

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

TERRACE MENU

TO START

Maple Cured Creedy Carver Duck Breast, Textures of Heritage Beetroot, Horseradish Cream	£10
Caramelised Onion Tart, Sautéed Chicken Livers, Orange and Rocket	£9
Baby Spinach and Coconut Veloute, Cured Loch Duart Salmon	£10
Carpaccio of Somerset Beef, Rocket and Aged Parmesan	£14

SALADS

Summer Lodge Salad of Endive, Dorset Blue Vinny, Spiced Pears and Candied Walnuts	£10
Summer Lodge Caesar Salad	£14
Add Grilled Chicken Breast or Sautéed King Prawns	£5

TO FOLLOW

Grilled Corn Fed Chicken, Confit Garlic Mash, Griddled Spring Onion and Red Wine Jus	£19
Grilled Dry Aged Sirloin, Confit Tomato, Watercress, Red Wine Shallot Jus and Hand Cut Chips	£27
Lyme Bay Gurnard and King Prawn, Lobster Risotto and Baby Spinach	£18
Lightly Curried Pumpkin and Mascarpone Risotto, Roasted Butternut Squash	£15
Textures of Cauliflower, Handmade Potato Gnocchi and Aged Stilton Veloute	£15
Beer Battered Catch of the day, Crushed Peas, Tartar Sauce and Hand Cut Chips	£18
Handmade Linguine with your choice of Sauce	
Rich Bolognese Sauce	£15
Home Cured Bacon and Wild Mushroom Carbonara	£15
Vine Ripened Tomato and Chilli Sauce	£14

TO FINISH

Ricotta, Lemon and Lime 'Cannoli', Crushed Pistachios	£8
Valrhona Milk Chocolate Mousse, Clementine Compote, White Chocolate Chantilly	£8
Sticky Toffee Pudding, Dorset Clotted Cream Ice Cream	£8
Selection of British Farmhouse Cheese with Traditional Accompaniments	4 Cheeses £10 6 Cheeses £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**