



*A*



Auberge du Lac formerly the hunting lodge for the Brocket Hall estate now serves modern British food with seasonal menus. we use locally grown and sustainable produce, artisanal suppliers including vegetables from Auberge's own kitchen garden run by kitchen gardener Lucy Hawkins Head chef John Barber and the kitchen brigade bring you our new vision for Auberge du Lac.



## WELCOME SNACK

Homemade Bread & seasonal butter

### STARTERS

#### Chicken & Ham Terrine 14

Black garlic mayonnaise  
House pickles, brioche loaf

#### Crab 19

Cornish white crab meat  
Celeriac remoulade, apple jelly  
Seaweed halo

#### Beetroot Tartlet 12

Kitchen garden beetroot, whipped  
goats cheese candied walnut,  
pastry tart case

#### Scallop 18

Seared XL Orkney scallop,  
Ajo Blanco sauce, grapes, Ver jus jel,  
sea herbs, charcoal tuille

#### Velouté 12 v

Chilled Wild garlic,  
Focaccia crouton,  
fresh peas & potato dice  
new season olive oil

### MAINS

#### Beef 34

Aged beef, short rib croquette  
Tender stem broccoli, onion soubise  
Smoked bone marrow sauce, onion pickle

#### Lamb 32

Stuffed lamb saddle, creamed spinach, potato terrine  
Crispy anchovy, yeast puree, lamb jus

#### Sea Bass 26

Wild fillet, cauliflower, samphire, shellfish sauce  
Cornish mussels

#### Turbot 28

Fillet, morel mushrooms, wild garlic  
White wine & crème fraiche sauce

#### Ravioli 19 v

House made pasta, lemon & herb ricotta,  
confit lemon, butter glaze

### SIDES

#### Mashed Potatoes 5

#### Kitchen garden salad 4

#### Buttered Greens 5



*Our head chef John Barber is proud to be an Ambassador for "The Burnt Chef" project, helping people in the hospitality industry with mental health. As part of the charity, the Auberge du Lac would like to raise awareness and help contribute to the fund raising. We will be adding an optional discretionary £1 donation on every bill.*

*All game may contain shot, meat is served pink unless otherwise stated. Please note a discretionary service charge of 12.5% will be added to your bill.*

*If you have any food allergies or intolerances, please inform your waiter before ordering.*

*Please be aware traces of food allergies may be present in our kitchen.  
v – is suitable for vegetarian requirements*

### Sustainability

Prioritising a soil to plate approach, John is working alongside our kitchen gardener, by planning our very own one-acre plot garden with precision and passion for nature. Auberge prides itself on using sustainable sourced produce as well as growing herbs and vegetables on site ran by our own team. Food biowaste from the kitchen is reused in the garden. Elements from the menu are taken from the estate grounds to give our guests the freshest ingredients possible.