



Auberge du Lac

Table d'hôte

Three Course Dinner: £39.00

Available on Wednesday and Thursday Dinner Only

Starters

Pea and Mint Soup
Coconut

Confit Duck Pressing
Cherries, Watercress, Brioche Crumb

Torched Mackerel
Pickled Belly, Lemon, Radish, Dill

Main Courses

Corn Fed Chicken
Pointed Head Cabbage, Barley, Thyme Cream, Roasted Yeast Emulsion

South Coast Plaice
Beetroot, Apple, Pickled Cucumber, Rye Crumb

Confit Potato
Pickled Leeks, Vegetable & Kelp Dashi

Dessert

64% Chocolate Ganache
Blackcurrant, Yoghurt, Thyme

Passion Fruit Curd
Sable, Mango, Coconut

A Selection of 4 French and British Cheeses

All Game may contain shot. Meat served pink unless stated otherwise.
Please note that a discretionary charge of 10% will be added to your bill.

All prices are inclusive of VAT.

Should you have any allergy concerns, please confirm with the Manager prior to placing your order.