

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

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STARTERS

STUFFED RABBIT SADDLE (D,E,G,N,Sd)
Pressed Truffled Leg, Burnt Leek, Pickled Walnut
Hash Brown, Truffle Sauce
Domaine Figeat, Pouilly Fumé, Loire Valley, France 2022
£15 / 175ml

LOBSTER TORTELLINI (C,D,E,G,Mo,N,Sd)
Scallop Mousse, Fennel Jam, Ginger, Orange
Ham Hock, Pork Consommé
Langham Classic Cuvée, Extra-Brut, Dorset NV
£21 / 175ml

BRAISED OXTAIL (D,E,G,N,Sd)
Carrot & Carraway, Toasted Hazelnut, Blue Vinny
Beef Fat Brioche & Butter
Domaine Morel, Beaujolais Village, France 2021
£14 / 175ml

HERITAGE TOMATO TART (G,D,E,N,Ce)
Parmesan Pastry, White Lake Goat Curd
Black Olive Caramel, Wild Garlic Pesto
Telmo Rodriguez “Gaba do Xil”, Godello, Valdeorras, Spain 2019
£14 / 175ml

SALMON, SHISO & SPRING ONION MOSAIC (D,F,G,E,Sd,Se,S)
Teriyaki Slaw, Furikake Beetroot & Smoked Salmon Tart
Finger Lime, Ponzu, Dashi Vinegar Gel, Kombu Dashi Beurre Blanc
Thierry Germain, L’Insolite, Saumur Blanc, France 2021
£20.00 / 175ml

ASPARAGUS & PEA MOUSSE (G,N,Sd)
Whipped Feta, Lemon Gel, Ajo Blanco
Pickled Onion, Spring Leaves
Laura Aschero, Pigato, Liguria, Italy 2021
£15.50 / 175ml

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

STEAMED DORSET HAKE (C,D,E,F,G,Mo,N,Sd)
Courgette & Basil, Thai Red Prawn & Coconut Curry Mousse
BBQ Aubergine, Tempura Courgette
Gerard Boulay, Sancerre, Chavignol, France 2022
£24 / 175ml

“FISH & CHIP” (D,F,G,Sd)
Curried Monkfish, Beer Battered Gherkin, Scraps
Minted Pea, Warm Tartar Sauce, Sturia Caviar
Davis Bynum, Chardonnay, Russian River, USA 2018
£21 / 175ml

DUO OF RARE BREED PORK (D,G,Mu,Sd)
Mangalitza Black Pudding, Confit Turnip, Apple
Pork Fat Caramel, Sauce Diable
Weingut Beundlmayer, Pinot Noir, Burgenland, Austria 2018
£22 / 175ml

AGED CREEDY CARVER DUCK BREAST (G,Sd)
Duck Rissole, Poached Rhubarb, Kohlrabi
Chicory, Roasted Coffee Jus
Bouchard Finlayson, Galpin Peak, Pinot Noir, S. Africa 2021
£17.5 / 175ml

RACK OF DARTS FARM LAMB (D,E,G,S,Sd)
Asparagus, Stuffed Morel, Wild Garlic Emulsion
Black Garlic, Fresh Spring Salad
Terroir Sense Fronteres, Negre, Montsant, Spain 2019
£17 / 175ml

CHARRED MISO AUBERGINE (G,S,Se,Sd)
Green Tahini Sauce, Spring Onion, Crispy Onion
Baba Ganoush, Charcoal Lavosh
Château Bela, Riesling, Juznoslovenska, Slovakia 2019
£17 / 175ml

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.

DESSERTS

RHUBARB SOUFFLÉ (D,E,G,N)
Caramalised Oat & Almond Crumble, Ginger Anglaise
Almond Praline Ice Cream
Moscattell de Montbrió, Monte Brione, Catalunya, Spain NV
£9.50 / 75ml

SUMMER LODGE CARROT CAKE (D,E,G,N,S)
Vanilla Mascarpone, Chocolate Soil, Candied Baby Carrot
Carrot Top Crisp, Lime Leaf Ice
Cantine Pellegrino, Garibaldi Dolce, Marsala, Sicily NV
£12 / 75ml

TIRAMISÙ (D,E,S)
Mascarpone, Coffee Jelly, Feuilletine
White Coffee Ice Cream
Morris, Topaque, Rutherglen, Australia NV
£13.50 / 75ml

PASSIONFRUIT PARFAIT (D,E,Se)
Mango & Passionfruit Compote, Pink Pickled Ginger
Black Sesame Aero, Mango Coulis
Yves Cuilleron, Roussillière, Rhône Valley, France 2015
£9.50 / 75ml

THE COCONUT (G,N)
Coconut Parfait, Spiced Rum Pineapple, Dark Chocolate
Lime Gel, Pina Colada Sorbet
Leduc-Piedimonte, Ice Cider, Canada 2007
£14 / 75ml

SELECTION OF LOCAL FARMHOUSE CHEESE (D,G,N,Sd)
Homemade Chutney, Celery, Grapes and Biscuit
Quinta do Noval, Silval, Vintage Port 2005
£19.50 / 75ml

2 Courses £70

3 Courses £85

Recommended wines as selected by our sommelier

All prices include VAT.

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