

crafthouse

BRUNCH (SATURDAY & SUNDAY 12:00-14:30)

PIQUILLO PEPPER & BLOODY MARY BAKED BEANS 376kcal Fried eggs, crispy Parma ham	12.00
EGGS BENEDICT 763kcal Poached egg, muffin, honey & thyme roasted ham, hollandaise sauce	12.00
SMOKED SALMON & SCRAMBLED EGG 546kcal Rosti, avocado purée	12.00
SMASHED AVOCADO TOAST 355kcal Chipotle & peanut salsa, crispy tofu /vg	9.50
CHEESEBURGER 1651kcal Brioche bun, double patty, Emmental cheese, roasted onion mayo, French fries	18.00

STARTERS

WILD MUSHROOM & ARTICHOKE TART 425kcal Smoked yolk, Hollandaise, toasted hazelnut /v	10.50
BARBECUED HISPI CABBAGE 264kcal Paprika aioli, crispy parsnip & onions /vg	9.95
MAPLE ROASTED BEETROOT 90kcal Set ginger buttermilk, dill crisp /v	11.00
BEIGNET 326kcal Leek & sage velouté, spiced hazelnut & potato beignet /v	9.50
TUNA TATAKI 271kcal Pickled ginger & sesame salad, ponzu dressing	11.00
STEAK TARTARE 381kcal Confit egg, smoked bone marrow, grilled sourdough	13.50
CITRUS CURED SALMON 180kcal Pickled cranberry, sorrel, toasted billini's	11.00
SCALLOPS 281kcal Parsley root, caviar & Champagne sauce	18.50

SNACKS

LINDISFARNE OYSTER 21kcal Mignonette	2.95 each
MARINATED NOCELLARA OLIVES 114kcal	3.95
RAPESEED OIL FOCACCIA 978kcal Whipped butter, chive oil	4.95

MAINS

ROASTED PARSNIP RISOTTO 916kcal Spiced apple relish, crispy parsnip /v /vg on request	16.50
MUSHROOM 'EN CROUTE' 407kcal Portobello mushroom, Savoy cabbage, salsify & celeriac, truffle sauce /vg	18.50
STONEBASS VADOUVAN 847kcal Pan fried stonebass, charred broccoli, vadouvan mussel sauce, pickle seaweed	27.00
BRAISED FEATHER BLADE OF BEEF 541kcal Baked potato purée, crispy kale, king oyster mushroom, roasted onion	24.00
COD 623kcal Creamed sprout & celeriac slaw, salsify, verjus butter sauce	23.00
ROASTED LAMB RUMP 1491kcal Lamb shank pithivier, black pudding, turnip, black garlic purée	30.00
SALT AGED DUCK BREAST 846kcal Braised little gem, celeriac, Damson & Pedro Ximenez jelly	32.00

GRILL - FROM THE JOSPER

SADDLEBACK PORK CHOP 817kcal Hazelnut & apple jus, puffed pork rind	18.50
300G DRY AGED HEREFORD RUMP STEAK 795kcal	24.50
200G DRY AGED HEREFORD FILLET OF BEEF 346kcal	37.50
300G DRY AGED HEREFORD RIBEYE 826kcal	36.00
600G DRY AGED HEREFORD CHATEAUBRIAND FOR TWO 1888kcal	85.00
GRILLED HALF/WHOLE LOBSTER 1602/2127kcal Parsley persillade, roasted garlic butter, French fries	35.00/70.00

SIDES 4.95

TRIPLE COOKED CHIPS 403kcal
FRENCH FRIES 638kcal
KALE SALAD 84kcal Yoghurt & puffed grain salad
ROASTED CARROTS 74kcal Sage & onion butter
BRAISED LITTLE GEM LETTUCE 185kcal Garlic & mustard glaze
SOFT HERB & ROCKET SALAD 101kcal

SAUCES 2.95

Peppercorn sauce 158kcal
Béarnaise 179kcal
Red wine & shallot 83kcal

OPENING HOURS

Food Service: Monday: 17:00-21:30

Tuesday: 12:00-14:30 & 17:00-21:30

Wednesday-Thursday: 12:00-14:30 & 17:00-22:00

Friday-Saturday: 12:00-14:30 & 17:00-22:30

Sunday: 12:00-16:45

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.