

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

TASTING MENU

Tartar of Local Beef, Sherry Emulsion

Ballottine of Marinated Foie Gras with Hazelnut Puree and 'Ice Cider'

Warm Marinated Loch Duart Salmon, Sweetcorn Veloute

Pan Seared Line Caught Seabass with Celeriac and Vanilla Puree, Lobster Sauce

Loin of Dorset Lamb, Braised Shoulder 'Shepherd's Pie' and Rosemary Jus

Baked Ogle Shield with Puff Pastry, Sherborne Honey and Cumin

Pineapple and Lemon Curd Ravioli, Hibiscus Gel

Hot Mango Soufflé with Passion Fruit Sorbet

£78

with Classic Wines Selection £150
with Prestigious Wines Selection £200

To ensure even pacing during dinner, the entire table should enjoy the Tasting Menu.
(For guests on a half-board tariff, a supplement will apply)

Whilst we do all we can to accommodate dietary requirements, we do not guarantee that dishes will be completely allergen-free.
We endeavour to follow the seasons and source our food from local, ethical, sustainable and environmentally positive sources.
We support the 'Too Good to Waste' Campaign, so please do not hesitate to ask for a 'doggy box'.

All prices are inclusive of VAT at the current rate.