

Upgrade your Saturday lunch with free-flowing white wine, red wine, rosé wine or prosecco for an **additional £25 per person** when ordering two courses from the a la carte menu.

Only **one offer available per person** for a maximum period of 90 minutes.

# crafthouse

## snacks & savouries

Lindisfarne oyster *16kcal* ..... £3.5 each  
*Mignonette*

Homemade rapeseed oil focaccia (v) *762kcal* .....£4  
*Whipped butter*

Marinated Nocellara olives (ve) *163kcal* .....£4.5

Harrissa spiced mixed nuts (ve) *485kcal* .....£4.5

Breaded cod cheeks, tartare sauce (3 pieces) *287kcal* .....£6

Chorizo & gruyere croquettes (3 pieces) *424kcal* .....£6.5  
*Green sauce*

Mushroom arancini (v) (3 pieces) *755kcal* .....£6  
*Truffle mayonnaise*

## lunch & early evening set menu

2 Courses | £25 per person

3 Courses | £30 per person

Available Monday 5pm-8.30pm

Tuesday to Thursday 12pm-2.30pm & 5pm-8:30pm up to maximum of 12 guests

Ham Hock & carrot terrine,  
Spiced pineapple, grilled sourdough *383kcal*

Roasted squash, whipped goats cheese, pine nut crumb, soy & black olive caramel (vg) *801kcal*

Prawn cocktail, shredded gem, spring onions, cognac dressing *366kcal*

Roasted parsnip risotto, spiced apple relish,  
crispy parsnip (v/vg on request) *930kcal*

Roast chicken breast, potato & smoked cheddar croquette,  
braised lettuce *866kcal*

Confit salmon, caramelised cauliflower, caper & potato terrine,  
almond foam *514kcal*

Yorkshire custard tart, blackcurrant ice cream (v) *279kcal*

Sticky toffee pudding,  
vanilla ice cream, toffee sauce (v) *745kcal*

Ice creams & sorbets (v) *264kcal*

Hereford beef tartare *446kcal*..... £13.5  
*Smoked egg yolk, melba toast*

Ham Hock & carrot terrine *383kcal*..... £10  
*Spiced pineapple, grilled sourdough*

Roasted squash (v/vg on request) *801kcal*..... £12  
*Whipped goats cheese, pine nut crumb, soy & black olive caramel*

Seared scallops *386kcal*..... £24  
*Summer squash, pumpkin seed*

Baked Cornish cod fillet *413kcal* .....£25  
*Mash potato, tenderstem broccoli, tomato butter sauce*

Saddleback pork loin *790kcal*.....£22  
*Cured ham, sage, spiced carrot, apricot, thyme hashed potato*

Roasted parsnip risotto (v/vg on request) *930kcal* .....£16  
*Spiced apple relish, crispy parsnip*

Stonebass vadouvan *842kcal* .....£27  
*Celeriac lyonnaise, charred broccoli, mussel sauce*

## starters

Barbecued hispi cabbage (vg) *473kcal* ..... £11  
*Paprika aioli, crispy onions*

Prawn cocktail *366kcal*.....£16  
*Shredded gem, spring onions, cognac dressing*

Chicken & mango salad *753/848kcal* ..... £14/£19  
*Cos lettuce, avocado, soy & lime dressing*

## mains

Roast rump of lamb *1535kcal* ..... £36  
*Grilled courgettes, braised English peas, roasting juices*

Roast chicken breast *866kcal* ..... £21  
*Potato & smoked cheddar croquette, braised lettuce*

Grilled whole plaice *1046kcal* ..... £24  
*Caper & parsley brown butter*

Grilled aubergine (vg) *532kcal*..... £17  
*Lemon verbena, bulgar wheat, dried chilli & summer herb dressing, peanut crumb*

## from the josper grill

**Dry aged, grass-fed Hereford beef:**

Rump 300g *501kcal* ..... £24

Fillet 200g *419kcal*..... £37

Ribeye 300g *929kcal*..... £36

Chateaubriand 600g (for two to share) *1012kcal* ..... £85

Crafthouse cheeseburger *1635kcal* ..... £18  
*Cheddar cheese, lettuce, milk bun, French fries, roasted onion mayonnaise*

Saddleback pork chop *1638kcal*..... £18  
*Hazelnut & apple sauce, puffed pork rind*

Grilled half/whole native lobster *1909/2434kcal* .....£35/£70  
*Garlic butter, French fries*

## sauces £3

Bearnaise *584kcal*

Green peppercorn sauce *663kcal*

Red wine bone marrow gravy *943kcal*

Garlic & parsley butter *342kcal*

## sides £4.95

French fries *602kcal*

Triple cooked chips *792kcal*

Tomato & red onion salad *111kcal*

Roasted heritage carrots *156kcal*

Braised little gems *545kcal*

Rocket salad *102kcal*

Mashed potato *109kcal*

**Lanson Brut**  
“Père et Fils”, Champagne  
France  
£17

**Sevilla Sour**  
Tanqueray Flor de Sevilla, Aperol,  
Lemon juice, sugar syrup  
£12

**Pornstar Martini**  
Ketel one, passion fruit liqueur,  
house made passion fruit puree  
£12

**B&C Old Fashioned**  
Banana infused Selection de Maestros,  
banana syrup, cherry bitter  
£18

## puddings & cheese

Yorkshire custard tart (v) *279kcal*..... £8  
*Blackcurrant sorbet*

Sticky toffee pudding (v) *742kcal* ..... £8  
*Vanilla ice cream, toffee sauce*

Toffee apple milliefeuille *367kcal*..... £8  
*Miso marshmallow, vanilla diplomat, gingerbread Chantilly*

Chocolate Marquise (v) *439kcal* ..... £9  
*White chocolate mousse*

Nyetimber compressed strawberries (vg) *166kcal*..... £8  
*Whipped coconut yoghurt, elderflower meringue*

Ice creams & sorbets (v) *264kcal*.....£3 each

British cheese selection (v) *1027kcal* ..... £12  
*Chutney, crackers, grapes*

## 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  
£28 per person

Lanson Champagne Afternoon Tea  
£45 per person

Free Flow Prosecco Afternoon Tea  
£53 per person

## Saturday steak special

Introducing a Saturday steak special  
Available from 5pm

Ribeye 300g

French fries  
Sauce of your choice

£70 for two

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(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.

**crafthouse**

