

£69.00 – 6 Courses
Tasting Wine £54.50

Cornish Crab

Oyster Emulsion, Miso Caramel, Peanut Brittle & Seaweed

Veal Sweetbreads

Kohlrabi, Broccoli, Ventrèche & Toasted Granola

John Dory

**Salt Baked & Pickled Celeriac, Roast Chicken Wing &
Celeriac Juice**

Devon Duck

Rhubarb, Marjoram, Oca Tuber & Bitter Orange

Blackberry

Honey Yoghurt & Granola

Tiramisu

Amaretto Jelly & Bitter Chocolate Ice Cream

Or

Cheese Trolley

Supplement of £5.00 if taken as an extra course

May we respectfully ask that you refrain from using
your mobile phone in the restaurant and whilst at the
Auberge du Lac your phone is switched to silent

Please note that a discretionary service charge of
10% will be added to your bill

All prices are inclusive of VAT
Should you have any allergies, please confirm with the
Manager prior to placing your order

£75.00 – 9 Courses
Tasting Wine £59.50

Amuse Bouche

Hand Dived Scallops
Toasted Seeds, Black Pudding on Toast & Alexander

Cornish Crab
Oyster Emulsion, Miso Caramel, Peanut Brittle & Seaweed

Anjou Pigeon
Pistachio, Pear, Ash Rolled Home Made Goats Curd

Brown Shrimp
Bouillon of Brown Shrimp, Kohlrabi, Samphire & Crispy Bread

John Dory
Salt Baked & Pickled Celeriac, Roast Chicken Wing & Celeriac Juice

Dingley Dell Pork
Cauliflower, Fennel Seed, Cima Di Rapa & Baby Squid
Or

Dedham Vale Beef
Poached & Roast Sirloin of Dedham Vale Beef,
Smoked Bone Marrow & Wild Garlic

Cheese Course
Stilton or Brillat Truffle, Supplement £5.00

Yorkshire Rhubarb
Fromage Frais, Parkin & Basil

Tiramisu

Cheese Trolley
Supplement of £10.00 if taken as an extra course

Whilst we make every effort to ensure the safety of
our game, some shot may still be present