

DINNER *menu*



STARTERS

Pan -Seared Scallops £15.00

Served w/ Samphire, Pancetta & Truffle Oil
(GF)

Wild Mushroom & Chicken Risotto £11.00

Finished w/ Parmesan Shavings & Peppery Rocket

Sun-Dried Tomato & Basil Arancini £9.00

Served on a Arrabbiata Sauce
(V/VG)

Pan-Fried Chicken Livers £10.00

Served on Toasted Sourdough w/ Pickled Beetroot & a Pea Shoot Garnish
(GFO)

Roasted Beetroot & Goats Cheese Tartlet £9.50

Served w/ a Rocket, Pea Shoot & Pistachio Salad
(V)

SHARING PLATTERS

GF options available

Seafood

Creamy Moules Marinière, Smoked Mackerel Pâté,
Chilli Garlic Butter Prawns (shells on & off), Deep Fried Calamari, Smoked Salmon,
House Salad & Roasted Focaccia
£29.00

Antipasto

Mixed Italian Meats, Chicken Liver Pâté, Grilled Artichokes in Olive Oil, Marinated Olives,
Burrata, Padron Peppers, Grissini Bread Sticks, House Salad & Roasted Focaccia
£24.00

Vegetarian

Homemade Hummus, Grilled Mediterranean Vegetables, Breaded Halloumi Sticks,
Ratatouille, Sundried Tomato & Olive Tapenade, Sweet African Red Peppers Stuffed w/
Cream Cheese, House Salad & Roasted Focaccia (V/VGO)
£23.00

Roasted Camembert

Roasted Camembert w/ Walnuts & a Hot Honey Glaze.
Served w/ Roasted Figs, Celery, Carrot Sticks & Roasted Focaccia (V)
£15.00

(GF) Gluten Free - (GFO) Gluten Free Option - (V) Vegetarian - (VG) Vegan - (VGO) Vegan Option
Please let us know if you have any allergies when ordering

THE CORNER HOUSE

DINNER
menu





MAINS

Oven Baked Monkfish £27

Wrapped in Smoked Streaky Bacon & Served w/ a Seafood Risotto
 (Calamari, Mussels, Prawns) & a Parmesan Tuille
 (GF)

10oz Sirloin Steak £34

(Cooked to your preference)

Served w// Hand Cut Skin-on Chips, Padron Peppers,
 Roasted Vine Cherry Tomatoes, Spinach & Bacon Stuffed Portobello Mushroom &
 Accompanied by a Red Wine Jus, Creamy Peppercorn or Blue Cheese Sauce
 (GFO)

Stuffed Aubergine 19.00

Grilled w/ a Moroccan Spiced Chickpea & Vegetable Filling. Served w/ Roasted Cherry
 Tomatoes on the Vine, Rocket & Pea Shoot Salad Drizzled w/ a Fresh Herb & Sun-
 Dried Tomato Pesto
 (V/VG/GF)

Herb Crusted Rack of Lamb £30.00

Served w/ Dauphinoise Potatoes, Fine Green Beans, Chantenay
 Carrots & a Red Wine Jus
 (GFO)

Roast Chicken Supreme £20.00

Served w/ Boulangère Potatoes, Mixed Steamed Vegetables & a Creamy
 Mushroom Sauce
 (GF)

DESSERTS

Vanilla & Raspberry Crème Brûlée £8.00
 (V/GF)

Apple & Pear Crumble w/ Clotted Cream £8.00
 (V)

Chocolate Fondant w/ Vanilla Ice Cream £9.00
 (V)

Coconut & Lime Cheesecake £8.50

Sorbet Selection - Please ask for today's choices £7.00
 (V/VG/GF)

Affogato - Vanilla Ice Cream, Espresso, Amaretti Biscuit £5.00
 (V/GFO)

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