

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.



AFTERNOON TEA MENU

Served from 1:30pm to 4:30pm

Monday to Saturday

From 3:30pm to 4:30pm

Sunday

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

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TRADITIONAL AFTERNOON TEA

All served with the hot drink of your choice
£40 per person

Cucumber Finger Sandwich (D,G)
Vintage Cheddar Quiche (E,D,G)
Chesil Smokery Salmon, Herb Focaccia
Cream Cheese (D,F,G)
Coronation Chicken Wrap (D,E,G,N)
Chilled Tomato Gazpacho, Laverstoke Park Mozzarella (D)
Plain and Fruit Scones with Strawberry Jam
and Dorset Clotted Cream (D,E,G)
Lemon and Cassis Choux Bun (D,E,G)
Strawberry and Pistachio Tartlet (D,E,G,N)
Pina Colada Sablé (D,E,G,N)
Black Forest Verrine (D,E,G)
Tiramisu Financier (D,E,G,N)

CLASSIC CREAM TEA

Served with the hot drink of your choice
£17 per person

Plain and Fruit Scones with Strawberry Jam
and Dorset Clotted Cream (D,E,G)

OUR BARTENDER CHOICES

THE 1798
Earl Grey Infused Gin, Elderflower, Seasonal Fruit
Kombucha Shrub Soda, Local Sparkling Wine
£14
(non-alcoholic options available
as non-alcoholic infused gin)
£10

PIMM'S
Glass £14
Jug £32

SAVOURY AFTERNOON TEA

All served with the hot drink of your choice
£40 per person

Cucumber Finger Sandwich (D,G)
Vintage Cheddar Quiche (E,D,G)
Chesil Smokery Salmon, Herb Focaccia
Cream Cheese (D,F,G)
Coronation Chicken Wrap (D,E,G,N)
Chilled Tomato Gazpacho, Laverstoke Park Mozzarella (D)
Dorset Charcuterie (Sd)
Somerset Brie and Dorset Blue Vinny (D)
Chesil Smoked Salmon (F)
Cornichons and Olives (Sd)
Local Cheddar and Herb scones with Cream Cheese
and Longmans Butter (D,E,G)

SPARKLING WINE AND CHAMPAGNE

BRIDE VALLEY CRÉMANT
Dorset, England, NV
Glass £15 Bottle £60
LANSON PÈRE ET FILS "BLACK LABEL"
Champagne, France, NV
Glass £20 Bottle £85
BRICE ROSÉ
Bouzy, Champagne, France, NV
Glass £17.50 Bottle £79

BOTTLE OF WATER

Belu Still 75 CL £6.50
Belu Sparkling 75 CL £6.50

ALLERGEN KEY - Celery (Ce), Crustaceans (C),
Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L)
Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P)
Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)

HOT BEVERAGES SELECTIONS

£5 if taken without afternoon tea or cream tea

PMD TEA
Planters English Breakfast tea
Planters Earl Grey
Halmari Assam
Souchong Serendipity
Okayati Estate Darjeeling
Planters Decaffeinated
Planters Green Tea
Jasmine Green
Peppermint
Camomile
Ceylon Chai
Rooibos
Lemongrass & Ginger
Apple and Cinnamon
Green Tea

ILLY COFFEE
Espresso Cappuccino
Café Latte Mocha
Americano Macchiato
Cafetiere Flat White

SUMMER LODGE HOT BEVERAGES
Callebaut Hot Chocolate
Milk 45% Dark 70%

Alternative milk available, do not hesitate to ask your waiter