

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

A LA CARTE

STARTERS

Roast Breast of Wood Pigeon with Caramelised Onion and Thyme Tart,
Marinated Mushrooms and Sloe Gin Dressing

£18

Tartar of Local Beef Fillet with Braised Cheek 'Cannelloni', Sherry Vinegar Emulsion,
Carrots and Crispy Potato

£18

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

£18

Cream of Sweetcorn Soup with Crispy Local Crab Wontons

£18

Signature Dish of Executive Chef Steven Titman

Pan Seared Lyme Bay Scallops with Butternut Squash Puree, Truffle Fritters,
Pine Nut and Sage Dressing

£19

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MAIN COURSES

Pan Seared Cornish Sole with 'Pomme Mouseline' Local Mussel and Vermouth Veloute
£28

Pan Seared Line Caught Seabass with Celeriac and Vanilla Puree, Caramelised Endive and Lobster Sauce
£28

Soy Infused Loin of Exmoor Venison with Marinated Red Cabbage, Sweet Potato and Szechuan Pepper Jus
£28

Moroccan Spiced Parsnip 'Pastilla' with Warm Apricot and Cous Cous Salad, Pickled Vegetable Dressing
£20

Signature Dishes of Executive Chef Steven Titman

Roast Loin of Dorset Lamb and Braised Shoulder 'Shepherds Pie' with
Savoy Cabbage and Rosemary Jus
£29

A Platter of Seasonal Vegetables
£18

(For guests on a half board tariff, a supplement of £18)

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CHEESE

Selection of British Farmhouse Cheese from our Trolley
£15

DESSERTS

Valrhona Chocolate Mousse with Lavender Cream Centre, Poached Mandarins and Mandarin Sorbet
£13

Summer Lodge 'Kir Royale',
Blackcurrant Compote and Sorbet, Furleigh Estate Jelly and Espuma
£13

Pineapple and Lemon Curd Ravioli with Pineapple and Rum Sorbet, Hibiscus Gel
£13

Hot Mango Soufflé with Passion Fruit Sorbet and 'Passoá' Foam
£13

A Taste of Summer Lodge (for two people)
A Selection of Miniature Desserts to Share
£11 per person

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.

Gratuities are not included in any price.

100% of gratuities go to the staff.