

# Lakes Restaurant

## A la Carte Menu

### Starters

#### **Pea and Spinach Soup (DF/V/VG)**

garlic bread crumb

£8.50

---

#### **Gin Cured Gravdax Salmon**

cucumber gel, fennel oil, cheese savoury biscuit, frizzy salad

£10.95

---

#### **Coronation Chicken (DF/GF)**

confit rolled chicken legs, tea-soaked raisins, Marsala mayonnaise,  
crispy chicken skin

£10.50

---

#### **Heritage Beetroot Carpaccio (DF/V/VG)**

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

£9.95

---

#### **King scallops**

peanut satay sauce, pineapple & chili jam, pickled shallot & breakfast radish

£14.50

\* can be adapted for a gluten free diet upon notification

GF – Gluten Free | V – Vegetarian | DF – Dairy Free | VG – Vegan



HEMPSTEAD HOUSE

# Lakes Restaurant

## Main Courses

### **Pan Fried 8oz Fillet Steak**

(may contain gluten)

Isle of Wight tomatoes salad, chunky chips, green peppercorn sauce

*(£6.00 supplement for dinner including packages)*

**£32.00**

---

### **Halibut Loin (GF)**

écrasée potato, watercress velouté,

buttered brown shrimps, baby leek

**£29.00**

---

### **Kentish Lamb**

roasted rump, confit belly, spiced kofta, black garlic, Anna potato, harissa lamb sauce

**£27.50**

---

### **Chicken Supreme (GF)**

breast of chicken, sweetcorn sauce, pickled baby corn, fondant potato, popcorn, roasting juices

**£25.50**

---

### **Wild Mushroom, Chestnut and Vegan Feta Wellington (DF/V/VG)**

Jerusalem artichoke puree, purple sprouting broccoli,

pickled walnut dressing

**£24.50**

## Side Dishes

**Tender-stem broccoli, toasted flaked almonds** (GF, DF, VG, V) **£5.25**

**Chunky triple cooked chips** (DF, V) (may contain traces of gluten) **£4.95**

**Chunky triple cooked chips, Parmesan, truffle oil** **£5.50**

(may contain traces of gluten)

**Cauliflower cheese** (V) **£5.25**

**Buttered new potato, chives** (GF, V)\* **£4.95**

\* can be adapted for a gluten free diet upon notification

GF – Gluten Free | V – Vegetarian | DF – Dairy Free | VG – Vegan



HEMPSTEAD HOUSE

# Lakes Restaurant

## Desserts

### **Buttermilk Panna Cotta\***

toasted granola crumb, burnt honey, orange

**£9.00**

---

### **Dark Chocolate Tart (V)\***

white chocolate crumb, rum and raisin ice cream

**£9.00**

---

### **Rhubarb Brioche Bread and Butter Pudding (V)**

vanilla creme anglaise

**£9.00**

---

### **Blueberry Baked Cheesecake (V)**

lemon meringue ice cream and stewed blueberries

**£9.00**

---

### **Selection of ice cream or sorbet (GF, V)**

**£7.95**

---

### **Selection of Kentish and continental cheeses**

A selection of fine cheeses, celery, grapes, and chutney

*(£4.25 supplement for dinner inclusive packages)*

**£12.95**

\* can be adapted for a gluten free diet upon notification

GF – Gluten Free | V – Vegetarian | DF – Dairy Free | VG – Vegan



HEMPSTEAD HOUSE