



## VEGETARIAN AND PLANT BASED MENU

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### STARTERS

#### GLAZED DRIFTWOOD

Poached Pear, Endive, Dried Fruit and Peppercorn Toast (V)

#### HERITAGE BEETROOT

Horseradish, Dorset Watercress (Vegan)

#### CELERIAC AND ALMOND VELOUTÉ

Marinated Celeriac, Tofu (Vegan)

### MAIN COURSES

#### BUTTERBEAN PURÉE

Wild Mushrooms, Vintage Cheddar Crisp, Pickled Onion (V)

#### MAPLE ROASTED PUMPKIN RISOTTO

Curry Spice, Coconut (Vegan)

#### CHICKPEA CHILLI

Roasted Red Peppers, Crispy Tortilla, Avocado and Tomato Salsa (Vegan)

### DESSERTS

#### MANJARI AND TONKA BEAN GANACHE

Confit Kumquat, Sesame Seed Crunch (Vegan)

#### HOT BANANA SOUFFLÉ

Passion Fruit Curd, Condensed Milk Gelato (V)

(Please allow 20 minutes)

#### WARM ALMOND AND CARDAMOM FINANCIER

Blood Orange, Negroni Sorbet, Almond Nougatine (V)

2 Courses £55

3 Courses £70

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**

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