

<b>New Zealand Rush</b> Absolut Blue, Midori, kiwi syrup, kiwi juice, lime juice & lime foam £12	<b>Gin Martini</b> Tanqueray No.10, Mancino Secco Vermouth £12	<b>Violette 75</b> Brockman, Violette liqueur, cherry & rosemary syrup, lemon juice, Prosecco £13.5
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<b>Lanson Brut</b> "Père et Fils", Champagne France £17	<b>Pinky Promise</b> Haku vodka, peach liqueur, cranberry juice, rhubarb syrup, lemon juice, candy floss £12	<b>Pornstar Martini</b> Ketel one, passion fruit liqueur, house made passion fruit puree £12	<b>The Old Cuban</b> Havana Club 7yr, banana liqueur, cherry bitter £18
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# crafthouse

## snacks & savouries

Lindisfarne oyster <i>42kcal</i> ..... £3.5 each <i>Mignonette</i>
Homemade rapeseed oil focaccia (v) <i>732kcal</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>189kcal</i> .....£6
Chicken & oyster mushroom yakitori <i>167kcal</i> .....£5 <i>Pickled radish</i>
Mushroom arancini (v) (3 pieces) <i>673kcal</i> .....£6 <i>Truffle mayonnaise</i>

Hereford beef tartare <i>446kcal</i> ..... £13.5 <i>Smoked egg yolk, melba toast</i>
Ham Hock & pickled leek <i>649kcal</i> ..... £11 <i>Spiced pineapple, onion bread</i>
Roasted squash (v/vg on request) <i>801kcal</i> ..... £12 <i>Whipped goats cheese, pine nut crumb, soy &amp; black olive caramel</i>
Seared scallops <i>446kcal</i> ..... £24 <i>Summer squash, pumpkin seed</i>

Roasted potato velouté (v/vg on request) <i>585kcal</i> ..... £9.5 <i>Crispy sage &amp; onion stuffing, onion bread</i>
Prawn cocktail <i>338kcal</i> .....£16 <i>Shredded gem, spring onions, cognac dressing</i>
Chicken & mango salad <i>735/801kcal</i> ..... £14/£19 <i>Cos lettuce, avocado, soy &amp; lime dressing</i>
Citrus cured salmon <i>359kcal</i> .....£14 <i>Pickled cranberry, sorrel crème fraiche, toasted brioche</i>

## mains

Baked cod loin <i>490kcal</i> ..... £22.5 <i>Dauphine potatoes, smoked haddock &amp; pea chowder, January king cabbage</i>
Braised pork shoulder <i>1681kcal</i> .....£22 <i>Champ potato purée, grilled cabbage, quince jus</i>
Jerusalem artichoke risotto (v/vg on request) <i>849kcal</i> .....£16 <i>Rosemary crème fraiche, pickled Roscoff onion</i>
Stonebass vadouvan <i>842kcal</i> .....£27 <i>Celeriac lyonnaise, charred broccoli, mussel sauce</i>

Roast rump of lamb <i>1015kcal</i> ..... £29 <i>Lamb shoulder, braised Puy lentils, spiced carrot purée</i>
Roast chicken breast <i>1136kcal</i> ..... £21 <i>Chicken thigh, chicken fat rosti, barbecued mushroom, black cabbage, cep sauce</i>
Grilled whole plaice <i>1051kcal</i> ..... £24 <i>Caper &amp; parsley brown butter</i>
Caramelised cauliflower pithivier (vg) <i>2713kcal</i> ..... £19 <i>Confit potato, allium salad</i>

## from the josper grill

<b>Dry aged, grass-fed Hereford beef:</b>
Rump 300g <i>491kcal</i> ..... £25
Fillet 200g <i>425kcal</i> ..... £38
Ribeye 300g <i>944kcal</i> ..... £36
Chateaubriand 600g (for two to share) <i>919kcal</i> ..... £85

Crafthouse cheeseburger <i>1635kcal</i> ..... £18 <i>Cheddar cheese, lettuce, milk bun, French fries, roasted onion mayonnaise</i>
Saddleback pork chop <i>1638kcal</i> ..... £18 <i>Hazelnut &amp; apple sauce, puffed pork rind</i>
Grilled half/whole native lobster <i>1922/2477kcal</i> .....£37/£72 <i>Garlic butter, French fries</i>

## saucés £3

Bearnaise <i>584kcal</i>
Green peppercorn sauce <i>663kcal</i>
Red wine bone marrow gravy <i>943kcal</i>
Garlic & parsley butter <i>684kcal</i>

## sides £4.95

French fries <i>602kcal</i>	Braised little gems <i>564kcal</i>
Triple cooked chips <i>792kcal</i>	Rocket salad <i>102kcal</i>
Tomato & red onion salad <i>111kcal</i>	Mashed potato <i>479kcal</i>
Roasted heritage carrots <i>156kcal</i>	

## puddings & cheese

Yorkshire custard tart (v) <i>266kcal</i> ..... £8 <i>Blackcurrant sorbet</i>
Sticky toffee pudding (v) <i>833kcal</i> ..... £8 <i>Gingerbread ice cream, toffee sauce</i>
Toffee apple millefeuille <i>962kcal</i> ..... £10 <i>Miso marshmallow, vanilla diplomat, gingerbread Chantilly</i>
Dark chocolate & rosemary tart (vg) <i>293kcal</i> ..... £10 <i>Spiced orange sorbet</i>
Ice creams & sorbets (v) <i>264kcal</i> .....£3 each
British cheese selection (v) <i>1076kcal</i> ..... £12 <i>Chutney, crackers, grapes</i>

## 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 9 guests

Ham Hock & pickled leek terrine,  
Spiced pineapple, onion bread *649kcal*

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

Prawn cocktail, shredded gem, spring onions, cognac dressing *338kcal*

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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 *500kcal*

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Yorkshire custard tart, blackcurrant ice cream (v) *266kcal*

Sticky toffee pudding,  
gingerbread ice cream, toffee sauce (v) *833kcal*

Ice creams & sorbets (v) *264kcal*

(v) - vegetarian | (vg) - vegan | 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. Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to your bill. Prices include VAT

## 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

## bottomless brunch

Available Saturday & Sunday 12:00-14:30

Choose a brunch snack & brunch main with bottomless prosecco for £45 per person\*.

Menu available on request.

\*Bottomless prosecco available for 90 minutes from order time.

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