



Pignut Tasting Menu £90

Wine Pairings £60

Wastage

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

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Rogan Spiced Crab

Riesling, Pet Nat, Tsarev Brod, Black Sea, Bulgaria

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Castle Howard aged Beef I

Syrah, Grenache, Carignan, Taparas Rosé Les Vignerons d'Estézargues, France 2020

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Wassfarm Pork and Newfields Carrot

White Blend, Funkstille, Austria 2020

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Chicken Liver And Soda Bread

Helmsley Brewing Co Honey Beer

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Wild Brill and Mussels

Malvazija, Piquentum, Croatia 2019

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Castle Howard Beef II

Melnik 55, Logadaj Winery, Struma Valley, Bulgaria 2020

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Fig Leaf Ice Cream, Stringers Rape Seed and Honey

El Bandarra Red, Rojo, Vermut Spain

Farndale Mushroom Mille-Feuille

Tannat, Alcyone, Bodegas, Uruguay 2018

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