

OUR LOCAL SUPPLIERS



The Summer Lodge Team (zero 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.



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.



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.



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.



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.



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.



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.

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

FESTIVE AFTERNOON TEA

Monday to Saturday:

Served from 1:30pm to 4:30pm

Sunday:

Served from 3:30pm to 4:30pm

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

Vegan alternatives and special dietary requirements will be catered for wherever possible, please inform us at the time of booking.

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.

Please note a discretionary service charge of 12.5% will be added to the bill.

TRADITIONAL AFTERNOON TEA

All served with the hot drink of your choice
£40 per person

FINGER SANDWICHES

- CHESIL SMOKERY SALMON & DILL CREAM CHEESE (D,F,G)
ROAST TURKEY, CRANBERRY SAUCE (G,SD)
- MATURE CHEDDAR & MULLED FRUIT CHUTNEY (D,G,SD)
- PIG IN A BLANKET, HONEY MUSTARD MAYONNAISE (E,G)
GOATS CHEESE & BEETROOT QUICHE (D,E,G)
- PLAIN & FRUIT SCONES WITH STRAWBERRY JAM
DORSET CLOTTED CREAM (D,E,G)
TOFFEE APPLE BAUBLE (D,E,G)
KUMQUAT CHRISTINGLE (D,E,G)
- CHRISTMAS PUDDING MACARON (D,E,N,SD)
- COFFEE & HAZELNUT PANNA COTTA (D,E,N,SD)
- BAILEYS & DARK CHOCOLATE TART (D,E,G,N,S,SD)

CLASSIC CREAM TEA

All served with the hot drink of your choice
£17 per person

- PLAIN & FRUIT SCONES WITH STRAWBERRY JAM
DORSET CLOTTED CREAM (D,E,G)

OUR BARTENDER CHOICES

THE 1798
£14

Gin, Sugar Syrup, Lemon Juice & Elderflower Tonic

(NON-ALCOHOLIC OPTION AVAILABLE
AS NON-ALCOHOLIC SEEDLIP GIN)
£10

WINTER PIMM'S
Glass £14
Jug £32

SAVOURY AFTERNOON TEA

All served with the hot drink of your choice
£40 per person

FINGER SANDWICHES

- CHESIL SMOKERY SALMON & DILL CREAM CHEESE (D,F,G)
ROAST TURKEY, CRANBERRY SAUCE (G,SD)
- MATURE CHEDDAR & MULLED FRUIT CHUTNEY (D,G,SD)
- PIG IN A BLANKET, HONEY MUSTARD MAYONNAISE (E,G)
GOATS CHEESE & BEETROOT QUICHE (D,E,G)
- LOCAL CHEDDAR & HERB SCONES
WITH CREAM CHEESE & LONGMANS BUTTER (D,E,G)
CHARCUTERIE (SD)
- SOMERSET BRIE, QUICKES VINTAGE CHEDDAR
LOCAL GOAT CHEESE (D)
SMOKED SALMON (F)
CORNICHONS & OLIVES (SD)

SPARKLING WINE AND CHAMPAGNE

BRIDE VALLEY CRÉMANT
Dorset, England, NV
Glass £15
Bottle £65

GRATIOT-PILLIÈRE TRADITION
Champagne, France, NV
Glass £18.50
Bottle £85

GRATIOT-PILLIÈRE ROSÉ
Champagne, France, NV
Glass £20
Bottle £95

BOTTLE OF WATER

KINGSDOWN STILL 75 CL
£6.50

KINGSDOWN SPARKLING 75 CL
£6.50

HOT BEVERAGES SELECTIONS

£6 if taken without Afternoon Tea or Cream Tea

PMD TEA

- PLANTERS' ENGLISH BREAKFAST TEA
PLANTERS' EARL GREY
HALMARI ESTATE ASSAM
SOUCHONG SERENDIPITY
LOVERS' LEAP
PLANTERS' DECAFFEINATED
PLANTERS' GREEN TEA
JASMINE GREEN
PEPPERMINT
CHAMOMILE
CEYLON CHAI
ROOIBOS
LEMONGRASS & GINGER
APPLE CINNAMON
GREEN TEA

ILLY COFFEE

- ESPRESSO
CAFFÉ LATTE
AMERICANO
CAFETIÈRE
CAPPUCCINO
MOCHA
MACCHIATO
FLAT WHITE

SUMMER LODGE HOT BEVERAGES

HOT CHOCOLATE
Milk 45%
Dark 70%

Alternative milk available, do not hesitate to ask your waiter

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)