



LOUNGE MENU

Available from 12pm to 2pm
And again from 6pm to 8:30pm.
🕒 available on a 24 hour basis.

Sandwiches

ON YOUR CHOICE OF THE VILLAGE BAKER'S BREAD
White, Brown or Granary (G)

🕒 PASTRAMI (D,E,G,Mu,Sd) £10
Shredded Lettuce, Horseradish, House Pickles

🕒 FREE-RANGE EGG (D,E,G,Sd) £9
Dorset Watercress

🕒 SMOKED SALMON (D,F,G,Sd) £10
Dill Cream Cheese

🕒 MATURE SOMERSET CHEDDAR (D,E,G,Sd) £9
Apple & Cider Chutney

CLASSIC CLUB SANDWICH (D,E,G) £20
Grilled Chicken, Streaky Bacon, Free-Range Fried Egg
Tomato, Served with French Fries & Salad

SALMON & AVOCADO CLUB SANDWICH (D,E,F,G) £20
Toasted Croissant Bun, Smashed Avocado
Sriracha Mayonnaise Beef Tomato, Crispy Salmon Skin
Served with French Fries & Salad

Small Plates

🕒 PUMPKIN VELOUTÉ (D,G) £9
Cheese Straw, Maple Crème Fraîche, Toasted Sourdough

🕒 VINE TOMATO SALAD (Sd) £6
Shallot Rings, Extra Virgin Olive Oil, Dorset Sea Salt
Watercress

MUSHROOM & TRUFFLE ARANCINI (N,Sd) £12
Truffled Mushroom Sauce, Toasted Hazelnut

🕒 SMOKED SALMON PLATTER (D,F,G,Mu,Sd) £16
Horseradish Cream Cheese, Capers, Lemon
Dressed Leaves

BEETROOT & CHICORY SALAD (D,N,Sd) £20
Truffle Goat Curd, Candied Walnuts

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)

Meat & Fish

AGED TRADITIONAL BREED BEEF (D,E,G)
OR SPICED CHICKPEA BURGER (G) £20
Brioche Bun, Burger Sauce, House Pickles
Smoked Applewood Cheese, Shredded Lettuce
Beef Tomato, Baconnaise, Triple Cooked Chips

AGED TRADITIONAL BREED SIRLOIN STEAK (D,E,F,G) £38
Roasted Mushroom, Triple Cooked Chips, Café De Paris
Watercress & Balsamic Salad

DORSET CRAB, CHILLI & GARLIC LINGUINE (C,D,E,G) £32
Hand Made Squid Ink Pasta, Charred Lime
Chilli Tomato Toast

Sides

FRENCH FRIES £4
TRIPLE COOKED CHIPS £6
Add Truffle & Parmesan (D) £4

SEASONAL GREEN VEGETABLES (D) £5
MIXED GREEN SALAD (Sd) £5

Cheeses

🕒 Selection of South-West Cheeses
Plate of 2 Cheeses £12 or 4 Cheeses £18

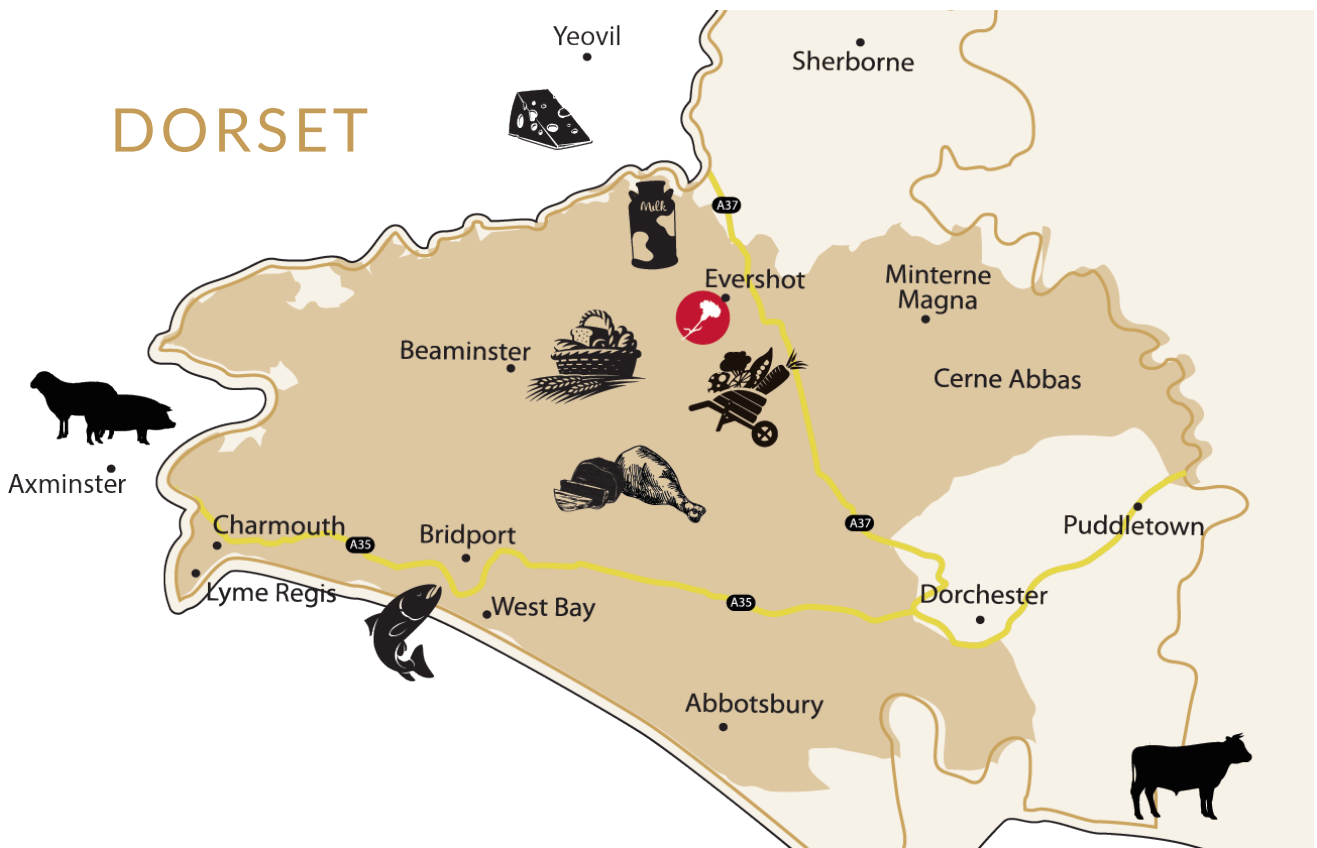
Desserts

WARM CHOCOLATE BROWNIE (D,E,G,N) £10
Hazelnut Feuilletine, Honeycomb

STICKY TOFFEE PUDDING (D,E,G) £10
Salted Butterscotch, Clotted Cream

SELECTION OF ICE-CREAM OR SORBETS (D,E)
2 Scoops £6 or 3 Scoops £8

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.

