

# crafthouse

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

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

## STARTERS

<b>GRILLED WYE VALLEY ASPARAGUS</b> 589kcal Smoked Caesar dressing, lardo pata negro	11.00
<b>BARBECUED HISPI CABBAGE</b> 485kcal Paprika aioli, crispy parsnip & onions /vg	10.95
<b>MAPLE ROASTED BEETROOT</b> 161kcal Set buttermilk, dill crisp /v	11.50
<b>LEEK &amp; SAGE VELOUTÉ</b> 326kcal Spiced hazelnut & potato beignet /v	9.50
<b>TUNA TATAKI</b> 281kcal Pickled ginger & sesame salad, ponzu dressing	12.50
<b>STEAK TARTARE</b> 482kcal Confit egg, smoked bone marrow, grilled sourdough	13.50
<b>SEARED MACKEREL</b> 464kcal Salt baked Jersey Royal potatoes, smoked eel taramasalata	12.00
<b>SCALLOPS</b> 254kcal Parsley root, caviar & Champagne sauce	18.50

## SNACKS

<b>LINDISFARNE OYSTER</b> 21kcal Mignonette or Jalapeño cucumber & coriander relish	3.50 each
<b>MARINATED NOCELLARA OLIVES</b> 114kcal	4.50
<b>RAPESEED OIL FOCACCIA</b> 978kcal Whipped butter, chive butter	5.50

## MAINS

<b>SPRING GREENS &amp; WILD GARLIC RISOTTO</b> 958kcal Scorched spring greens, puffed potato <i>/v /vg on request</i>	16.50
<b>MUSHROOM 'EN CROUTE'</b> 518kcal Portobello mushroom, Savoy cabbage, salsify & celeriac, truffle sauce /vg	18.50
<b>STONEBASS VADOUVAN</b> 803kcal Pan fried stonebass, charred broccoli, vadouvan mussel sauce, pickled seaweed, celeriac lyonnaise	27.00
<b>PORK SALTIMBOCCA</b> 838kcal Pork fillet, grilled corn, spiced apricot & carrot purée, caper croquette, thyme hash brown	22.00
<b>SKREI COD EN PAPILLOTE</b> 535kcal Brandade, lovage, parsley root, asparagus, rhubarb & caper dressing	25.00
<b>ROASTED LAMB RUMP</b> 1818kcal Lamb shank pithivier, black pudding, turnip, black garlic purée	30.00
<b>SALT AGED DUCK BREAST</b> 791kcal Braised little gem, celeriac, Damson & Pedro Ximenez jelly	32.00

## GRILL - FROM THE JOSPER

<b>SADDLEBACK PORK CHOP</b> 817kcal Hazelnut & apple jus, puffed pork rind	18.50
<b>300G DRY AGED HEREFORD RUMP STEAK</b> 795kcal	24.50
<b>200G DRY AGED HEREFORD FILLET OF BEEF</b> 346kcal	37.50
<b>300G DRY AGED HEREFORD RIBEYE</b> 826kcal	36.00
<b>600G DRY AGED HEREFORD CHATEAUBRIAND FOR TWO</b> 1888kcal	85.00
<b>GRILLED HALF/WHOLE LOBSTER</b> 1602/2127kcal Parsley persillade, roasted garlic butter, French fries	37.00/72.00

## SIDES 4.95

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

## SAUCES 3.50

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

## OPENING HOURS

Monday : 17:00-21:30

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

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

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.