



4 course Pignut Tasting Menu £60pp

Wine Pairings £35

Wastage

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

-

Castle Howard Beef Tartare and Newfields Onion +£10

Genoels Elderen Pink Pearl, Brut, Methode Traditionelle Belgium NV 2022/£11

-

Castle Howard Lamb and Rocket and Russet Crown Prince Pumpkin

Plnot Noir, Papillon, Slovakia 2019 100ml/£10

-

Homemade Soda Bread, Fountains Gold and Acorn Dairy Butter

Helmsley Brewery Honey Beer 200ml/£3

-

Hodgson's Hake and Mussels +£14

Semillon, Château de Piote, Cuvée des Chefs Blanc, Bordeaux France 2022 75ml/£10

-

Castle Howard Rib of Beef and Newfields Carrot

Cabernet Sauvignon, Hople, Poland 2018 75ml/ £10

-

Wild Plum and Sweet Woodruff +£9

Pink Muscat, Stella Bella, Australia 2024/£9

-

Moorside Mushroom

Tannat, Bodegas robles, Alcyone, Uruguay 2015/ £9

Pignut Wine Pairings

Beetroot

Genoels Pearl, Brut NV, Belgium /£11

Pumpkin

Pinot Noir, Papillon, Slovakia 2019£10

-

Bread

Helmsley Brewery Honey Beer/£3

-

Cabbage

Zweigeit and St Laurent, Pitnauer Carnuntum, Classic

Cuvee, Austria 2021 / £14

-

Mushroom

Tannat, Alcyone Pablo Fallabrino, Canelones, Uruguay

2015 /£9