



VEGETARIAN AND PLANT BASED MENU

STARTERS

WILD MUSHROOM PARFAIT (D,N,Sd)
Pickled Mushroom, Hazelnut Praline
White Balsamic Gel, Truffle Ketchup, Bitter Leaf

LEMON THYME ROASTED CARROT (D,Sd)
Carrot Marmalade, Goats Curd
Coriander, Cumin & Carrot Tapioca

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

MAIN COURSES

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

CHARRED MISO AUBERGINE (G,S,Se,Sd)
Green Tahini Sauce, Spring Onion, Baba Ganoush, Charcoal Lavosh

BUTTER ROASTED CAULIFLOWER STEAK (D,G,N,Sd)
Walnut Ketchup, Pickled Cauliflower, Apple
Brown Butter Cauliflower Purée, Micro Salad Leaf

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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