

crafthouse

GRADUATION MENU

2 courses - £35 | 3 courses - £40
Available Monday-Friday from 11th July until 29th July.

STARTERS

Heritage tomato & buffalo burrata salad

Romesco sauce, lovage & parmesan /v

Seared mackerel

Kohlrabi noodles, avocado & yuzu purée, verditia sorbet

Barbecued maitake mushroom

Broad bean & sorrel salad, black garlic purée, nasturtium /vg

Ham hock & heritage carrot terrine

Sorrel, pear & orange blossom gel, toasted onion bread

MAINS

Pan fried sea bream

Roasted cauliflower gnocchi, Swiss chard, verjus grapes, almond foam

Roasted grain fed chicken breast

Red pepper glazed leg, potato terrine, sweet corn purée, smoked bacon jus

Pea & lemon verbena risotto

Broad beans, grilled asparagus, roast garlic dressing /v /vg on request

Poached pollock

Baby globe artichoke, saffron ratte potatoes, gooseberry & mussel sauce vierge

Additional sides £5

French Fries /vg 638kcal | Confit Anya Potatoes /v 335kcal | Buttered Mash /v 644kcal | Barbequed Carrots /v 74kcal |
Tenderstem Broccoli /v 99kcal | Leafy Salad /v 134kcal

DESSERTS

Rum baba

Lightly poached apricots, pistachio Chantilly /v

Breaded Brie

Strawberry & pink pepper jam, seeded crackers /v

Passionfruit tart

Lychee sorbet, toasted coconut /v

Sticky toffee pudding

Vanilla ice cream /v

V- vegetarian VG- vegan

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

All prices include VAT

12.5% discretionary service charge will be added to your bill