

crafthouse

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

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

STARTERS

GRILLED WYE VALLEY ASPARAGUS 589kcal Smoked Caesar dressing, lardo pata negro	11.00
BARBECUED HISPI CABBAGE 485kcal Paprika aioli, crispy parsnip & onions /vg	10.95
ISLE OF WIGHT TOMATOES 216kcal Laverstoke park Burrata, Green Goddess dressing, chipotle oil, olive crisp	12.00
LEEK & SAGE VELOUTÉ 326kcal Spiced hazelnut & potato beignet /v	9.50
TUNA TATAKI 281kcal Pickled ginger & sesame salad, ponzu dressing	12.50
STEAK TARTARE 482kcal Confit egg, smoked bone marrow, grilled sourdough	13.50
SEARED MACKEREL 464kcal Salt baked Jersey Royal potatoes, smoked eel taramasalata	12.00
SCALLOPS 254kcal Parsley root, caviar & Champagne sauce	18.50

SNACKS

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

MAINS

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

GRILL - FROM THE JOSPER

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

SIDES 4.95

TRIPLE COOKED CHIPS 403kcal
FRENCH FRIES 638kcal
KALE SALAD 84kcal Yoghurt & puffed grain salad
ROASTED CARROTS 74kcal Sage & onion butter
BRAISED LITTLE GEM LETTUCE 185kcal Garlic & mustard glaze
SOFT HERB & ROCKET SALAD 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: 12:00-15:00

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.