

## starters

### coronation chicken

serrano | mango gel | relished Thai onions

### tomato tartare (v)

balsamic caviar | mozzarella | espellette crisp | affilla shoots

### salmon rillettes

lime | avocado | radishes | salad cress

## mains

### pan roast salmon

giant couscous | roast cauliflower | Thai yellow curry

### roast corn fed chicken

truffle faggot | sweet pea | pomme bernie | wild mushroom

### spring pea & truffle risotto

parmigiano reggiano | crispy shallots | spring pea

## desserts

### crème brûlée (v)

wild Madagascan sugar

### tropical fruit cheesecake

mango sorbet

### sticky toffee pudding

vanilla ice cream | toffee sauce

### chocolate brownie (n)

salted caramel ice cream

**2 courses | 20**

**3 courses | 25**

# crafthouse

## Sunday menu

12pm – 9pm

### Sunday roast | 14.5

#### rump cap of Scottish beef

#### Yorkshire leg of lamb

served with traditional accompaniment and  
peas & bacon

#### additional sides | 4.5

espelette fries  
triple cooked chips  
French peas  
buttered carrots

## free flow offers

upgrade your Sunday lunch to a red roast,  
with free flowing red wine or Prosecco.  
Only one offer available per person for a  
maximum period of 1.5 hour.

**red roast** | additional £15pp

**prosecco** | additional £15pp

## signature dishes

### Wye Valley asparagus | 9

wild garlic | granola | devilled quail egg

### Scottish salmon | 21

king prawn agnolotti | broadbeans | shiitake | zucchini  
noodles | kombu

### pan seared halibut | 22

giant couscous | crispy sweetbreads | espuma cauliflower |  
Thai yellow curry

### wild deer | 25 (n)

pot pie | bbq green onion | black pudding fritter | sweet n  
sour pear | walnut husk

## steak

flat iron	200g	32 days dry aged	15
fillet steak	225g	32 days dry aged	32
rump cap	250g	45 days dry aged	20
ribeye	300g	45 days dry aged	31

## special steaks

**chateaubriand 650g** 70

### sauces | 2.5

peppercorn | béarnaise  
truffle hollandaise | blue cheese | red wine

*Any supplement bread basket will be added  
to your bill at the price of 3.5*

please inform your waiter of any allergy or  
dietary requirements when making your order.

**prices include VAT at 20%**

10% discretionary service charge will be added to your bill.

(v) suitable for vegetarians (n) contains nuts