

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

AFTERNOON TEA MENU

Monday to Saturday:

Served from 1:30pm to 4:30pm

Sunday:

Served from 3:30pm to 4:30pm

TRADITIONAL AFTERNOON TEA

All served with the hot drink of your choice

£40 per person

- Chesil Smokery Salmon and Cream Cheese Sandwich (D,F,G)
Dorset Blue Vinny, Dorset Honey and Broccoli Quiche (E,D,G)
Hummus and Grilled Pepper Wrap (G)
Coronation Chicken, Flaked Almonds on Baguette (D,E,G,N)
Local Goat's Cheese Cream and Pistachio Crumb (D,N)
Plain Scones with Strawberry Jam and Dorset
Clotted Cream (D,E,G)
Milk Chocolate and Hazelnut Choux Bun (D,E,G,N)
Passion Fruit, Coconut and Cashew Tartlet (D,E,G,N)
Orange and Manjari Macaron (D,E,N)
Yogurt Pannacotta and Exotic Fruit (D,E)
Red Velvet Opera Cake (D,E,G)

CLASSIC CREAM TEA

All served with the hot drink of your choice

£17 per person

- Plain Scones with Strawberry Jam and Dorset
Clotted Cream (D,E,G)

OUR BARTENDER CHOICES

THE 1798

£14

*Earl Grey Infused Gin, Elderflower, Seasonal Fruit Kombucha
Shrub Soda, Local Sparkling Wine*

Non-Alcoholic Options Available
as Non-Alcoholic Infused Gin

£10

Pimm's

Glass £14 / Jug £32

SAVOURY AFTERNOON TEA

All served with the hot drink of your choice

£40 per person

Chesil Smokery Salmon and Cream Cheese Sandwich (D,F,G)

Dorset Blue Vinny, Dorset Honey and Broccoli Quiche (E,D,G)

Hummus And Grilled Pepper Wrap (G)

Coronation Chicken, Flaked Almonds on Baguette (D,E,G,N)

Local Goat's Cheese Cream and Pistachio Crumb (D,N)

Local Cheddar and Herb Scones with Cream Cheese and
Longman's Butter (D,E,G)

Dorset Charcuterie (Sd)

Somerset Brie and Dorset Blue Vinny (D)

Chesil Smoked Salmon (F)

Cornichons and Olives (Sd)

SPARKLING WINE AND CHAMPAGNE

Bride Valley Crémant

Glass £15 / Bottle £60

Dorset, England, NV

Lanson Père et Fils 'Black Label'

Glass £20 / Bottle £85

Champagne, France, NV

Brice Rosé

Glass £17.50 / Bottle £79

Bouzy, Champagne, France, NV

BOTTLE OF WATER

Belu Still 75 CL

£6.50

Belu Sparkling 75 CL

£6.50

*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)*

HOT BEVERAGES SELECTIONS

£5 if taken without Afternoon Tea or Cream Tea

PMD TEA

Planters English Breakfast Tea	Peppermint
Planters Earl Grey	Camomile
Halmari Assam	Ceylon Chai
Souchong Serendipity	Rooibos
Okayati Estate Darjeeling	Lemongrass & Ginger
Planters Decaffeinated	Apple and Cinnamon
Planters Green Tea	Green Tea
Jasmine Green	

ILLY COFFEE

Espresso	Cappuccino
Café Latte	Mocha
Americano	Macchiato
Cafetiere	Flat White

SUMMER LODGE HOT BEVERAGES

Callebaut Hot Chocolate
Milk 45% / Dark 70%

Alternative milk available, do not hesitate to ask your waiter

OUR LOCAL SUPPLIERS



The Summer Lodge Team (zero miles)

The hedgerows and woods are teeming with plants and perfect for foraging berries, wild garlic, mushrooms and edible flowers, while the garden team cultivates seasonal vegetables in the kitchen garden and poly tunnel.



Clive Samways - Samways, Bridport (16 miles)
Samways work with over 150 local boats every day to source top quality local fish for the menu and share our values of maintaining a sustainable supply for the future.



Steve Crate - Evershot Bakery, Evershot (50 yards)

Steve and Pete make the most delicious artisan breads for us daily which we use in addition to the breads made by our pastry team.



Mark Firth - Chesil Smokery, Bridport (16 miles)

Mark and his team are addicted to smoking delicious things and we are equally addicted to their fantastic salmon.



David & Karen Richards - Capreolus, Rampisham (two miles)

David and Karen began with two small smoker machines, creating amazing cured and smoked meats. They source locally bred and reared free range meat from traditional and rare breeds, and today they are world class artisan producers.



Sean Vining - Axminster (20 miles)

Sean works only with free range farmers who share his, and our, vision of high welfare for all the animals. His Devon lamb and pork are exceptional and his sausages are simply amazing.



Pete Lemmy - Liberty Farm (five miles)

Pete runs his organic herd on his family farm near Halstock. He is passionate about providing us with top quality milk and has even invented a machine which allows us to use his milk without any single use plastics being involved in the process.



Eric, Liz & James Sealey - Fossil Farm (23 miles)

The Sealeys founded Jurassic Coast meats to market their own free range Rose Veal and Aberdeen Angus beef. Today they work with a few hand-selected farmers to provide us with our exceptional beef.



Sarai Longman - Longman Cheese, North Leaze Farm, North Cadbury (10 miles)

The Longman family have been making cheese here for two centuries. They are passionate champions of West Country cheese, which we are proud to serve, as well as their cream and butter.



Jason & Rachael Goring - Barbers Cheddar & Black Cow Vodka (25 miles)

Jason and Rachael run the family farm which produces this fantastic cheddar cheese. They also dreamt up a use for the by-product, whey, and now also produce a fantastic, internationally renowned milk vodka.

Summer Lodge

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Summer Lodge Country House Hotel and Restaurant
9 Fore Street, Evershot, Dorset DT2 0JR, United Kingdom
T: +44 (0)1935 482000
E: summerlodge@rchmail.com

SUMMERLODGEHOTEL.COM