



Pignut Tasting Menu £100pp

Wine Pairings £70

Wastage

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

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Herb Fed Chicken Liver Parfait with Yorkshire Forced Rhubarb

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

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Castle Howard Beef Tartare and Newfields Onion

Quinta Do Javali, Crazy Javali, Portugal 2021 75ml/£9

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Castle Howard Lamb and Rocket and Russet Crown Prince Pumpkin

Pinot Noir, Papillon, Slovakia 2022 75ml/£10

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Homemade Soda Bread, Fountains Gold and Acorn Dairy Butter

Helmsley Brewery Saison 200ml/£3

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Hodgson's Hake and Mussels

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

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Castle Howard Rib of Beef and Newfields Carrot

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

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Wild Plum and Sweet Woodruff

Pink Muscat, Stella Bella, Australia 2024/£9

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Moorside Mushroom

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

Pignut Wine Pairings

Beetroot

Genoels Pearl, Brut NV, Belgium /£11

Pumpkin

Pinot Noir, Papillon, Slovakia 2019£10

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Bread

Helmsley Brewery Honey Beer/£3

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Cabbage

Zweigelt and St Laurent, Pitnauer Carnuntum, Classic
Cuvee, Austria 2021 / £14

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Mushroom

Tannat, Alcyone Pablo Fallabrino, Canelones, Uruguay
2015 /£9