

Lakes Restaurant

A L A C A R T E 2 0 2 4

Starters

Fennel & cabbage soup
toasted pistachio crumb, pickled red and green grapes, coriander oil (GF, DF, V, VG)
£6.95

Asparagus tips wrapped in prosciutto crudo *
Crispy soft boiled hens' egg, wholegrain mustard, honey dressing (GF, DF)
£9.50

Confit duck leg spring roll
sweet chilli, soy and sesame seed dressing, cucumber and pink ginger salad (DF)
£9.50

Slow cooked heritage beetroot **
tempura battered courgette flower, marinated lentils, beetroot puree (DF, V, VG)
£9.00

Smoked trout ***
compressed cucumber, pickled radish, sour cream, beetroot gel, chive oil (GF)
£9.50

* can be adapted for a vegetarian diet upon notification

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

*** can be adapted for a dairy free diet upon notification

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



HEMPSTEAD HOUSE

Lakes Restaurant

A LA CARTE 2024

Main Courses

Pan fried 8 oz fillet steak (GF) *

Kentish blue cheese mousse, roasted shallots, wild mushroom puree crushed new potato cake,
red wine glaze (£5.00 supplement)

£30.00

Roasted rump of spring lamb **

paprika crust, confit red peppers, black garlic puree, pomme Anna,
parsnips crisps, lamb glaze

£25.95

Monkfish Wellington

parsley pancake, prawn mouse, pressed potato terrine, spring baby
vegetables, white wine sauce, parsley oil

£26.50

Poached cod (GF, DF)

new potatoes, spring vegetables, lightly curried velouté

£25.50

Mushroom, pine kernel and celeriac pithivier (DF, V, VG)
asparagus velouté

£23.50

Chili bean stew tortilla (V) *

coriander dressing, sour cream, tomato salsa, guacamole

£22.50

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, three cheese sauce (V) £5.25

Braised, spiced and pickled red cabbage (GF, DF, VG, V) £4.95

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HEMPSTEAD HOUSE

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A L A C A R T E 2 0 2 4

Desserts

Vanilla rice pudding brûlée
strawberry and maple compote, lemon brittle (GF, V)

£8.95

Rhubarb frangipane tart (V)
vanilla pod ice cream, rhubarb crisps

£9.00

Blueberry and lemon cheesecake
blueberry coulis

£9.00

Espresso martini parfait (V) *
chocolate brownie crumb, sea salted caramel sauce

£ 9.00

Grapefruit and Orange Pannacotta
Shortbread biscuit crumb, fresh raspberries
(available as GF)

Selection of Kentish and continental cheeses
A selection of fine cheeses, celery, grapes, and chutney
(£4.25 supplement for dinner inclusive packages)

£12.95

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

£7.95

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HEMPSTEAD HOUSE