

Sunday Lunch

Starters

Weymouth Crab

Pickled Apple, Rhubarb, Sea Herbs Dill £5 Supplement

Pea & Mint Soup

Black Olive, Feta, Mint

Duck Leg Pressing

Cherries, Watercress

Beetroot Salad

Spiced Granola, Apple, Goats Curd, Secrett Farm Leaves

Auberge Waldorf Salad

Celery, Stilton, Grape, Walnut, Raisin

Main Courses

Herb Crusted Chicken

Auberge Potato Salad, Pea Purée, Baby Gem

Roast Sirloin of Belted Galloway Beef

Heritage Carrot, Roasted Potatoes, Yorkshire Pudding, Parsnip

Slow Cooked Hens Egg

Roast Artichokes, Wood Sorrel

Pan Fried Sea Bream

Sweetcorn, Baby Leeks, Crème Fraiche, Samphire

Dessert

Toasted Coconut Dacquoise

Coconut Crème, Passionfruit Marshmallow, Pineapple Sorbet, Tonka

Lemon Poppy Seed Cake

Kalamansi Curd, Earl Grey Meringue, Yogurt

Mascarpone Mousse

Espresso Puff Pastry, Lady Finger, Cocoa Nibs, Malt Caramel, Almond

A selection of French and British Cheeses

Three Courses: £39.00

Tasting Menu

Nori wrapped Salmon Mi Cuit

Oyster Mayonnaise, Hazelnuts, Cucumber

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Beetroot Salad

Spiced Granola, Apple, Goats Curd, Leaves

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Belted Galloway Beef Tartare

Truffle Emulsion, Confit Egg Yolk, Nasturtium, Puffed Wild Rice

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Pan Fried Wild Sea Bass

Sea Herbs, Fennel, molasses yogurt

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Barraclough Farm Rose Veal Rump

Broccoli, Wild Mushroom, Game Chips, Pickled Turnip

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G&T

Cucumber, Lime Curd, Juniper Meringue, Granita

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35% Ivoire White Chocolate & Yogurt Ganache

Toasted Oat Sable, Raspberry Inspiration, Raspberry Melon Anise Sorbet

Seven Courses: £85.00 per person

Tasting Wines: £50.00 per person

**Please note to ensure product consistency
we require the menu to be the same for all guests.**

All Game may contain shot. Meat served pink unless stated otherwise.



Auberge du Lac

