

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

DINNER MENU

STARTERS

Roast Breast and Confit Leg of Squab Pigeon
Caramelised Onion Tart, Wild Mushrooms, Crispy Parmesan and Roast Chicken Jus

Cured Sea Trout Tartar
Pickled Cucumber, Wasabi and Confit Lemon

Rose Veal Carpaccio
Roasted Nut Granola, Salt Cured Foie Gras and Rocket Aioli

Portland Crab
Compressed Mango, Avocado Puree and Natural Yogurt

Cured and Scorched Cornish Mackerel
Pickled Vegetables, Parsley Pesto and Virgin Olive Oil

Local Goats Curd
Textures of Heritage Beetroot, Horseradish and Watercress

MAIN COURSES

Cornish Brill Fillet

Sweetcorn Puree, Baby Fennel, Lobster Mousseline and Lobster Cognac Cream

John Dory Fillet

'Aloo Gobi', Spinach Puree and Tandoori Spice

Roast Exmoor Venison Loin

Lightly Smoked Potato Puree, Baby Onions, Wild Mushrooms and Pistachios

Pot Roasted Corn Fed Chicken Breast

Winter Truffle Butter, Creamed Leeks and Chicken Emulsion

Barbers Cheddar Welsh Rarebit

Quince and Saffron Chutney, Pickled Celery and Smoked Almonds

Roast Loin of Dorset Lamb and Braised Shoulder 'Shepherds Pie'

Savoy Cabbage and Rosemary Jus

DESSERTS

Coconut 'Cannelloni'
Lemongrass Curd, Yuzu and Sake Sorbet

Blood Orange Pannacotta
Forced Rhubarb Textures and Candied Almonds

Valrhona Dulcey Crèmeux
Manjari Sorbet, Nibbed Cocoa Tuile and White Chocolate 'Aero'

Caramelised Apple Terrine
Green Apple Sorbet, Puff Pastry, Compressed Apple

Chestnut and Vanilla Soufflé
Pumpkin Spice Anglaise and Vanilla Ice Cream

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 £56 and 3 courses £71

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