CHEF'S TABLE

A tart made from roasted mallard hearts, whipped liver and last year's elderberries

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Corn husk custard with roasted bone marrow and alliums

Scallop from the north coast, spiced garden tomato, lemon verbena

Fermented barley milk bread, our cultured butter, roasted yeast

Wild deer cooked over coals, garden celeriac and roasted bone sauce

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Tallow fat Eccles cake, Duke of Wellington and fermented lavender honey

An ice cream made from roasted birch wood, preserved leaves and artichoke caramel

Walled Garden fig tree

£130

Please speak to a member of the team regarding dietary requirements and intolerances. A 12.5% discretionary service charge will be applied for non-resident diners.