

# Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

## A la Carte Lunch Menu

### STARTERS

Roast Breast of Quail  
Crispy Confit Leg, Hazelnut Puree and Medjool Dates

Cured and Torched Lyme Bay Mackerel  
Textures of Heritage Beetroot and Horseradish

Portland Crab Tortellini  
Sweetcorn Puree, Chilli, Coriander and Aromatic Lemongrass Velouté

### MAIN COURSES

Cornish Brill Fillet  
Spring Greens, Cashew Nuts, Chilli, Ginger and Chimichurri Dressing

Medallion of Somerset Beef Fillet  
Wild Mushrooms, Tomato 'Ketchup' and Summer Truffle

Roast Loin of Dorset Lamb and Braised Shoulder 'Shepherds Pie'  
Savoy Cabbage and Rosemary Jus

### DESSERTS

Tonka Bean and Nibbed Cocoa 'Viennetta'  
Rum Glazed Banana and Popcorn Ice Cream

Blood Orange and Almond Tart  
Orange Caramel and Light Almond Espuma

Our famous Selection of 27 Artisan Cheeses.  
(all except the Stilton are from the South West)  
(£9 if taken as an extra course)

2 Courses £48 and 3 Courses £56

If you require information on the allergen content of our foods, please ask a member of staff; they will be happy to help you

We only use free range eggs and are committed to using sustainable fisheries

All prices include VAT

Gratuities are not included in any price