ice Cream Selection

Please ask for today's choices

£7.50

(V/GF)

Sorbet Selection

Please ask for today's choices

£7.00

(V/VG/GF)

(GF) Gluten Free - (V) Vegetarian - (VG) Vegan - (VGO) Vegan Option Available

Please let us know if you have any allergies when ordering

