



BREAKFAST

TO BEGIN

Freshly Squeezed Orange or Pink Grapefruit Juice,
Farmhouse Somerset Apple Juice or Tomato Juice

Illy Coffee or PMD Tea

Choice of Cereals and Dorset Muesli (G,Sd)

Fresh Fruit Salad

Fresh Pink Grapefruit Segments

Apricots Poached with Cinnamon and Brandy (Sd)

Prunes Soaked in Earl Grey Tea

Natural Yoghurt, Fruit Compotes (D)

Smoked Salmon (F)

Sliced Cured Meats and Ham

Local Cheese (D)

Freshly Baked Croissants and Pastries (D,E,G)

All served with our Marmalade, Jam and Honey
(also on sale at reception.)

FROM THE KITCHEN

Porridge with Milk or Cream (D)

Fresh Local Free-Range Eggs with your choice of:

Cumberland Sausage (G)

Dry Cured Bacon

Grilled Tomato

Sautéed Mushrooms (D)

Summer Lodge Eggs Benedict (D,E,G,Sd)

Poached Smoked Haddock or Grilled Kipper (D,F)

Sourdough Toast, Smoked Salmon, Smashed Avocado
and Poached Free-Range Egg (D,E,G,F)

Breakfast Split – Banana with Natural Yoghurt,
Dried Cranberries, Goji Berries and Pumpkin Seeds (D,N)

Waffles with Maple Syrup (D,E,G)

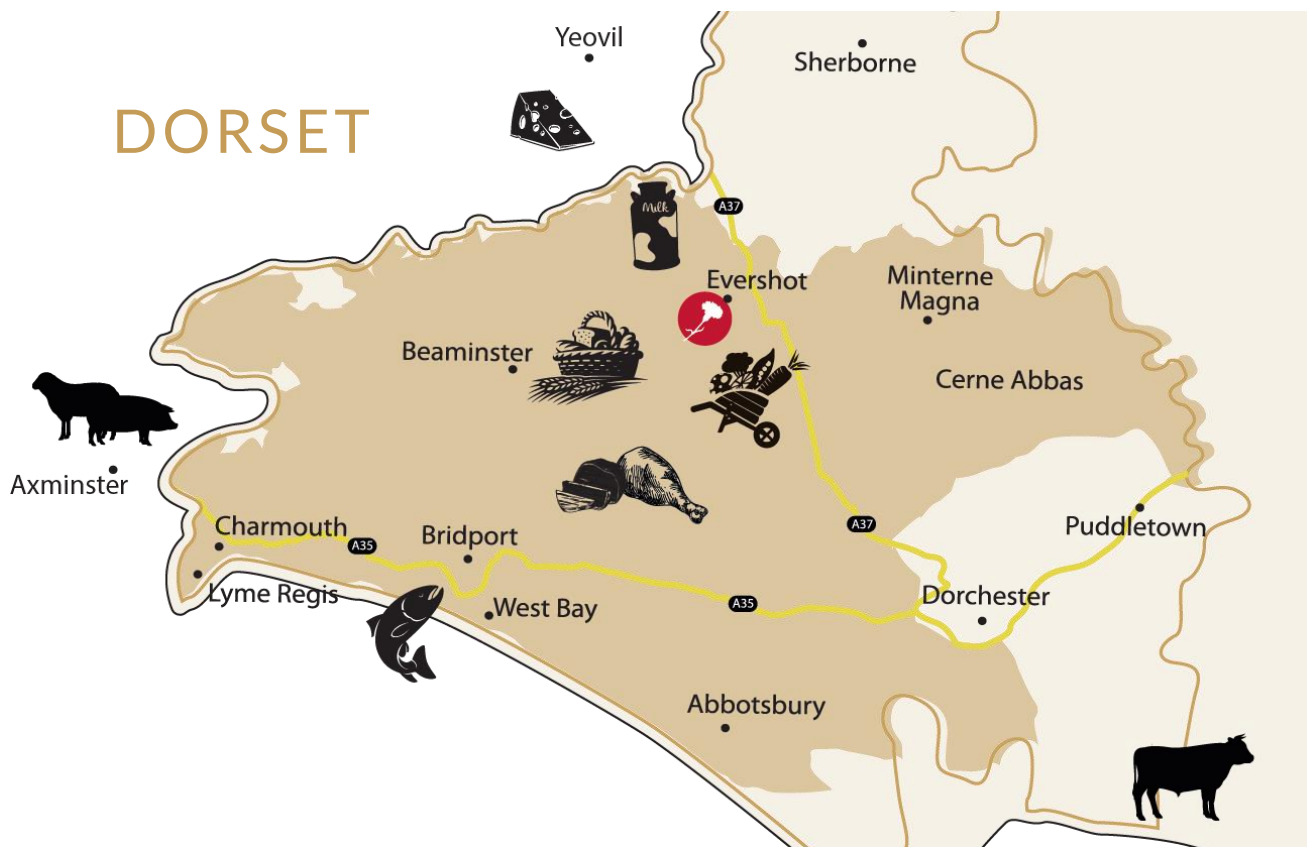
White, Brown or Granary Toast made from bread baked in the Evershot Bakery (G)

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)

If there is anything specific you would like, please do let a member of the team know.

We do not guarantee that dishes will be completely allergen-free.

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.

