CHEF'S TABLE

Poached oyster from Lindisfarne, Estate coastal herbs

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Corn husk custard with roasted bone marrow
and alliums

Fermented barley milk bread, our cultured butter,
and roasted yeast

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

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Walled Garden fig tree

£80

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.