



Head chef John Barber fell in love with cooking at a young age, and at just 32 years old has already had an incredible career. Influenced by spending time in the kitchen with his mother, an inspiring and creative home cook, John found his calling. At sixteen he went to study at The UCB College of Food before landing his first role – leaving his Staffordshire home to work at The Belfry Hotel.

An apprenticeship at the Mandarin Oriental in Knightsbridge, London followed, with experience gained across all areas of the prestigious hotel; pastry, banqueting, cold larder, fine dining and Brasserie. After a period working at the Mandarin in Thailand, John joined Bar Boulud (part of the Mandarin in London) and within just 3 years became Executive sous chef and then Executive head chef. Stints abroad in Paris with famed chef, Charcutier Gilles Verot, and New York at Bar Boulud, Café Boulud & Boulud Sud followed, before John joined D&D Group and opened 14 Hills at 120 Fenchurch Street, London.

John joined the estate in 2022 and is working hard to realise his authentic vision for the new Auberge du Lac.

## WELCOME SNACK

Homemade Bread & seasonal butter

## STARTERS

### Velouté 12 v

chilled watercress velouté, fine herbs, puff pastry lattice, garden flowers, new season olive oil

### Salmon 17

citrus cured salmon, pickled cucumber apple dashi, crème fraiche, smoked caviar

### Chicken & Ham terrine 13

tarragon mustard, pickled mushrooms white loaf

### Scallop 18

seared scallop, parsnip, pickled pear, radish

### Asparagus 16 v

English garden asparagus, crispy egg grain mustard dressing

## MAINS

### Lamb duo 30

Lamb loin, lamb neck croquette, spring vegetables, potato rosti, mint jelly, lamb jus

### Guinea fowl 26

Roast breast, stuffed leg ballotine, baby leeks, wild mushroom, tarragon cream sauce

### Crab Ravioli 27

Cornish crab, scallop mousse, fennel charcoal pasta, bisque

### Cod 24

Ballotine, spring greens, crispy potato, monks' beard, vermouth sauce

### Risotto 18 v

Arborio rice, morel mushrooms, wild garlic puree, aged cheddar cheese

## SIDES

### Asparagus 8 v

olive oil & Maldon rock salt

### Jersey Royals 5 v

minted butter

### Kitchen garden salad 4 v,vg

seasonal lettuce & crudites, lemon dressing

## DESSERT

### Mille-feuille 9 v

poached rhubarb, vanilla diplomat, caramelized puff pastry

### Orange Mousse 10

Orange blossom honey mousse, honey comb, orange insert, honey tuille

### Elderflower pannacotta 10

strawberry sorbet, yoghurt powder, champagne gel

### Fondant 12 v

Chocolate & caramel, crème fraiche ice cream hazelnut brittle

### Cheese board 15

Selection of 3 cheeses, fruit chutney & biscuits

### Sorbet selection 9 v

selection of seasonal sorbets

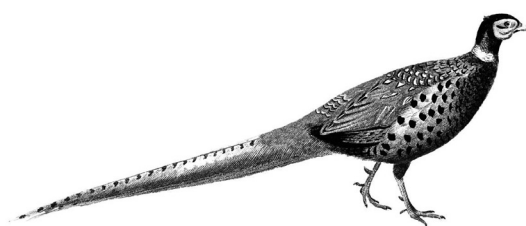
*All game may contain shot, meat is served pink unless otherwise stated.*

*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.  
vg – is suitable for vegan requirements*



## Sustainability

Prioritising a soil to plate approach, John is working alongside our kitchen gardener Lucy Hawkins. With her background in floristry and hydroponic gardening – coupled with learnings from her own local allotment – Letchworth born Lucy Hawkins has been planning a one-acre plot with precision and passion for nature.

Auberge prides itself on using sustainable sourced produce as well as growing herbs and vegetables on site in its very own kitchen garden ran by Lucy. 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.

The Auberge team are working hard to use the most local and sustainable suppliers across Hertfordshire and the surrounding areas.