

THE SUMMER LODGE
LOCAL SUPPLIERS



The Summer Lodge Team (0 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.



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.



Pete Lemmy - Liberty Farm (5 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.



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.



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.



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.



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.



DINNER MENU

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

Summer Lodge Country House Hotel, Restaurant and Spa,
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2 Courses £70 / 3 Courses £85

STARTERS

MAIN COURSES

DESSERTS

CITRUS & BLACKBERRY CURED LOCH DUART SALMON (D,F,Sd)
Pickled Blackberries, Salmon Roe, Cucumber
Coriander Oil, Buttermilk Sauce

Florian et Mathilde Beck-Hartweg, Riesling, Alsace Grand Cru, France 2017
£15 Per 175ml Glass

LYME BAY PLAICE (D,F,Sd)
Jerusalem Artichoke, Cep Mushroom
Smoked Bone Cream, Tarragon Oil

Astrolabe, Kekerengu Coast, Sauvignon Blanc, Marlborough, N.Z. 2022
£15.50 Per 175ml Glass

WHITE CHOCOLATE PARFAIT (D,E,G,S,Sd)
Lemon Sponge, Yuzu Gel, Lemon Curd
Chocolate Discs, Limoncello Sorbet

Macle, Vin de Liqueur, Macvin du Jura, France NV
£16.00 Per 75ml Glass

SLOW BRAISED BEEF SHORT RIB (D,G,N,Sd)
Pickled Carrot, Carrot & Caraway Purée
Hazelnut Praline, Foie Royale

Karl Johner, Kaiserstuhl, Pinot Noir, Baden, Germany 2021
£17.50 Per 175ml Glass

ROASTED FOSSIL FARM PORK BELLY (Ce,D,F,Mu,Sd)
Smoked Eel & Celeriac Hash Brown, Apple Glaze
Spicy Kimchi, Pork Crackling, Mustard & Pork Jus

Bodega Alegre Valgañon, La Calleja, Rioja, Spain 2021
£21 Per 175ml Glass

APPLE CRUMBLE SOUFFLÉ (D,E,G,S)
Cinnamon Whip, Apple Gel
Miso Ice Cream

Château Suduiraut, Sauternes, Bordeaux, France 1989
£25.00 Per 75ml Glass

HONEY & CHILLI GLAZED GRILLED OCTOPUS (Mo,Sd)
Torched Orange Segments, Serrano Ham Crisp
Chimichurri, Orange Dust

Furleigh Estate, Bacchus, Dorset, England 2022
£12 Per 175ml Glass

SHERBORNE CASTLE ESTATE VENISON LOIN (D,E,G,S,Sd)
Parsnip & Pear Pomme Anna, Curly Kale
Red Cabbage, Venison Pie, Cocoa Venison Sauce

Bouchard Finlayson, Galpin Peak, Pinot Noir, Walker Bay, S.A. 2022
£20 Per 175ml Glass

EGGNOG CHEESECAKE (D,E,S,Sd)
Rum Gel, Dark Chocolate Soil
Nutmeg Glass, Nutmeg Sorbet

Catherine Marshall, Myriad, South Africa 2009
£10.00 Per 75ml Glass

QUARR CROSS GUINEA FOWL LEG TERRINE (G,N,Sd)
Hash Brown, Leek Purée, Burnt Leek
Walnut Ketchup, Candied Walnuts

Esprit de Pavie, Bordeaux, France 2019
£16 Per 175ml Glass

ROASTED COD & BRANDADE DE MORUE (C,D,E,F,G,Mo,Sd)
Salted Cod, Confit Fennel, Lemon Emulsion
Squid Ink Crisp, Fennel & Green Olive Cream

Punica, Samas, Vermentino, Sardinia, Italy 2023
£12.50Per 175ml Glass

EARL GREY MOUSSE
Fig Jam, Pomegranate Jelly
Sablé Biscuit, Fig Sorbet

Inniskillin Riesling, Icewine, Niagara Peninsula, Canada 2004
£24 Per 75ml Glass

LEMON THYME ROASTED CARROT (D,Sd)
Carrot Marmalade, Coriander
Goats Curd, Cumin & Carrot Tapioca

Domaine de la Genillotte, Chablis, France 2023
£14 Per 175ml Glass

TERIYAKI & MISO GLAZED TEMPEH (D,G,N,S,Se,Sd)
Coconut Cream Mushroom, Hash Brown
Sesame Seed & Sweet Chilli Dressing

Bodega Colome, Torrentes, Calchaqui Valley, Argentina 2023
£11.50 Per 175ml Glass

SELECTION OF LOCAL FARMHOUSE CHEESE (D,G,N,Sd)
Homemade Chutney, Celery, Grapes and Biscuit

Blandy's Malmsey, Madeira 1988
£20.00 Per 75ml Glass

Recommended wines as selected by our sommelier

SIDE ORDERS
£5 Each

Seasonal Vegetables New Potatoes

If you require information on the allergen content of our foods,
please ask a member of staff; they will be happy to help you.

All prices include VAT.
For non-residents, a discretionary service charge of 12%
will be added to your bill.