

# Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

## To Start

Braised Ham Hock and Parsley Terrine, Figs, Blue Vinny and Port Reduction	£9
Caramelised Onion Tart, Sautéed Chicken Livers, Orange and Rocket	£9
Home Cured Loch Duart Salmon, Marinated Cucumber, Crème Fraîche and Caviar	£10
Grilled Mackerel Fillet, Heritage Tomato Bruschetta, Saffron Aioli	£9
Chilled Apple and Ginger Soup, Crème Fraîche Bavaois	£8
Carpaccio of Somerset Beef, Salt Cured Foie Gras, Rocket and Aged Parmesan	£14

## Salads

Laverstoke Park Mozzarella, Heritage Tomato, Red Onion and Avocado	£14
Garden Leaves, Grilled Mediterranean Vegetables	
Confit Cherry Tomatoes and Pesto Vinaigrette	£14
Summer Lodge Caesar Salad	£14
Add Grilled Chicken Breast or Sautéed King Prawns	£5

## Mains

Pan Seared Calves Liver, Creamed Potatoes, Dorset Bacon and Onion Gravy	£19
Rump of Dorset Lamb, Aromatic Cous Cous, Smoked Almonds and 'Tagine' Jus	£19
Grilled Dry Aged Sirloin, Confit Tomato, Watercress, Red Wine Shallot Jus and Hand Cut Chips	£27
Cornish Plaice Fillet, Herb Crushed Potatoes, Peas, Broad Beans and Heritage Tomato	£18
Lyme Bay Gurnard and King Prawn, Sautéed Fennel, Lobster and Saffron Broth	£18
Risotto of Peas and Broad Beans with Truffle and Aged Balsamic Dressing	£15
Aromatic Quinoa, Grilled Mediterranean Vegetables and Haloumi	£15
Beer Battered Catch of the Day, Crushed Peas, Tartare Sauce and Hand Cut Chips	£18
Handmade Linguine with your choice of Sauce and Green Salad	
Rich Bolognese Sauce	£15
Home Cured Bacon and Wild Mushroom Carbonara	£15
Vine Ripened Tomato and Chilli Sauce	£14
Summer Lodge Burger or Butterfly Chicken Breast, Brioche Bun, Gherkin and Hand Cut Chips	£15
Add your choice of the following	
Blue Vinny, Cheddar, Wild Mushrooms	
Dorset Bacon, Crushed Avocado	£2 Each

## To Finish

Chilled Summer Berry Soup, Strawberry and Champagne Sorbet	£8
Valrhona Chocolate and Hazelnut Brownie, Caramelised Banana, Vanilla Ice Cream	£8
Lime Posset, Cucumber Jelly, Watermelon Sorbet	£8
Selection of British Farmhouse Cheese with Traditional Accompaniments	4-£10
	6-£14

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**

