

# Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

## TASTING MENU

Torched Lyme Bay Mackerel  
Beetroot Textures



Treacle Cured Duck Breast  
Pistachio and Iced Cider



Lyme Bay Brill  
Spring Greens, Cashews, Chilli and Ginger



Medallion of Beef  
Wild Mushrooms, Tomato and Truffle



Ogle Shield Fritter  
Apple Puree, Cumin and Sherborne Honey



Spiced Pineapple  
Pina Colada Sorbet



Hot Rhubarb Soufflé  
Textures of Yorkshire Rhubarb

£80

and with six matching wines selected by the Sommelier

£170

To ensure even pacing during dinner, the entire table should order the Tasting Menu.  
(For guests on a half-board tariff, a supplement will apply)

We do not guarantee that dishes will be completely allergen-free  
We only use free range eggs and are committed to using sustainable fisheries

All prices include VAT

Gratuities are not included in any price