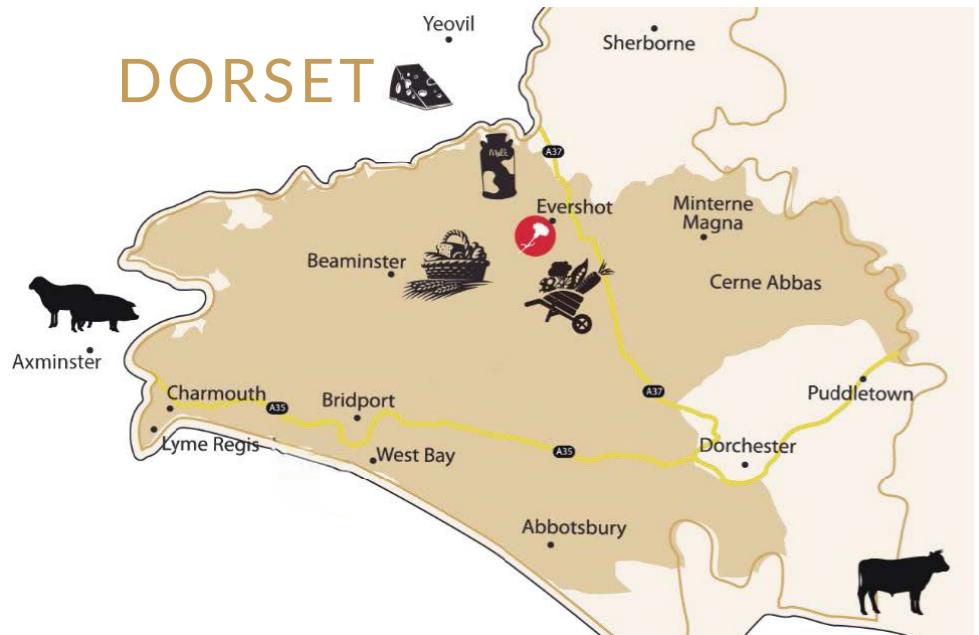


## THE SUMMER LODGE LOCAL SUPPLIERS



**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  
9 Fore Street, Evershot, Dorset DT2 0JR United Kingdom

T: +44 (0)1935 482000 F: +44 (0)1935 482040  
E: [summerlodge@summerlodgehotel.com](mailto:summerlodge@summerlodgehotel.com)

[summerlodgehotel.com](http://summerlodgehotel.com)

**2 Courses £75 / 3 Courses £90**

**STARTERS**

BUTTER POACHED HALIBUT (C,D,E,F,G,Mo, S,Sd)

Prawn Mousse, Marinated Fennel, Squid Tuile  
Samphire, Dashi Beurre Blanc

*Albert Boxler, Brand, Riesling, Alsace Grand Cru, France 2010*  
£18.50 Per 175ml Glass

HAM HOCK & BLACK PUDDING TERRINE (D,G,N,Sd)

Foie Royale, Pistachio Crumb  
Roasted Plum Jam, Rocket

*Mapliers, "Abacus", Cotes-de-Provence Rose, 2024*  
£16.50 Per 175ml 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

TASTING OF DUCK (D,E,G,N,Sd)

Treacle Glazed Duck Breast, Candied Pecans, Apricot Gel  
Duck Liver Pâté, Duck Ballotine

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

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 SEARED HAKE (D,F,G,Sd,Se)

Jerusalem Artichoke, Teriyaki Oyster Mushroom  
Cavelo Nero, Truffle Cream

*Astrolabe, Kekerengu Coast, Sauvignon Blanc, Marlborough, New Zealand 2022*  
£15.50 Per 175ml Glass

ROASTED FOSSIL FARM DUO OF PORK (Ce,D,F,Mu,Sd)

Smoked Eel & Celeriac Hash Brown, Apple Glaze  
Spicy Kimchi, Pork Crackling, Mustard & Pork Jus

*Sierra Cantabria, Reserva, Rioja, Spain 2017*  
£21 Per 175ml Glass

SHERBORNE CASTLE ESTATE VENISON LOIN (D,E,G,S,Sd)

Winter Vegetable, Pickled Blackberries  
Red Cabbage, Venison Pie, Cocoa Venison Sauce

*Bouchard Finlayson, Hannibal, Walker Bay, South Africa. 2020*  
£20 Per 175ml Glass

JOHN DORY & SQUID (C,D,E,F,G,Mo,Sd)

Burnt Leek Mosaic, Kombu Emulsion  
Grilled Spring Onion, Red Wine Fish Sauce

*Punica, Samas, Vermentino, Sardinia, Italy 2023*  
£12.50 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

**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**

BANOFFEE & DARK CHOCOLATE MILLE-FEUILLE (D,E,G,N,S,Sd)

Chocolate & Tonka Bean Crèmeux, Hazelnut Praline  
Candied Hazelnuts, Banana & Miso Ice Cream

*Abafado Molecular Rosado, Luis Pato, Beiras, Portugal, 2011*  
£7.50 Per 75ml Glass

CHERRY & KIRSCH SOUFFLÉ (D,E,G,N,S,Sd)

Amaretto Whip, Coffee Anglaise, Kirsch Gel  
Coffee Sable, Toasted Almond Ice Cream

*Château de Malle, Sauternes, Bordeaux, France 2003*  
£25.00 Per 75ml Glass

ORANGE CRÈME BRÛLÉE (D,E,S)

Cranberry Compote, Ginger & Lemon Honeycomb  
Candied Orange, Cranberry Sorbet

*Dr. Von Bassermann-Jordan, Deidesheimer-Maushohle, Riesling Beerenauslese, Pfalz, Germany 2004*  
£23.50 Per 75ml Glass

EARL GREY MOUSSE (S)

Poached Baby Pear, Lemon Meringue  
Dark Chocolate, Apple Sorbet

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

SELECTION OF LOCAL FARMHOUSE CHEESE (D,G,N,Sd)

Homemade Chutney, Celery, Grapes and Biscuit

*Barbeito "Old Reserve" 10 Years Old Verdelho Madeira*  
£15.00 Per 75ml Glass

**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.