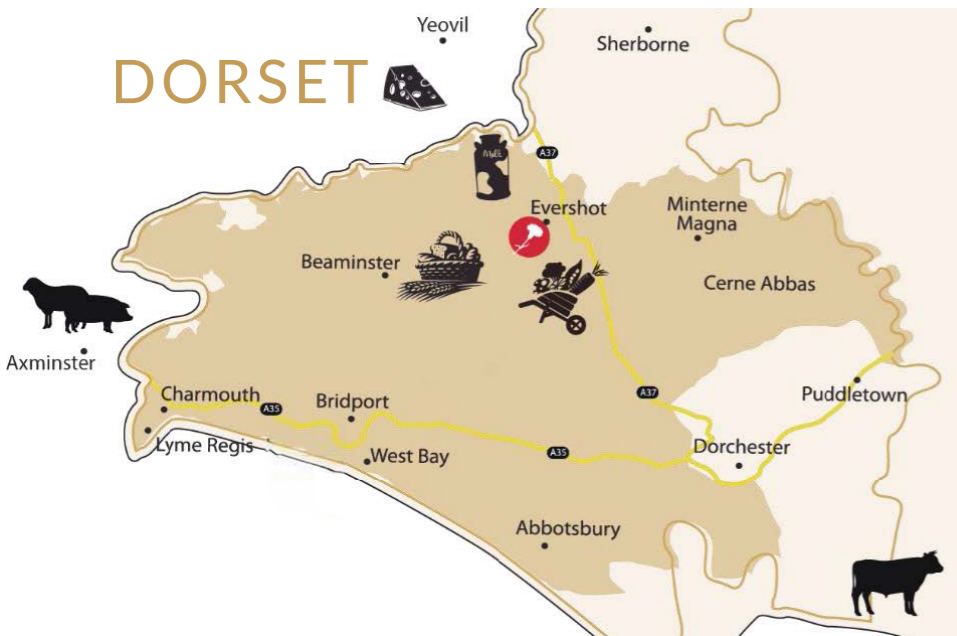


THE SUMMER LODGE LOCAL SUPPLIERS



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

summerlodgehotel.com

2 Courses £75 / 3 Courses £90

STARTERS

BRAISED OX CHEEK BALLOTINE (D,E,Sd,Mu)
Leek Purée, Pickled Mustard
Polenta Cake, Coriander

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

CURED COD & NORI MOSAIC (C,D,E,F,G,Sd)
Avocado Gazpacho, Cucumber & Gin Gel
Kale Caviar, Fish Tuile

Mapliers, "Abacus", Côtes-de-Provence Rosé, France 2024
£16.50 Per 175ml Glass

TASTING OF DUCK (D,E,G,N,Sd)
Treacle Glazed Duck Breast, Candied Pecans, Apricot Jelly
Duck Liver Pâté, Croquette, Wild Garlic

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

LOCAL CRAB & KING PRAWN WONTON (C,D,E,F,G,Sd)
Seaweed Tart, Coleslaw & White Crab Salad
Shellfish Broth, Nasturtium

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

WILD GARLIC & ENGLISH ASPARAGUS (D,Sd)
Parmesan Crisp, Garden Radish, Wild Garlic Purée
Asparagus Ribbons, Balsamic Gel

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

CONFIT CHALK STREAM TROUT (D,E,F,N)
Grilled English Asparagus, Samphire
Wild Garlic Pesto, Wild Garlic Macaron, Trout Roe

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

QUARR CROSS GUINEA FOWL BREAST (D,E,G,N,Sd)
Pickled Carrot & Walnut Salad, Roasted Bone Sauce
Confit Leg & Walnut Slice

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

FOSSIL FARM ROASTED LAMB RUMP (D,E,F,G,Sd)
Braised Lamb Shoulder Bonbon, Smoked Tomato Ketchup
Caper & Anchovy, Spring Greens

Brancaia, Chianti Classico Riserva, Italy 2022
£24 Per 175ml Glass

LYME BAY BRILL & OYSTER (Ce,D,E,F,Mo,Mu,Sd)
Celeriac & Lime, Sour Apple, Oyster Ice Cream
Dill & Horseradish Sauce

*Bouchard Finlayson, Crocodile's Lair, Chardonnay
South Africa 2023*
£15.00 Per 175ml Glass

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

*Château du Coing de Saint Fiacre, Muscadet Sevre et Maine
France 2023*
£11.50 Per 175ml Glass

SIDE ORDERS

£5 Each

Seasonal Vegetables

New Potatoes

DESSERTS

APRICOT & MACADAMIA ENTREMET (D,E,N,S,Sd)
Macadamia Financier, Apricot Mousse
Apricot & Amaretto Gel, Orange & Sage Sorbet

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

RHUBARB SOUFFLÉ (E,D)
Blood Orange & Rhubarb Marmalade
Kaffir Lime Sabayon, Rhubarb Sorbet

Château de Fargues, Sauternes, Bordeaux, France 2001
£25.00 Per 75ml Glass

POPCORN PARFAIT (D,E,G,S)
Raspberry Curd, Toffee Popcorn
Caramel, White Chocolate Feuilletine

St Urbans Hof Nik Weis, Eiswein, Mosel, Germany 1989
£23.50 Per 75ml Glass

STRAWBERRY & DARK CHOCOLATE MOUSSE CAKE (S)
Strawberry Gel, Dark Chocolate Whip
Strawberry & Hibiscus 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.