

crafthouse

Mother's Day Menu

3 courses for £40

starters

Grilled Wye Valley asparagus

Slow cooked Arlington white egg, smoked Caesar dressing, crispy capers (vg on request)

Scottish smoked salmon

Preserved lemon, brown butter croutons, dill buttermilk

Beef pastrami terrine

Pickles, whipped dill cream, bagel toast

Vadouvan spiced mussel flat bread

Grilled potato flat bread, picked mussels, smoked celeriac

mains

Nidderdale roast lamb | Hereford roast beef

Yorkshire pudding, roast potatoes & vegetables

Roasted chicken breast

Chicken & leek pithivier, mustard mash, puy lentil dressing

Barbecued hispi cabbage

Romesco sauce, kohlrabi slaw (vg)

Confit Loch Var salmon

Potato & caper terrine, toasted garlic kale, brown butter hollandaise

sides 4.95

Soft herb & rocket salad (v) | Triple cooked chips | French fries (v/vg) | Tomato & red onion salad |

Roasted heritage carrots | Braised little gem lettuce, garlic & mustard glaze | Mash potato

desserts

Poached Yorkshire Rhubarb

Baked almond custard, toasted oats, rhubarb & rose sorbet

Sticky toffee pudding

Toffee sauce, vanilla ice cream

Baked 72% dark chocolate lava cake

Cherry & anise sorbet

Lancashire creamy cheddar

Smoked tomato chutney, crackers, grapes

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