



LUNCH MENU

STARTERS

- CITRUS & BLACKBERRY CURED LOCH DUART SALMON (D,F,Sd)
Pickled Blackberries, Salmon Roe, Cucumber, Coriander Oil, Buttermilk Sauce
- SLOW BRAISED BEEF SHORT RIB (D,G,N,Sd)
Pickled Carrot, Carrot & Caraway Purée, Hazelnut Praline
- QUARR CROSS GUINEA FOWL LEG TERRINE (G,N,Sd)
Hash Brown, Leek Purée, Burnt Leek, Walnut Ketchup, Candied Walnuts
- LEMON THYME ROASTED CARROT (D,Sd)
Carrot Marmalade, Coriander, Goats Curd, Cumin & Carrot Tapioca

MAIN COURSES

- LYME BAY PLAICE (D,F,Sd)
Jerusalem Artichoke, Cep Mushroom, Smoked Bone Cream, Tarragon Oil
- ROASTED FOSSIL FARM PORK BELLY (Ce,D,F,Mu,Sd)
Smoked Eel & Celeriac Hash Brown, Apple Glaze, Spicy Kimchi, Pork Crackling, Mustard & Pork Jus
- ROASTED COD & BRANDADE DE MORUE (C,Ce,D,E,Mo,Sd)
Salted Cod, Confit Fennel, Lemon Emulsion, Squid Ink Crisp, Fennel & Green Olive Cream
- TERIYAKI & MISO GLAZED TEMPEH (D,G,N,S,Sd,Se)
Coconut Cream Mushroom, Hash Brown, Sesame Seed & Sweet Chilli Dressing

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

DESSERTS

- WHITE CHOCOLATE PARFAIT (D,E,G,S,Sd)
Lemon Sponge, Yuzu Gel, Lemon Curd, Chocolate Discs, Limoncello Sorbet
- EGGNOG CHEESECAKE (D,E,S,Sd)
Rum Gel, Dark Chocolate Soil, Nutmeg Glass, Nutmeg Sorbet
- EARL GREY MOUSSE
Fig Jam, Pomegranate Jelly, Sablé Biscuit, Fig Sorbet
- SELECTION OF LOCAL FARMHOUSE CHEESE (D,G,N,Sd)
Homemade Chutney, Celery, Grapes and Biscuit

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