

crafthouse

A ROYAL FEASTING MENU

2 courses – £25 | 3 courses £30 with a glass of fizz

Available Friday 5th May 12pm-2.30pm and 5pm-10pm, Saturday 6th May 12pm-2.30pm & Monday 8th May 5pm-9.30pm

STARTERS

CHICKEN & WILD MUSHROOM TERRINE 297kcal

Smoked onions, parsley 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, pickled seaweed

PAN FRIED CHICKEN BREAST 850cal

Roast garlic kiev, thyme hash brown, crushed Yorkshire peas

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

Mrs Kirkham's cheddar, crackers, chutney /v

WHITE CHOCOLATE BLONDIE 518kcal

Frozen blackcurrant 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.