



VEGETARIAN AND PLANT BASED MENU

STARTERS

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

WOODLAND MUSHROOM TART
Vegan Cheddar Sauce, Dorset Watercress
(G, Vegan)

HERITAGE TOMATO GAZPACHO
(Vegan)

MAIN COURSES

CHARRED CAULIFLOWER
Cauliflower and Brown Butter Puree, Apple Relish, Parmesan Crisp, Lovage
(D)

PEA AND BROAD BEAN RISOTTO
Cherry Tomatoes, Fine Herbs, Vegan Cheddar
(Vegan)

MARINATED TOFU
Spiced Hummus, Hazelnuts, Courgette
(N,Vegan)

DESSERTS

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

APPLE CRUMBLE SOUFFLE
Calvados Ice Cream, Vanilla Custard
(Please allow 20 minutes)
(G,D,E,V)

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

2 Courses £55 3 Courses £70

ALLERGEN KEY - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts (N),
Peanuts (P), Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

All prices include VAT.

Gratuities are not included in any price

Summer Lodge Country House Hotel, Restaurant and Spa, 9 Fore Street, Evershot, Dorset DT2 0JR United Kingdom

T: +44 (0)1935 482000 E: summerlodge@rchmail.com

summerlodgehotel.com