

# Entrees

Sashimi mackerel, slow cooked octopus, gazpacho vinaigrette, fennel aioli, smoky paprika tuile

A plate of summer harvest: Smoked tomato broth, zucchini blossom, Madeleine, goat curd, tomato relish

Smoked Skipton eel in pancetta, shallot confit, beetroot remoulade, mustard crème fraiche

Five tastes from the sea – see daily descriptor

Quail tempura, wasabi mayonnaise, baked egg custard, shiitakes

Shared entrée for two

House made charcuterie - Jellied rare breed pork – 'Fromage de Tete';

Duck liver parfait; Country terrine;

Duck rillettes; pickles, condiments, remoulade;

From the Istrans – bespoke sausage and 2 year Black Berkshire prosciutto

# Main Courses

Market fish, squid, chorizo, Summer vegetables, jus 'Bouillabaisse', rouille

Free roaming chicken – Roast leg in pancetta, breast, ballotine, summer corn, foie gras croquettes, Bois Boudran

Duck – spiced roast breast and pastilla, figs, honey, puffed grains

Summer lamb Provencale – Roast loin, crisp breast, sweet peppers, heirloom tomatoes, eggplant, rosemary

Beef – Poached grass fed Angus fillet, silverside, smoked tongue, oxtail dumpling, pickles, marrow butter brioche, salsa verde, anchovy aioli, bouillon

Truffled Pecorino tart, Lake House preserved artichokes 'Barigoule', seeds, pulses, grains

# Desserts

Seasonal ice creams, sorbets, embellishments

Amaretto parfait, apricot clafoutis, sorbet, quinoa, curry

Lemon and liquorice, curd, ice cream, mousse 'caviar'

Fromage frais mousse, blueberry sorbet, bouquet of summer fruits and flowers, tarragon honey gelee

A multitude of chocolate textures and summer mint

The shared dessert for two – a selection of seasonal tastes