



## VEGETARIAN AND PLANT BASED SAMPLE MENU

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### STARTERS

#### HERITAGE TOMATO TART

Parmesan Pastry, White Lake Goat's Curd, Black Olive Caramel, Wild Garlic Pesto  
(G,D,E,N,Ce)

#### MISO AND SMOKED TOFU BROTH

Broad Beans, Seaweed, Yuzu Caviar  
(S,G)

#### BEETROOT TARTARE

Umeboshi Plum, Ponzu, Pickled Onion, Hazelnut, Frozen Shiso Gazpacho, Black Onion Lavosh  
(Ce,G,N,S,Sd)

### MAIN COURSES

#### SALT BAKED CELERIAC RISOTTO

Artichoke Crisps, Truffle Ketchup, Dorset Watercress  
(D,Sd)

#### CARROT & SWEDE PITHIVIER

Heritage Carrot, Savoy Cabbage, Creamed Leek  
White Balsamic Jus  
(G,Sd)

#### WILD MUSHROOM TART

Vegan Cheddar, Tender Stem Broccoli, Dorset Watercress  
(G)

2 Courses £55 3 Courses £70

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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