

crafthouse



FRIDAY SUPPER CLUB

3 courses | £30.00 per person

3 courses with Free-Flow Prosecco | £45.00 per person

starters

Ham hock & pickled leek terrine

Spiced pineapple, onion bread 383kcal

Roasted squash

Whipped goats cheese, pine nut crumb, soy & black olive caramel (v/vg on request) 801kcal

Prawn cocktail

Shredded gem spring onions, cognac dressing 366kcal

mains

Jerusalem artichoke risotto

Rosemary crème fraiche, pickled Roscoff onion (v/vg on request) 849kcal

Roast chicken breast

Chicken fat rosti, barbecued mushroom, black cabbage, cep sauce 789kcal

Confit salmon

Caramelised cauliflower, caper & potato terrine, almond foam 514kcal

sides £4.95

Triple cooked chips 792kcal

French fries (v/vg) 602kcal

Tomato & red onion salad 111kcal

Roasted heritage carrots (v) 156kcal

Braised little gem lettuce, garlic & mustard glaze 545kcal

Soft herb & rocket salad 102kcal

Mash potato 109kcal

desserts

Yorkshire custard tart

Blackcurrant ice cream (v) 417kcal

Sticky toffee pudding

Gingerbread ice cream, toffee sauce (v) 742kcal

Ice creams & sorbets (v/vg) 264kcal

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