

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

LUNCH MENU

STARTERS

Braised Ham Hock and Parsley Terrine, Apple and Ginger Compote and Warm Brioche
£10

Summer Lodge Salad of Endive, Dorset Blue Vinny, Spiced Pears and Candied Walnuts
£9

Cured and Scorched Cornish Mackerel, Pickled Vegetables and Horseradish and Watercress
£10

MAIN COURSES

Slow Cooked Beef Cheek, Confit Garlic Creamed Potatoes and Griddled Spring Onion
£19

Lyme Bay Gurnard and King Prawn, Lobster Risotto and Baby Spinach
£18

Handmade Potato Gnocchi, Textures of Cauliflower, Aged Stilton Veloute
£15

DESSERTS

Sticky Toffee Pudding, Dorset Clotted Cream Ice Cream
£8

Valrhona Milk Chocolate Mousse, Clementine Compote, White Chocolate Chantilly
£8

Selection of British Farmhouse Cheese with Traditional Accompaniments
£12

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