






## TERRACE MENU


Available from 12pm to 2pm  
And again from 6pm to 8:30pm.  
 available on a 24-hour basis.


### *Sandwiches*

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

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


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

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


 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*

 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

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

 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*

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

### *Desserts*

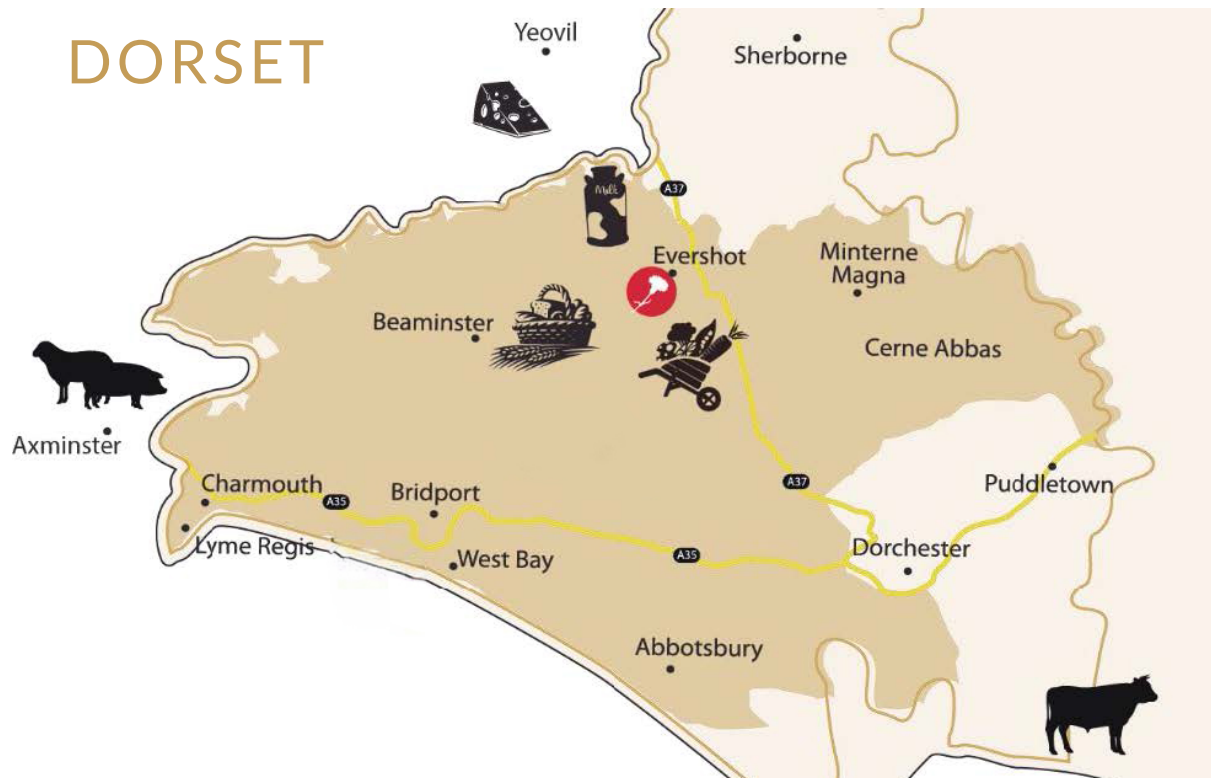
WARM CHOCOLATE BROWNIE (D,E,G,N) £10  
Hazelnut Feuilletine, Honeycomb

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

## 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 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.

