



Half Pignut and the Hare £75pp

Half Pairing +£50

Soft Pairing +£50

Wastage Part 1

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

Herb Fed Chicken Liver, Elderflower +£7

Cured Chalk stream Trout, Rhubarb and Foraged Herbs

Barbequed Lamb Belly and Garden Salad +£10

Jersey Milk Bread and Smoked Cods Roe

Mussels, Thornbrough Cider and Chive

Hake and Garden Herb Cassoulet +£13



Castle Howard Pork, Lions Mane Mushroom and Hogweed

Wastage Part 2

Whey Sorbet and Wasted Wine +£5

Yorkshire Rapeseed Ice Cream, Honey and Millet Cake +£8

Thousand Layers Sweet Woodruff and Annabells Strawberries

Old Roan Wensleydale, Rhubarb and Local Honey +£13

Drowned Moorside Mushroom Ice Cream +£10

Nans Cake Tin

Buy our Foragers Table Book for £25

