

crafthouse

SET MENU

2 courses – £25 | 3 courses – £30

Monday 5pm-6.30pm, Tuesday– Thursday 12pm-2.30pm and 5pm-6.30pm

STARTERS

Heritage tomato & buffalo burrata salad 323kcal

Romesco sauce, lovage & parmesan /v

Morello cherry glazed chicken liver & port parfait 419Kcal

sage & onion butter, toasted brioche

Nori cured Loch Duart salmon 419Kcal

grapefruit, radish, bitter leaves & yuzu gel

MAINS

Pan fried sea bream 495kcal

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

Slow cooked West Moor pork shoulder 959kcal

Champ potato purée, apple & chicory salad, hazelnut & apple jus

Pea & lemon verbena risotto 680kcal

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

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

Whipped vanilla rice pudding 440kcal

Strawberry compote, white chocolate & pink peppercorn ganache /v

Cheese Plate 813kcal

Crackers, chutney, quince & grapes /v

Banoffee Choux 265kcal

Banana Diplomat, chocolate crème pâtissière & 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

crafthouse

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