

Summer Lodge

COUNTRY HOUSE HOTEL, RESTAURANT AND SPA

DINNER MENU

STARTERS

Thinly Sliced Air Dried Ham
Compressed Melon, Port Reduction
£16

Cured and Scorched Cornish Mackerel
Dorset Wasabi, Cucumber and Crème Fraiche
£15

Portland Crab Salad
Brown Crab Espuma, Garden Gooseberry Chutney
£18

Sautéed Chicken Livers
Red Onion and Thyme Tart, Rocket and Orange Salad
£13

Dorset Blue Vinny
Endive, Apple, Port and Caramelised Walnuts (V)
£13

Heritage Tomato Gazpacho
Tomato and Pepper Salsa, Sourdough Crisp (Vegan)
£11

MAIN COURSES

Lyme Bay Brill Fillet
Aromatic Basmati Rice, Sautéed King Prawn, Thai Lobster Curry Sauce
£37

Cornish Sole
Pea Puree, Crispy Potato, Tomato and Caper 'Vierge'
£37

Loin of Dorset Lamb
Wild Mushroom Puree, Glazed Sweetbreads and Baby Spinach
£35

Grilled Dry Aged Sirloin
Confit Tomato, Watercress, Red Wine Shallot Jus and Hand Cut Chips
£32

Creedy Carver Duck Breast
Nectarine and Ginger Compote, Mange Tout, Port Jus
£33

Chick Pea and Roasted Red Pepper 'Chilli'
Aromatic Basmati Rice (Vegan)
£27

DESSERTS

Valrhona Biskelia Crèmeux
Malted Milk Ice Cream, Warm Almond Financier (v)
£16

English Strawberries
Chilled Soup, Pavlova, Shortcake and Sorbet (v)
£16

Raspberry Soufflé
Raspberry Ripple Ice Cream (v)
£16

White Chocolate Mousse
Textures of Peach, Pistachio Granola
£16

Rhubarb and Champagne Fool
Pink Peppercorn Sable (v)
£13

Selection of Local Farmhouse Cheese
Homemade Chutney, Celery, Walnuts and Biscuits
£16

If you require information on the allergen content of our foods, please ask a member of staff; they will be happy to help you

We only use free range eggs and are committed to using sustainable fisheries

All prices include VAT

Gratuities are not included in any price