

crafthouse

SET MENU

2 courses – £25 | 3 courses – £30

Available Monday 5pm-9:30pm & Tuesday -Thursday 12pm-2:30pm & 5pm-9:30pm

STARTERS

CHICKEN & WILD MUSHROOM TERRINE 297kcal

Smoked onions, Madeira jelly

MAPLE ROASTED BEETROOT 135Kcal

Chestnut & mulled pear salad /vg

BARBECUED HISPI CABBAGE 428 Kcal

Paprika aioli, crispy parsnip & onions /vg

MAINS

COD SCHNITZEL 637kcal

Celeriac Lyonnaise, vadouvan mussel sauce, pickel seaweed

SAGE ROASTED CHICKEN BREAST 541kcal

Chicken & red cabbage terrine, confit potato, cranberry jus

ROASTED PARSNIP RISOTTO 916kcal

Spiced apple relish, crispy parsnip /v /vg on request

ADDITIONAL SIDES £4.95

French fries /vg 638kcal | Triple cooked chips 306kcal | Kale salad, yoghurt /v 84kcal | Roasted carrots /v 74kcal |

Braised little gem /v 99kcal | Soft herb & rocket salad /v 101kcal

DESSERTS

STICKY TOFFEE PUDDING 440kcal

Vanilla ice cream /v

CHEESE PLATE 813kcal

Crackers, chutney, quince & grapes /v

WHITE CHOCOLATE BLONDIE 518kcal

Frozen blackcurrent yoghurt /v

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

Adults need around 2000 kcal a day.

12.5% discretionary service charge will be added to your bill. Prices include VAT.