

# crafthouse

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## FRIDAY SUPPER CLUB

3 courses & free-flowing prosecco, white wine or red wine\* – £45 per person  
Available 5pm-9.30pm

### STARTERS

**CHICKEN & WILD MUSHROOM TERRINE** 297kcal  
Smoked onions, Madeira jelly

**LEEK & SAGE VELOUTÉ** 135Kcal  
Spiced hazelnut & potato beignet /v

**BARBECUED HISPI CABBAGE** 428 Kcal  
Paprika aioli, crispy parsnip & onions /vg

### MAINS

**COD SCHNITZEL** 637kcal  
Celeriac lyonnaise, vadouvan mussel sauce, pickel seaweed

**PAN FRIED CHICKEN BREAST** 825kcal  
Roast garlic kiev, thyme hash brown, grilled maitake mushroom

**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

*\*Free-flow prosecco, red wine or white wine for duration of 90 minutes only.*

*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.