



SUNDAY LUNCH



STARTERS

Smoked Salmon Platter, Horseradish Cream Cheese, Capers, Lemon (D,G,F,Sd,Mu)	£14
Pickled Beetroot & Heritage Tomato Tart, Goat's Curd, Pesto (D,G,N,Sd,Mo)	£12
Ham Hock Terrine, Black Pudding, Piccalilli Gel, Cured Cauliflower, Quail Egg (E,G,Mu,Sd)	£14
Smoked Hake, Dill & Buttermilk Snow, Textures of Apple (D,F,G,Sd,Mo)	£14

MAIN COURSES

Traditional Roasts

Roast Dry Aged Sirloin of Fossil Farm Beef (D,E,G,Sd)

Creedy Carver Chicken Breast

Combination of both Meats

Duck Fat Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Red Wine Gravy

£26

Pan Seared Bream, Pomme Anna, Caramelised Cauliflower, Puttanesca (D,F,Sd)	£22
Pea & Asparagus Risotto, Wild Garlic, Balsamic Cured Tomatoes, Shaved Asparagus (Sd)	£18

DESSERTS

White Chocolate Entremet, Earl Grey Jelly, Bergamot Mousse (D,E,G)	£9
Vanilla & Pear Pannacotta, Lemon & Coconut Gel, Coconut Marshmallow, Pear & Basil Sorbet (D,Sd)	£9
Black Forest Delice, Chocolate Dacquoise, Kirsh Gel, Cherry Sorbet (D,E,G)	£9
Selection of Local Cheese and Biscuits (D,E,N)	£12

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)

All prices include VAT.

A discretionary service charge of 12% will be added to your bill.

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