



Pignut 4 Course Tasting Menu £50

Wine Pairings £30

Wastage

A course designed around all the off cuts of ingredients from our other courses, to help us achieve zero waste

-

Rogan Josh Spiced Crab +£8

Tannat, Projecto Nakkal 'Simple' Pét-Nat Rosé, Uruguay 2021 +£10

-

Castle Howard aged Beef Tartare +£10

Cabernet Sauvignon, EZY Tgr, Oregon, USA +£8

Wassfarm Pork and Newfields Carrot

White Blend, Funkstille, Austria 2020 +£8

-

Soda Bread and Chicken Liver

Helmsley Brewing Co. Honey Beer

-

Add Wild Brill and Mussels +£14

Malvazija, Piquentum, Croatia 2019 +£8

-

Castle Howard Beef

Melnik 55, Logadaj Winery, Struma Valley, Bulgaria 2020

-

Fig Leaf Ice Cream, Stringers Rape Seed & Honey +£9

Chenin Blanc, Late Harvest Cullen Wines, Margaret River 2021 +£9

-

Farndale Mushroom Mille-Feuille

Tannat, Alcyone, Pablo Fallobrino, Bodegas, Uruguay 2018

Food Allergies? Please notify a member of staff if you have any allergies.