



LUNCH MENU

STARTERS

HAM HOCK & BLACK PUDDING TERRINE
(Ce,D,G,N,Sd)
Foie Royale, Pistachio Crumb
Roasted Plum Jam, Rocket

TASTING OF DUCK (D,E,G,N,Sd)
Treacle Glazed Duck Breast, Candied Pecans
Apricot Gel, Duck Liver Pâté, Duck Ballotine

HONEY & CHILLI GLAZED GRILLED OCTOPUS
(Mo,Sd)
Torched Orange Segments, Serrano Ham Crisp
Chimichurri, Orange Dust

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

MAIN COURSES

PAN SEARED HAKE (D,F,Sd,Se)
Jerusalem Artichoke, Teriyaki Oyster Mushroom
Cavolo Nero, Truffle Cream

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

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

SHERBORNE CASTLE ESTATE VENISON LOIN
(Ce,D,E,G,S,Sd)
Winter Vegetable, Pickled Blackberries
Red Cabbage, Venison Pie, Cocoa Venison Sauce

SIDE ORDERS £5 Each Seasonal Vegetables New Potatoes Additional Bread & Butter

DESSERTS

BANOFFEE & DARK CHOCOLATE
MILLE-FEUILLE (D,E,G,N,S,Sd)
Chocolate & Tonka Bean Crèmeux, Hazelnut Praline
Candied Hazelnuts, Banana & Miso Ice Cream

EARL GREY MOUSSE (S,Sd)
Poached Baby Pear, Lemon Meringue
Dark Chocolate, Apple Sorbet

ORANGE CRÈME BRÛLÉE (D,E,G,S)
Cranberry Compote, Ginger & Lemon Honeycomb
Candied Orange, Cranberry Sorbet

SOUTH WEST FARMHOUSE CHEESE
(D,G,N,Sd)
Homemade Chutney, Celery, Crackers

2 Courses £50 3 Courses £55

All prices include VAT.

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

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)

Summerlodgehotel.com