

crafthouse

4 COURSE TASTING MENU

Available 6th February-10th February from 5pm until 9pm

Tasting menu | 45 per person

Wine pairing | 35 per person

BAKED POTATO ESPUMA

Pickled leek, lovage Gremolata

NV "Classic Cuvée", Nyetimber, England

COD CHEEK SCHNITZEL

Celeriac lyonnaise, vadouvan spiced mussel sauce

2021 Rioja Blanco, Luis Canas, Spain

BRAISED YORKSHIRE OX CHEEK

Pastrami tartiflette, stockpot carrot

2020 Nero d'Avola "U. Passimienta", Baglio Gibbelina, Italy

CHOCOLATE & COCONUT MARQUISE

Coconut & cardamon sorbet

10 yo Tawny Port, Graham's, Portugal

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.

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