

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 SAMPLE MENU

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

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STARTERS

STUFFED RABBIT SADDLE

Pressed Truffled Leg, Burnt Leek, Pickled Walnut
Hash Brown, Truffle Sauce
(D,E,G,N,Sd)

LOBSTER TORTELLINI

Scallop Mousse, Fennel Jam, Ginger, Orange
Ham Hock, Pork Consommé
(C,D,E,G,Mo,N,Sd)

BRAISED OXTAIL

Carrot & Carraway, Toasted Hazelnut, Blue Vinny
Beef Fat Brioche & Butter
(D,E,G,N,Sd)

HERITAGE TOMATO TART

Parmesan Pastry, White Lake Goat's Curd
Black Olive Caramel, Wild Garlic Pesto
(G,D,E,N,Ce)

CURED COD & TROMPETTE MOSAIC

Pickled & Roasted Wild Mushrooms, Dashi Vinegar
Finger Lime, Dashi Beurre Blanc, Kombu Oil
(D,F,Sd)

BEETROOT TARTARE

Umeboshi Plum, Ponzu, Pickled Onion, Hazelnut
Frozen Shiso Gazpacho, Black Onion Lavosh
(Ce,G,N,S,Sd)

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)

MAIN COURSES

PAN FRIED TURBOT

Roasted Salsify, Artichoke Boudin, Artichoke Crisp
Oyster Beurre Blanc, Oyster Leaf, Sturia Caviar
(D,E,G,F,Sd)

BUTTER ROASTED MONKFISH

Gremolata, Chanterelles, Chervil Root
Crispy Capers, Vermouth Sauce
(Ce,D,F,Sd)

DUO OF RARE BREED PORK

Mangalitza Black Pudding, Confit Turnip, Apple
Pork Fat Caramel, Sauce Diable
(D,G,Mu,Sd)

AGED CREEDY CARVER DUCK BREAST

Duck Risssole, Poached Rhubarb, Kohlrabi
Chicory, Roasted Coffee Jus
(G,Sd)

RACK OF DORSET LAMB

Asparagus, Stuffed Morel, Wild Garlic Emulsion
Fresh Spring Salad
(D,Sd,E,S)

CARROT & SWEDE PITHIVIER

Heritage Carrot, Savoy Cabbage, Creamed Leek
White Balsamic Jus
(G,Sd)

SIDE ORDERS

£5 Each

Seasonal Vegetables
New Potatoes

DESSERTS

APPLE CRUMBLE SOUFFLÉ

Caramel Sauce, Calvados Ice Cream
(D,E,G)

SUMMER LODGE CARROT CAKE

Vanilla Mascarpone, Chocolate Soil, Candied Baby Carrot
Carrot Top Crisp, Lime Leaf Ice
(D,E,G,N,S)

TIRAMISÙ

Mascarpone, Coffee Jelly, Feuilletine
White Coffee Ice Cream
(D,E,S)

PASSIONFRUIT PARFAIT

Mango & Passionfruit Compote, Pink Pickled Ginger
Black Sesame Aero, Mango Coulis
(D,E,Se)

THE COCONUT

Coconut Parfait, Spiced Rum Pineapple, Lime Gel
Pina Colada Sorbet
(N)

SELECTION OF LOCAL FARMHOUSE CHEESE

Homemade Chutney, Celery, Walnuts and Biscuit
(D,G,N,Sd)

2 Courses £70

3 Courses £85

All prices include VAT.

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