



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

#### **Beef 14**

Braised beef tortellini  
Fresh pasta, pickled onion  
Parsley oil, beef broth

#### **Sea Trout 12**

Smoked crème fraîche, lemon  
Pickled kohlarbi

#### **Beetroot Tartlet 12**

Whipped goat's cheese  
Kitchen garden beetroot, walnuts,  
pastry tart case

#### **Duck Liver Parfait 14**

rhubarb chutney & mini brioche

#### **Scallop 18**

Seared XL Orkney scallop, celeriac,  
black truffle, chicken sauce

#### **Velouté 12 v**

Mushroom velouté, pickled shimeji,  
tarragon, puff pastry twist

### MAINS

#### **Guinea Fowl 32**

Breast & leg, parsnips, Brussels,  
Madeira cream sauce, yeast puree, Lovage

#### **Fellow Deer 34**

Loin, poached pear, potato terrine, onion soubise,  
buttered kale, game jus

#### **Cod 26**

Fillet, hazelnut gremolata, cauliflower,  
caper and raisin puree, brown butter sauce

#### **Turbot 28**

Fillet, leeks, smoked Beurre blanc  
Sea herbs, tuille

#### **Risotto 18 v**

Roast Jerusalem artichokes, Arborio rice,  
puree & crisps, Lincolnshire poacher

#### **Pithivier 19 v**

Potato & caramelized onion, puff pastry  
blue cheese velouté

### 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.*

### DESSERTS

#### **Souffle du jour 14 v**

Souffle of the day served with ice cream

#### **Tart 14**

XOCO 74% chocolate tart, coffee ice cream

#### **Ginger & Blood orange 12**

Gingerbread, spiced ginger parfait  
Blood orange sorbet, Cremeux

#### **Raspberry Delice 14**

White chocolate & biscuit ice cream

#### **Cheese Board 17**

Selection of 5 cheeses, chutney  
biscuits, fig & port swirl

#### **Sorbet Selection 9**

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*

### 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.



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