

Nyetimber “Classic Cuvée” English Sparkling Wine £13	Gin Perfect Serve No.3 gin, rosemary, grapefruit, fever tree tonic £12	Watermelon Spritz Ciroc berry, Midori, watermelon syrup, prosecco £12	Pink Forest Ever Leaf, mixed berry syrup, lemon juice, cranberry juice £7
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Old Fashioned Bulleit bourbon, Angostura bitters, sugar £11.5	Above & Beyond Mango liqueur, grapefruit gin orange foam £12	Pornstar Martini Ketel one, passion fruit liqueur, house made passion fruit puree £12	Rhubarb Spritz Rhubarb gin, Aperol, raspberry syrup, lemon juice, prosecco £12
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snacks & savouries

Lindisfarne oyster <i>16kcal</i> £3.5 each <i>Mignonette</i>
Homemade rapeseed oil focaccia (v) <i>762kcal</i>£4 <i>Whipped butter</i>
Marinated Nocellara olives (ve) <i>163kcal</i>£4.5
Harrissa spiced mixed nuts (ve) <i>485kcal</i>£4.5
Breaded cod cheeks, tartare sauce (3 pieces) <i>287kcal</i>£6
Chorizo & gruyere croquettes (3 pieces) <i>424kcal</i>£6.5 <i>Green sauce</i>
Mushroom arancini (v) (3 pieces) <i>755kcal</i>£6 <i>Truffle mayonnaise</i>

lunch & early evening set menu

2 Courses | £25 per person
3 Courses | £30 per person with a glass of fizz

Available Monday 5pm-8.30pm
Tuesday to Thursday 12pm-2.30pm & 5pm-8:30pm

Ham Hock & carrot terrine, Spiced pineapple, grilled sourdough <i>383kcal</i>
Chilled pea & lettuce soup, baby gem, Arbequina olive oil (vg) <i>166kcal</i>
Prawn cocktail, shredded gem, spring onions, cognac dressing <i>366kcal</i>
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Spring green risotto, scorched spring green, puffed potato (v/vg) <i>958kcal</i>
Roast chicken breast, potato & smoked cheddar croquette, braised lettuce <i>866kcal</i>
Sea bream, saffron potatoes, confit fennel, gooseberry sauce vierge <i>487kcal</i>
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Yorkshire custard tart, blackcurrant ice cream (v) <i>279kcal</i>
Sticky toffee pudding, vanilla ice cream, toffee sauce (v) <i>745kcal</i>
Ice creams & sorbets (v) <i>264kcal</i>

starters

Hereford beef tartare <i>446kcal</i> £13.5 <i>Smoked egg yolk, melba toast</i>	Barbecued hispi cabbage (vg) <i>473kcal</i> £11 <i>Paprika aioli, crispy onions</i>
Ham Hock & carrot terrine <i>383kcal</i> £10 <i>Spiced pineapple, grilled sourdough</i>	Seared tuna tataki <i>298kcal</i>£12 <i>Pickled ginger, sesame salad</i>
Chilled pea & lettuce soup (vg) <i>166kcal</i> £8 <i>Baby gem, Arbequina olive oil</i>	Prawn cocktail <i>366kcal</i>£16 <i>Shredded gem, spring onions, cognac dressing</i>
Seared scallops <i>386kcal</i> £24 <i>Summer squash, pumpkin seed</i>	Chicken & mango salad <i>753/848kcal</i> £14/£19 <i>Cos lettuce, avocado, soy & lime dressing</i>

mains

Baked Cornish cod fillet <i>413kcal</i> £25 <i>Mash potato, tenderstem broccoli, tomato butter sauce</i>	Roast rump of lamb <i>1535kcal</i> £36 <i>Grilled courgettes, braised English peas, roasting juices</i>
Saddleback pork loin <i>790kcal</i>£22 <i>Cured ham, sage, spiced carrot, apricot, thyme hashed potato</i>	Roast chicken breast <i>866kcal</i> £21 <i>Potato & smoked cheddar croquette, braised lettuce</i>
Spring green risotto (v/vg) <i>958kcal</i>£16 <i>Scorched spring green, puffed potato</i>	Grilled whole plaice <i>1046kcal</i> £24 <i>Caper & parsley brown butter</i>
Stonebass vadouvan <i>842kcal</i>£27 <i>Celeriac lyonnaise, charred broccoli, mussel sauce</i>	Grilled aubergine (vg) <i>532kcal</i> £17 <i>Lemon verbena, bulgar wheat, dried chilli & summer herb dressing, peanut crumb</i>

from the josper grill

Dry aged, grass-fed Hereford beef:	Crafthouse cheeseburger <i>1635kcal</i> £18 <i>Cheddar cheese, lettuce, milk bun, French fries, roasted onion mayonnaise</i>
Rump 300g <i>501kcal</i> £24	Saddleback pork chop <i>1638kcal</i> £18 <i>Hazelnut & apple sauce, puffed pork rind</i>
Fillet 200g <i>419kcal</i> £37	Grilled half/whole native lobster <i>1909/2434kcal</i>£35/£70 <i>Garlic butter, French fries</i>
Ribeye 300g <i>929kcal</i> £36	
Chateaubriand 600g (for two to share) <i>1012kcal</i> £85	

saucers £3

Bearnaise <i>584kcal</i>
Green peppercorn sauce <i>663kcal</i>
Red wine bone marrow gravy <i>943kcal</i>
Garlic & parsley butter <i>342kcal</i>

sides £4.95

French fries <i>602kcal</i>	Braised little gems <i>545kcal</i>
Triple cooked chips <i>792kcal</i>	Rocket salad <i>102kcal</i>
Tomato & red onion salad <i>111kcal</i>	Mashed potato <i>109kcal</i>
Roasted heritage carrots <i>156kcal</i>	

(v) - vegetarian | (vg) - vegan | All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.
If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

puddings & cheese

Yorkshire custard tart (v) <i>279kcal</i> £8 <i>Blackcurrant sorbet</i>
Sticky toffee pudding (v) <i>742kcal</i> £8 <i>Vanilla ice cream, toffee sauce</i>
Raspberry & sherry trifle (v) <i>367kcal</i> £8 <i>Crème de framboise ripple ice cream</i>
Chocolate Marquise (v) <i>439kcal</i> £9 <i>White chocolate mousse</i>
Nyetimber compressed strawberries (vg) <i>166kcal</i> £8 <i>Whipped coconut yoghurt, elderflower meringue</i>
Ice creams & sorbets (v) <i>264kcal</i>£3 each
British cheese selection (v) <i>1027kcal</i> £12 <i>Chutney, crackers, grapes</i>

afternoon tea

Available Thursday to Sunday 12.30pm-2.30pm
Please note bookings must be made in advance, at least 24 hours ahead of reservation. Please make our reception team aware of any dietary requirements when booking

Traditional Afternoon Tea
£26 per person

Nyetimber Afternoon Tea
£40 per person

Free Flow Prosecco Afternoon Tea
£51 per person

Saturday steak special

Introducing a Saturday steak special

Ribeye 300g
French fries
Braised little gem lettuce
Sauce of your choice

£70 for two



Plan your next celebration with us, scan for more information

crafthouse

