

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

Dinner Menu

STARTERS

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

Smoked Salmon and Avocado Mille Feuille
Brick Pastry, Garden Radish and Caper Berries

Treacle Cured Creedy Carver Duck Breast
Poached Rhubarb, Pistachios and Iced Cider

Summer Lodge Greek Salad
Feta Cheese, Oven Dried Tomatoes, Kalamata Olives and Fine Beans

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

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

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MAIN COURSES

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

46° Cured Sea Trout
'Kedgerie', Griddled Spring Onion and Confit Egg Yolk

Sautéed Lyme Bay Gurnard Fillet and King Prawn
Julienne Vegetables, Jersey Royals, Lobster and Saffron Broth

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

Loin of Locally Reared Pork
Pear and Brown Butter Puree, Black Pudding 'Crouton' and Sautéed Kale

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

Crispy 'Ogle Shield' Fritter
Textures of Butternut Squash, Sage and Pumpkin Seed Dressing

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DESSERTS

Szechuan Infused Pannacotta
Spiced Pineapple, Pina Colada Sorbet

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

Coconut Tapioca
Coconut Tuile, Local Strawberry Sorbet

Caramelised Apple Terrine
Puff Pastry, Caramel Sauce and Apple Sorbet

Black Forest Choux Bun
Red Velvet Crumb and Cherry Sorbet

Hot Rhubarb Soufflé
Textures of Yorkshire Rhubarb and White Chocolate Foam

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 £54 and 3 Courses £68

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