

crafthouse

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

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

Monbazillac, Domaine De Grange Neuve 2018

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12.5% discretionary service charge will be added to your bill