

MONDAY  
TO  
FRIDAY

LAKES  
RESTAURANT  
LUNCH MENU

2 COURSES £20  
3 COURSES £25

STARTERS

SOUP OF THE DAY  
*served with fresh bread*

CORONATION CHICKEN (DF,GF)  
*confit rolled chicken legs, tea-soaked raisins, Marsala mayonnaise, crispy chicken skin*

SALMON FISHCAKE  
*tartare sauce, poached egg*

HERITAGE BEETROOT  
CARPACCIO  
*goat's cheese croquette, beetroot puree, walnuts, rocket salad  
(can be adapted to suit a vegan or GF diet on request)*

SPARKLING WINE

CHAPEL DOWN BRUT 125ML  
*Tenterden Kent* £13.00

CHAPEL DOWN SPARKLING ROSE 125ML  
*Tenterden Kent* £13.00

LA FORNARINA NV 125ML  
VALDOBBIADENE DOCG Prosecco £9.00

ZENO, SPARKLING WINE, SPAIN  
0.3% ALCOHOL 125ML  
Prosecco £8.00



SIDES

NEW POTATOES £4.95

CHUNKY CHIPS £4.95

PURPLE SPROUTING  
BROCCOLI £5.25

DESSERT

BUTTERMILK  
PANNA COTTA  
*toasted granola crumb, burnt honey, orange*

DARK CHOCOLATE  
TART (V)  
*white chocolate crumb, rum raisin ice cream*

ICE CREAM & SORBETS

CHEESE & BISCUITS  
*A choice of 3 from our selection of British cheeses*  
£3.00 supplement

MAIN COURSE

PAN FRIED 8OZ  
RIBEYE STEAK  
*isle of wight tomatto salad, chunky chips and green peppercorn sauce*  
£5.00 supplement

CHICKEN SUPREME (GF)  
*breast of chicken, sweetcorn sauce, pickled baby corn, fondant potato, popcorn, roasting juices*

FISH OF THE DAY (GF)  
*écrasée potato, watercress velouté, baby leek*

WILD MUSHROOM, CHESTNUT  
AND VEGAN FETA WELLINGTON  
(DF, V, VG)  
*Jerusalem artichoke purée, purple sprouting broccoli, pickled walnut dressing*

WINE BY THE GLASS

LOMAS CARERRA 175ML £7.00  
*Sauvignon Blanc, Chile*

CALVISANA 175ML £7.00  
*Pinot Grigio, Venetie IGT*

PINK ORCHID 175ML £7.00  
*Zinfandel, California*

SAN GIORGIO 175ML £7.00  
*Pinot Grigio Rose, Venetie IGT*

LOMAS CARERRA 175ML £7.00  
*Cabernet Sauvignon, Chile*

TEMPUS TWO 175ML £7.00  
*Merlot, Hunter Valley, Australia*



@hempsteadhouse