

SUMMER BBQ MENU

AT SUMMER LODGE
Every Friday from 6.30pm to 8pm

TO BEGIN

HOMEMADE SOURDOUGH	3
Home churned salted butter	
MARINATED OLIVES	5
CHARCUTERIE PLATE, PICKLES	12
SMOKED SALMON	12
Dill cream cheese, lemon	

SIGNATURE MAINS

All served with herb roasted new potatoes, corn salsa, Greek salad, pickled red onions and cucumber and your choice of chimichurri, garlic butter, aioli or peri-peri

10OZ, 40 DAY AGED, MARINATED BEEF RUMP	34
Add prawns for Surf 'n' Turf	10
PERI-PERI CHICKEN	27
Three marinated thighs	
BOEREWORS	25
South African farmers sausage	
'THE CARNIVORE' (TO SHARE)	80
10oz rump, Boerewors and chicken	
GARLIC & LEMON KING PRAWNS	34
GRILLED WHOLE PLAICE	30
CAULIFLOWER STEAK	19
Tahini, fresh herbs & almonds	

TO FINISH

VANILLA CRÈME BRÛLÉE, SHORTBREAD	11
CHOCOLATE MOUSSE, SUMMER BERRIES	11
AFFOGATO	9
DOM PEDRO	12
A South African classic boozy milkshake (Baileys, Whisky, Brandy or Kahlua)	
DORSET CHEESE SELECTION	14

(V) Vegetarian | (VG) Vegan

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.
Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.