

crafthouse

Mother's Day Menu

3 courses & an appetizer – £40 per person
Available Sunday 19th March 12pm-4:45pm only

APPERTIZER

Mrs Kirkham's cheddar gougere, pickled pear

STARTERS

POACHED LOCH DUART SALMON

Beetroot billini, sorrel mousse

WYE VALLEY ASPARAGUS & BROAD BEAN TART

Cashew cream, preserved lemon /vg

DUCK & HAZELNUT PATE EN' CROUTE

Rhubarb & chicory preserve, duck fat brioche

MAINS

HEREFORD ROAST BEEF OR NIDDERDALE ROAST LAMB

Seasonal vegetables, roast potato, Yorkshire Pudding

MUSTARD GLAZED BELLY PORK

Grilled romaine lettuce, Caesar dressing, black pudding croutons

BAKED COD

Jerusalem artichoke gnocchi, cavolo nero, brown butter hollandaise

CORN FED CHICKEN BREAST

Wild garlic kiev, crushed Yorkshire peas, thyme hashbrown

HERITAGE CARROT & WATERCRESS WELLINGTON

Spring cabbage, onion jus /vg

DESSERTS

RHUBARB & GINGER CUSTARD DELICE

Amaretto sponge, brown butter ice cream

BERGAMOT & MANDARIN TART

Elderflower sorbet

TWICE BAKED CHOCOLATE CAKE

Yoghurt sorbet, strawberry & mint salad

CHEESE SELECTION

Beetroot & fennel seed chutney, smoked salt crackers

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.