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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 Tartare 16

Aged Aberdeen Angus beef fillet
chive mayonnaise
nasturtiums, confit egg yolk
seeded cracker

Seared Tuna 18

Yellow fin tuna torchon
quail egg, sun dried tomato
green beans, black olive
Provençal dressing

Crab Risotto 20

Arborio rice, confit lemon
Cornish crab, fennel cress
citrus gel

Sea Bream 16

Cured Cornish fillet, citrus
elderflower dashi, shaved radish
herb oil

Kitchen Garden Tartlet v 14

Kitchen Garden vegetables
lemon gel, whipped goats cheese
pastry tart case

Velouté v 12

Chilled almond Ajo Blanco soup
focaccia croutons, grape
rapeseed oil & herbs

MAINS

Beef 36

Aged beef, beef fat confit potato
Heirloom carrot, black garlic emulsion
smoked bone marrow sauce

Duck 34

Suffolk duck breast, honey glaze
peach & radish salad
confit leg bon bons, duck jus

Cod 28

Fillet, pickled gooseberries
courgette, nasturtiums
white wine vermouth sauce

Monkfish 32

BBQ Monkfish tail
roasted bone velouté
pickled cucumber, caviar

Ravioli v 24

House made pasta, smoked ricotta
San Marzano tomato sauce
basil, 36-month parmesan

SIDES

Pomme Neuf 8

Salsa Verde

Kitchen Garden Salad 4

Sherry dressing, crudites

Kitchen Garden Vegetables 5

Butter emulsion

DESSERTS

Cherry Cheesecake 12

Cherry & vanilla cheesecake
oat biscuit base, cherries

Souffle du Jour 14

Souffle of the day served with
ice cream & anglaise

Chocolate & Mint Parfait 14

XOCO 70% chocolate parfait
cacao nib tuille, mint ice cream
mint gel

Honey & Yoghurt 12

Greek yoghurt parfait, lemon curd sphere
citrus sorbet, Knebworth honey
lemon sorrel

Strawberry Savarin v 12

English strawberries, soaked sponge
Chantilly cream, strawberry velouté
basil

Cheese Board 17

Selection of 5 European cheeses
seasonal chutney
biscuits

Sorbet Selection 9

Selection of seasonal sorbets



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*

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.

Sustainability

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