

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

SET MENU

STARTERS

Braised Ham Hock and Foie Gras Terrine with Crab Apple and Cider Jelly,
Fine Beans, Hazelnuts and Warm Brioche

Grilled Cornish Mackerel Fillet with Confit Potato, Crispy Shallots and Saffron 'Aioli'

Summer Lodge Salad with Roasted Chestnuts, Grapes and Dorset Blue Vinny

Cream of Jerusalem Artichoke Soup, Maple Cured Duck Breast

MAIN COURSES

Roast Local Pheasant with Confit Leg and Sweet Potato Hash, Curly Kale and Sauternes Jus

Slow Cooked Breast of Lamb with Creamed Potatoes, Red Onion Marmalade and Fresh Garlic Butter

Pan Seared Local Gurnard Fillet with Thai Flavoured Risotto, Coconut and Chilli Foam

Handmade Potato Gnocchi with Wild Mushrooms, Celeriac and Madeira

DESSERTS

Steamed Treacle Sponge, Vanilla Anglaise

Warm Pear and Frangipane Tart with Almond Ice Cream

Praline Mousse with Orange Curd and Dark Chocolate Sorbet

Our Famous selection of 27 Artisan British Cheeses
(Supplement of £9.00 if taken as an extra course)

3 Courses £40

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.