

THE SUMMER LODGE LOCAL SUPPLIERS



The Summer Lodge Team (0 miles)

The hedgerows and woods are teeming with plants and perfect for foraging berries, wild garlic, mushrooms and edible flowers, while the garden team cultivates seasonal vegetables in the kitchen garden and poly tunnel.



Steve Crate - Evershot Bakery, Evershot (50 yards)

Steve and Pete make the most delicious artisan breads for us daily which we use in addition to the breads made by our pastry team.



David & Karen Richards - Capreolus, Rampisham (2 miles)

David and Karen began with two small smoker machines, creating amazing cured and smoked meats. They source locally bred and reared free range meat from traditional and rare breeds, and today they are world class artisan producers.



Pete Lemmy - Liberty Farm (5 miles)

Pete runs his organic herd on his family farm near Halstock. He is passionate about providing us with top quality milk and has even invented a machine which allows us to use his milk without any single use plastics being involved in the process.



Sarai Longman - Longman Cheese, North Leaze Farm, North Cadbury (10 miles)

The Longman family have been making cheese here for two centuries. They are passionate champions of West Country cheese, which we are proud to serve, as well as their cream and butter.



Clive Samways - Samways, Bridport (16 miles)

Samways work with over 150 local boats every day to source top quality local fish for the menu and share our values of maintaining a sustainable supply for the future.



Mark Firth - Chesil Smokery, Bridport (16 miles)

Mark and his team are addicted to smoking delicious things and we are equally addicted to their fantastic salmon.



Sean Vining - Axminster (20 miles)

Sean works only with free range farmers who share his, and our, vision of high welfare for all the animals. His Devon lamb and pork are exceptional and his sausages are simply amazing.



Eric, Liz & James Sealey - Fossil Farm (23 miles)

The Sealeys founded Jurassic Coast meats to market their own free range Rose Veal and Aberdeen Angus beef. Today they work with a few hand-selected farmers to provide us with our exceptional beef.



Jason & Rachael Goring - Barbers Cheddar & Black Cow Vodka (25 miles)

Jason and Rachael run the family farm which produces this fantastic cheddar cheese. They also dreamt up a use for the by-product, whey, and now also produce a fantastic, internationally renowned milk vodka.



DINNER MENU

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

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STARTERS



THINLY SLICED SOMERSET PORK BELLY
Local Nduja Mousse, Glazed Apples, Cider Reduction
(D,Sd)

PORTLAND CRAB
Panna Cotta, Cucumber Relish, Paprika Tuile
(C,D,E,F,G)

SOMERSET BEEF SHORT RIB
Sweet Onion Purée, Stout, Crispy Shallot Rings
(Ce,D,E,G,Sd)

SCORCHED LYME BAY MACKEREL
Fennel, Spring Onion, Radish, Lemon Purée
(D,F)

DORSET BLUE VINNY CANNELONI
Candied Walnuts, Grapes, Celery, Port Reduction
(D,G,N,Vegetarian)

HERITAGE TOMATO GAZPACHO
Laverstoke Park Mozzarella, Herb Oil
(D,Vegetarian)

MAIN COURSES



LYME BAY MONKFISH
Burnt Leek, Mussels, Garden Carrots, Saffron
(Ce,D,F,Mo,Sd)

LINE CAUGHT COD FILLET
Artichoke Textures, Red Pepper, Basil, Veal Jus
(C,D,F,Sd)

CREEDY CARVER DUCK BREAST
Grilled Courgettes, Tomato and Pink Peppercorn Jam
Spiced Aubergine
(Ce,D,Sd)

HOLWAY FARM LAMB LOIN
Spring Peas, Preserved Wild Garlic, Goats Curd
Aged Balsamic
(D,Sd)

LOCALLY REARED CHICKEN BREAST
Cheddar and Summer Truffle Cromesquis, Celeriac
Chicken Reduction
(Ce,D,E,G,Sd)

CHARRED CAULIFLOWER
Cauliflower and Brown Butter Purée, Apple Relish
Parmesan, Lovage
(D,Vegetarian)

DESSERTS



SUMMER LODGE BLACK FOREST
Flourless Chocolate Sponge, Cherry Compote
Manjari Mousse
(D,E,G,Vegetarian)

HAZELNUT MILLE FEUILLE
Hazelnut Crèmeux, Cassis Sorbet
(G,N,Vegan)

APPLE CRUMBLE SOUFFLÉ
Calvados Ice Cream, Vanilla Custard
(Please allow 20 Minutes)
(D,E,G,Sd,Vegetarian)

VANILLA CRÈME BRULÉE
English Strawberries
(D,E,Vegetarian)

DULCEY GANACHE
Tropical Sorbet, Milk Sponge, Passion Fruit
(D,E,G,Vegetarian)

SELECTION OF LOCAL FARMHOUSE CHEESE
Homemade Chutney, Celery, Walnuts and Biscuit
(D,G,N,Sd,Vegetarian)

2 Courses £70
3 Courses £85

If you require information on the allergen content of our foods,
please ask a member of staff; they will be happy to help you

All prices include VAT.
For non-residents, a discretionary service charge of 12%
will be added to your bill.