

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.



DINNER MENU

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

Summer Lodge Country House Hotel, Restaurant and Spa,
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summerlodgehotel.com

STARTERS



UPHILL FARM AIR-DRIED HAM
Compressed Melon, Port Reduction
£16

CURED AND SCORCHED LYME BAY MACKEREL
Heritage Tomatoes, Avocado, Basil
£15

FOSSIL FARM BEEF CARPACCIO
Wild Garlic, Smoked Egg Yolk, Barbers Cheddar
£18

HOME CURED CHALK STREAM TROUT
Cucumber Relish, Sour Cream, Chives, Caviar
£16

CREEDY CARVER DUCK LIVERS
Caramelised Onions, Puff Pastry, Rocket
£13

RED BARN FARM ASPARAGUS
Duck Egg and Caper Dressing,
Garden Micro Herbs (V)
£13

SPRING PEA AND ALMOND VELOUTÉ
Spring Onion and Mint Salsa (Vegan)
£11

MAIN COURSES



JURASSIC COAST BRILL
Summer Truffle, Braised Lettuce, Gnocchi, Peas
£35

LYME BAY COD
Red Barn Asparagus, Watercress, Lobster Butter Sauce
£37

HOLWAY FARM LAMB LOIN
Crispy Sweetbreads, Confit New Potatoes,
Wild Garlic Aioli
£36

CREEDY CARVER CHICKEN BREAST
Creamed Potatoes, Wild Mushrooms,
Roast Chicken Reduction
£35

SOMERSET PORK BELLY
Fondant Potato, Rhubarb Jam, Spring Cabbage
£35

HANDMADE POTATO GNOCCHI
Local Goats Curd, Beetroot Textures (V)
£27

DESSERTS



VALRHONA DULCEY CRÉMEUX
Manjari Sorbet, Cocoa Tuile, White Chocolate Aero (V)
£16

PASSION FRUIT BAVAROIS
Passionfruit Curd, Crunchy Meringue, Mango Sorbet (V)
£16

GARDEN RHUBARB SOUFFLÉ
Rhubarb Ripple Ice Cream (V)
£16

CHEDDAR VALLEY STRAWBERRY SHORTCAKE
Basil, White Balsamic (V)
£16

VANILLA PANNA COTTA
Campari Jelly, Orange Sorbet, Candied Zest
£13

SOUTH WEST FARMHOUSE CHEESE
Homemade Chutney, Celery, Walnuts and Crackers
£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

All prices include VAT
Gratuities are not included in any prices