



## TERRACE MENU

Available from 12pm to 2pm

And again from 6pm to 8:30pm.

101 available on a 24-hour basis.

### *Sandwiches*

ON YOUR CHOICE OF THE VILLAGE BAKER'S BREAD  
White or Granary (G)

101 BAKED HAM (D,E,G,Mu,Sd) £10  
Honey & Mustard Mayonnaise

101 FREE-RANGE EGG (D,E,G,Sd) £9  
Dorset Watercress

101 SMOKED SALMON (D,F,G,Sd) £10  
Dill Cream Cheese

101 MATURE SOMERSET CHEDDAR (D,E,G,Sd) £9  
Apple & Cider Chutney

CLASSIC CLUB SANDWICH (D,E,G) £20  
Grilled Chicken, Streaky Bacon, Free-Range Egg, Tomato  
Served with French Fries & Salad

### *Small Plates*

101 ROASTED BUTTERNUT SQUASH SOUP (D,Sd,N) £9  
Maple Crème Fraîche, Toasted Pumpkin Seeds

MUSHROOM & TRUFFLE ARANCINI (N,Sd) £12  
Truffled Mushroom Sauce, Toasted Hazelnut

101 VINE TOMATO SALAD (Sd) £6  
Shallot Rings, Extra Virgin Olive Oil, Dorset Sea Salt Watercress

101 SMOKED SALMON PLATTER (D,F,G,Mu,Sd) £16  
Horseradish Cream Cheese, Capers, Lemon  
Dressed Leaves

HERITAGE BEETROOT & APPLE SALAD (D,N,Sd) £20  
Aged Balsamic, Goat Curd, Candied Walnuts

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)

### *Meat & Fish*

AGED TRADITIONAL BREED BEEF (D,E,G,Mu) £20  
OR CAULIFLOWER CHEESE & ALMOND BURGER (G,N,Mu)  
Brioche Bun, Burger Sauce, Streaky Bacon, House Pickles  
Smoked Applewood Cheese, Shredded Lettuce, Beef Tomato  
Spicy Tomato Relish Triple Cooked Chips

AGED TRADITIONAL BREED SIRLOIN STEAK (D,E,F,G) £38  
Roasted Mushroom, Triple Cooked Chips, Café De Paris  
Watercress & Balsamic Salad

MARKET FISH OF THE DAY (F,D,Sd) £32  
New Potatoes & Seasonal Vegetables Beurre Blanc

### *Sides*

FRENCH FRIES £4  
TRIPLE COOKED CHIPS £6  
Add Truffle & Parmesan (D) £4

SEASONAL GREEN VEGETABLES (D) £5  
MIXED GREEN SALAD (Sd) £5  
BREAD & BUTTER (G,D) £5

### *Cheeses*

101 SELECTION OF SOUTH-WEST CHEESES  
Plate of 2 Cheeses £12 or 4 Cheeses £18

### *Desserts*

WARM CHOCOLATE BROWNIE (D,E,G,N) £10  
Hazelnut Feuilletine, Honeycomb

STICKY TOFFEE PUDDING (D,E,G) £10  
Salted Butterscotch, Clotted Cream

SELECTION OF ICE-CREAM OR SORBETS (D,E)  
2 Scoops £6 or 3 Scoops £8

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## THE SUMMER LODGE – LOCAL SUPPLIERS

### DORSET



#### **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 kitchengarden 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 Sealys 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 & BlackCow 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.

