



## BRUNCH

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### TO BEGIN

Freshly Squeezed Orange or Pink Grapefruit Juice,  
Farmhouse Somerset Apple Juice or Tomato Juice

Illy Coffee or PMD Tea

Choice of Cereals and Dorset Muesli (G,Sd)

Fresh Fruit Salad

Fresh Pink Grapefruit Segments

Apricots Poached with Cinnamon and Brandy (sd)

Prunes Soaked in Earl Grey Tea

Natural Yoghurt, Fruit Compotes (D)

Freshly Baked Croissants and Pastries (D,E,G)

Bloody Mary or Buck Fizz

All served with Marmalade, Jam and Honey

### INDIVIDUAL PLATES

Smoked Salmon (F)

Sliced Cured Meats and Ham

Local Cheese (D)

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)

If there is anything specific you would like,  
please do let a member of the team know.

We do not guarantee that dishes will be completely  
Allergen free.

### FROM THE KITCHEN

Porridge with Milk or Cream (D)

Fresh Local Free-Range Eggs with your choice of:  
Cumberland Sausage (G)                      Dry Cured Bacon  
Grilled Tomato                      Sautéed Mushrooms (D)  
Vegan Sausage (G,S,N)

EGGS BENEDICT OR EGG ROYALE  
OR EGG FLORENTINE (D,E,F,G,Sd)  
Poached Eggs, Toasted Muffin, Hollandaise Sauce  
with your choice of:  
Streaky Bacon or Smoked Salmon or Spinach

Poached Smoked Haddock or Grilled Kipper (D,F)

Sourdough Toast, Smoked Salmon  
Smashed Avocado and Poached Free-Range Egg  
(D,E,G,F)

STEAK & EGGS (D,E,Sd)  
Traditional Breed Sirloin, Sautéed Onion, Fried Egg

Free-Range Egg Omelette (D,E)  
Mature Cheddar, Baked Ham or Roasted Mushroom

Smoked Salmon & Scrambled Egg (D,F)

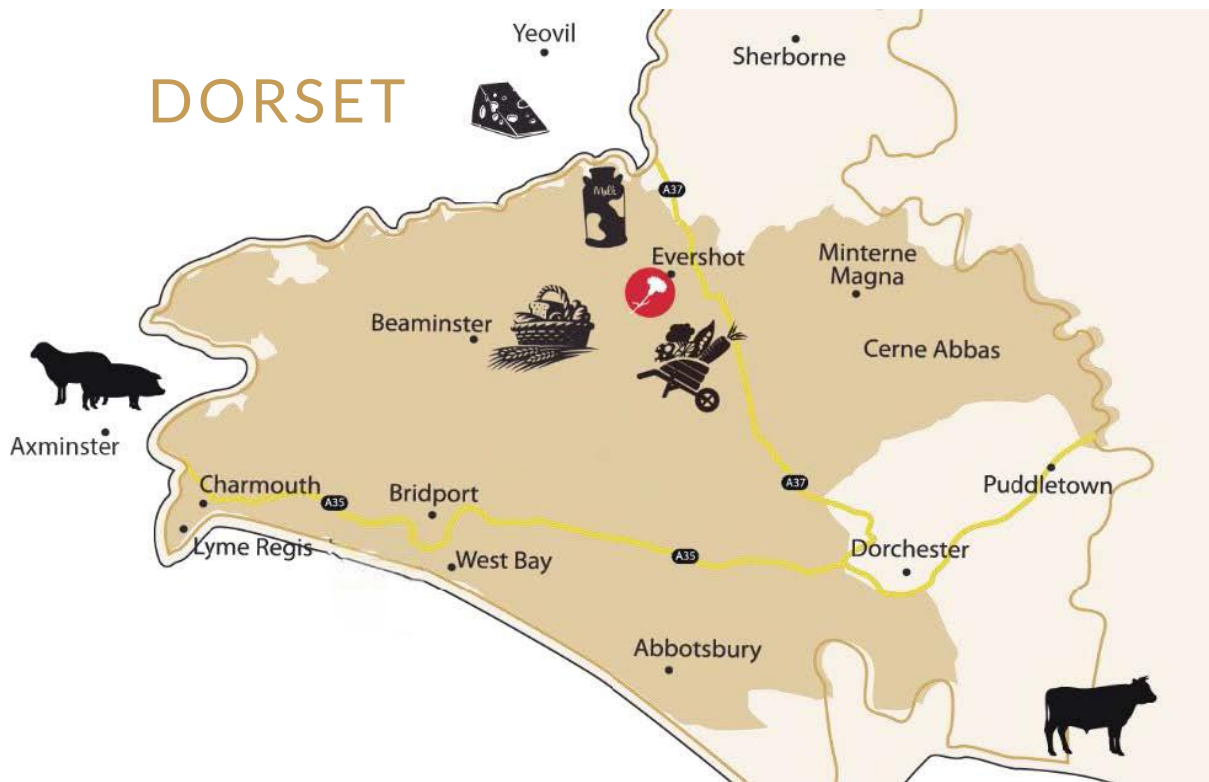
Breakfast Split – Banana with Natural Yoghurt,  
Dried Cranberries, Honey Roasted Oats, Pecans  
Pumpkin Seeds (D,G,N)

Waffles with your choice of  
Maple Syrup or Streaky Bacon or Chocolate Sauce  
(D,E,G)

French Toast with Roasted Plum, Toasted Almond  
(D,E,G,N)

White or Granary Toast  
made from bread baked in the Evershot Bakery (G)

## THE SUMMER LODGE – LOCAL SUPPLIERS



### The Summer Lodge Team (0 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.



### 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.



### 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.



### 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.



### 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.



### 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.



### 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.

