



SUNDAY LUNCH SAMPLE MENU



STARTERS

Smoked Mackerel Paté, Avocado Purée, Pickled Cucumber, Caviar, Sourdough (D,G,F,Sd)	£14
Broccoli Velouté, Blue Vinny Beignet (D,E,G)	£12
Ham Hock & Black Pudding, Piccalilly Gel, Cured Cauliflower, Quail Egg (G,Mu,Sd)	£14
Oxtail Terrine, Textures of Carrot, Hazelnut, Blue Cheese (D,Sd,N)	£14

MAIN COURSES

<p style="text-align: center;"><u>Traditional Roasts</u> Roast Dry Aged Sirloin of Fossil Farm Beef (Ce,D,E,G,Sd)</p> <p style="text-align: center;">Slow Cooked Lamb Leg</p> <p style="text-align: center;">Combination of both Meats</p> <p style="text-align: center;">Duck Fat Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Red Wine Gravy £26</p>

Line Caught Cod, Crushed Potato, Roasted Carrot, Smoked Haddock Chowder (D,F)	£22
Celeriac Tagliatelle, Sauteed Mushrooms, Truffle, Vintage Cheddar Sauce (D,G)	£17

DESSERTS

Poached Pineapple, Pain d'Epices Crumb, Grand Marnier Ice Cream (D,G,E,N)	£9
Mango Mousse, Toasted Coconut, White Chocolate Crumb, Roasted Almonds (N,G)	£9
Dark Chocolate Fondant, Orange, Vanilla Ice Cream (D,G,E)	£9
Selection of Local Cheese and Biscuits (D,E,N)	£12

ALLERGEN KEY - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

All prices include VAT.

A discretionary service charge of 12% will be added to your bill.

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