



## **Pignut and the Hare £120pp**

Full Pairing +£80

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**

**Cured Chalkstream Trout, Rhubarb and Foraged Herbs**

**Barbequed Lamb Belly and Garden Salad**

**Jersey Milk Bread and Smoked Cods Roe**

**Mussels, Thornborough Cider and Chive**

**Hake and Garden Herb Cassolet**

**Castle Howard Pork Loin, Lions Mane Mushroom and Hogweed**

### **Wastage Part 2**

**Whey Sorbet and Wasted Wine**

**Yorkshire Rapeseed Ice Cream, Honey and Millet Cake**

**Thousand Layers Sweet Woodruff and Annabelle's 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*