

# crafthouse

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**Tasting menu** | 55 per person  
**Wine pairing** | 45 per person

Available Monday-Saturday

Please note the Chef's tasting menu is designed for leisurely dining and is to be taken by the entire table. Not available after 9pm.

## TASTING MENU

**Whipped smoked cod's roe** 192kcal

Yuzu gel, shiso

*Taittinger Brut Reserve NV*

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**Wye Valley asparagus** 380Kcal

Smoked egg yolk, parmesan French toast

*Vermicino Di Sardegna, Villa Solais 2020*

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**Pan fried cod** 495kcal

Roasted cauliflower gnocchi, Swiss chard, ver jus grapes, almond foam

*Vinho Verde, Vila Nova 2020*

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**Hereford fillet of beef**, 415kcal

Pastrami short rib, crispy potato terrine confit roscoff onion, watercress purée

*Kekfrankos, Blues Monopole 2018*

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**Peach Melba tart** 113 kcal

Peach custard, frozen raspberry /v

*Limoncello shot*

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**Salted caramel tart** 630kcal

Cornflake ice cream, drunken raisins /v

*Monbazillac, Domaine De Grange Neuve 2018*

*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*