

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

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2 Courses £75 / 3 Courses £90

STARTERS

MAIN COURSES

DESSERTS

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)

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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.

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.