

THE BRASSERIE LUNCH MENU

OPENING HOURS

12:30 PM
2:30 PM

SMALL PLATES

MAPLE & CHILLI £3.50
ROASTED CASHEWS (DF, GF)

MARINATED GORDAL £3.50
OLIVES (DF, GF, V, VG)

CACIO E PEPE ARANCINI £6.50
truffle mayonnaise

WHIPPED FETA (V) * £6.00
mint oil and poppy seed crackers

SMOKED COD ROE (DF)* £6.50
avruga caviar

GARLIC KING PRAWNS £7.50
(GF, DF)
parsley, lemon

* can be adapted for a gluten free
diet upon notification

SALADS

CHICKEN CAESAR £13.50
SALAD *
gem lettuce, parmesan, bacon,
anchovy & croutons

OAK SMOKED £13.50
SALMON SALAD
(GF, DF)
cucumber, tomatoes, red onion,
new potatoes, lemon and honey
vinaigrette

CARAMELISED PEAR £13.50
AND WALNUT SALAD
(GF)
walnuts, goats cheese,
pomegranate glaze



WARM PLATES

WARM FOCACCIA
SANDWICHES
pastrami, dill pickle, cheddar, £12.50
mixed leaf salad

OR
basil and hazelnut pesto, £12.50
mozzarella, rocket salad

PASTA ALLA CAPONATA £16.50
(V, VG)
penne pasta, aubergine, black
olives, raisins, capers, pine nut
(Parmesan shavings optional)

BEEF OR VEGAN £16.50
LASAGNE
mixed salad

FISH PIE £18.50
salmon, cod, king prawn, mussels, peas,
cavolo nero

CURRY OF THE DAY £18.50
served with jasmine rice
(please let us know if you have any
dietary requirements)

* can be adapted for a dairy free diet
upon notification

SIDES

TENDERSTEM BROCCOLI WITH ROASTED ALMONDS (DF,V,VG) £5.25

BROWN BUTTER NEW POTATOES £4.95

CHUNKY TRIPLE COOKED CHIPS £4.95 ADD PARMESAN AND TRUFFLE OIL £1.50

SMALL PLATES SALADS & SANDWICHES

12:30 PM
5:00 PM

STARTERS

CRISPY BREADED £10.50
FISH CAKE *
warm tartare sauce and
poached egg

SMOKED HAM BROTH £8.50
(DF)
pearl barley and root
vegetables

CHORIZO SCOTCH EGG £9.50
mustard mayo

WILD MUSHROOM £9.95
PATE (DF, V, VG) *
truffle vegan butter, grilled ciabatta,
apple & pear chutney

DESSERTS

TOFFEE APPLE £9.00
CHEESECAKE (V)

MINT CHOCOLATE £9.00
FONDANT
mint chocolate ice cream
(please allow 10 minutes cooking
time)

CREME BRULEE £9.00
poached blackberries,
shortbread biscuit

ICE CREAM & SORBETS £7.95

CHEESE & BISCUITS £12.95

Please inform your server of any allergens or dietary requirements.

LAKES RESTAURANT

LUNCH MENU

STARTERS

ROASTED TOMATO SOUP £8.50
(DF, GF, V, VG) *
basil oil

PRESSED HAM HOCK £9.95
TERRINE (DF, GF)
sun blushed tomatoes, gherkins,
parsley, tomato and apple
chutney

SMOKED SALMON, £10.50
CRAYFISH & CREAM
CHEESE ROULADE (GF)
lemon pearls, pickled cucumber,
horseradish mayonnaise

WILD MUSHROOM £9.95
PATE (DF, V, VG) *
truffle vegan butter, grilled ciabatta,
apple & pear chutney

SMOKED HAM BROTH £8.50
pearl barley and root vegetables



TODAY'S SPECIALS

CURRY OF THE DAY £18.50
served with jasmine rice
(please let us know if you have any
dietary requirements)

HEMPSTEAD BEEF BURGER £18.50
brioche bun, chunky chips, baby gem
lettuce, sliced gherkins, tomato,
mature cheddar cheese, balsamic red
onion marmalade

SIDES

TENDERSTEM BROCCOLI (DF,V,VG) £5.25

NEW POTATOES £4.95

CHUNKY TRIPLE COOKED CHIPS £4.95

SPARKLING WINE

CHAPEL DOWN BRUT 125ML £12.50
Tenterden
Kent

CHAPEL DOWN 125ML £12.50
SPARKLING ROSE
Tenterden
Kent

LA FORNARINA NV 125ML £8.50
VALDOBBIADENE DOCG
Prosecco

LZENO, SPARKLING WINE, SPAIN £8.50
0.3 % ALCOHOL
Prosecco

DESSERT

TOFFEE APPLE £9.00
CHEESECAKE (V)

MINT CHOCOLATE £9.00
FONDANT
mint chocolate chip ice cream

CREME BRULEE £9.00
poached blackberries, shortbread
biscuit

ICE CREAM & SORBETS £7.95

CHEESE & BISCUITS £12.95
£4.25 supplement for dinner
inclusive packages

MAIN COURSE

PAN FRIED 8OZ £28.00
RIBEYE STEAK
cherry vine tomatoes, field mushrooms,
chunky chips and green peppercorn
sauce (may contain gluten)
£6.00 supplement for dinner
inclusive packages

ROASTED PORK BELLY (GF) £25.50
roasted Heritage carrots, pomme
puree, cider jus and burnt apple puree

HERB CRUSTED COD £26.50
fondant potato, white wine and crayfish
cream, wilted spinach

DEEP FRIED SESAME SEED £23.50
PANKO BREADED TOFU
(DF/V/VG)
Katsu curry sauce, white rice, carrot,
courgette ribbons

WINE BY THE GLASS

LOMAS CARERRA 175ML £6.50
Sauvignon Blanc, Chile

CALVISANA 175ML £6.50
Pinot Grigio, Venezie IGT

PINK ORCHID 175ML £6.50
Zinfandel, California

SAN GIORGIO 175ML £6.50
Pinot Grigio Rose, Venezie IGT

LOMAS CARERRA 175ML £6.50
Cabernet Sauvignon, Chile

TEMPUS TWO 175ML £6.50
Merlot, Hunter Valley, Australia



@hempsteadhouse