

# Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

## SUNDAY LUNCH MENU

Served from 12.15pm - 1.30pm

### STARTERS

**BRIXHAM COD FISH CAKES £14**

*Fennel salad, tartar sauce (F, G)*

**BRAISED HAM HOCK TERRINE £14**

*Peach and ginger compote, black pepper toast (G, C)*

**CHILLED PEA AND MINT SOUP £12**

*Pea salsa (D, Vegetarian)*

**LAVERSTOKE PARK MOZZARELLA £12**

*Vine tomato, avocado, aged balsamic (D, Vegetarian)*

### MAIN COURSES

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#### TRADITIONAL ROASTS

*All served with duck fat roast potatoes, seasonal vegetables,  
Yorkshire pudding, red wine gravy (Ce, D, E, G, Sd)*

**ROAST DRY AGED SIRLOIN OF SOMERSET BEEF £26**

**ROSEMARY AND GARLIC STUDDED LEG OF BALWEN LAMB £26**

**COMBINATION OF BOTH MEATS £26**

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**CORNISH PLAICE FILLET £22**

*Spring peas, sugar snaps, preserved wild garlic (D, F, Sd)*

**CHICKPEA CHILLI, ROASTED PEPPERS, AVOCADO, TORTILLA £17 (G, Vegan)**

### DESSERTS

**VANILLA CHEESECAKE £9**

*Pineapple jelly, compressed pineapple (D, E, G)*

**CHILLED COCONUT RICE PUDDING £9**

*Cassis sorbet, toasted hazelnuts (N, Vegan)*

**STRAWBERRY AND LIME PAVLOVA £9**

*Strawberry and champagne sorbet (D, E, Sd)*

**SELECTION OF LOCAL CHEESE AND BISCUITS £12 (D, G, N, Sd)**