

# crafthouse

## LUNCH AND EARLY EVENING MENU

2 courses – £25 | 3 courses £30

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

Available for groups up to 9 guests

### 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

*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.