

## starters

### chicken liver pate

english piccalilli, berry gel, espelette cracker

### gin smoked salmon

horseradish cream, dill cucumbers, soda bread biscuit & citrus onions

### winter truffle and mushroom velouté (v)

black pepper cracker, truffle cheese, basil, pickled mushroom

### salad of heirloom beetroot

sesame whipped tofu, pear cider jelly, soused onions, endives, black pepper cracker

## mains

### roast Scottish salmon

tender stem broccoli, pumpkin tortellini, roast tomato crust

### braised pork belly

garlic roast pak choi, crispy ratte potatoes, pickled cumber ribbons, hot n sour sauce

### winter squash orzo (v)

winter squash, truffle butter sauce, marscapone

## desserts

### nutmeg crème brulee

demerara sugar

### sticky toffee pudding (v)

toffee sauce, spiced mascarpone ice cream

### Paris-brest (n)

praline cream & roasted caramelized hazelnuts

### cheesecake

fresh clementine & clementine jelly

**2 courses £20**

**3 courses £25**

# crafthouse

## Sunday Menu

12pm – 9pm

### Sunday Roast | 14.5

#### roast rump cap of Scottish beef

#### Yorkshire leg of lamb

served with traditional accompaniment and  
peas & bacon (p)

#### additional sides | 4.5

chunky chips  
sauté mushrooms  
heritage 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 hours.

**red roast** | additional £15pp

**prosecco** | additional £15pp

## signatures

### Gressingham duck | 11

confit leg ravioli, fricassé of mushrooms, roast onions,  
spinach, truffle sauce

### partridge and wild boar terrine | 9.5

duck liver filled air bread, sauternes golden raisin,  
English piccalilli

### Lindisfarne oysters (six) | 14 (twelve) | 28

mignonette, lemon, tabasco

### line caught Atlantic turbot | 25

fricassée of winter mushrooms, truffle, gnocchi, crispy  
sweetbread, swiss chard, truffle foam

### chicken chasseur | 21

pomme mousseline, mushrooms, tarragon,  
chasseur sauce

### risotto Milanese | 14

saffron rice, crispy shallots & aged parmigiano  
(can be cooked with vegetarian cheese on request)

## josper

<b>sirloin steak</b>	320g	45 days dry aged	<b>30</b>
<b>ribeye steak</b>	300g	45 days dry aged	<b>31</b>
<b>flat iron</b>	200g	32 days dry aged	<b>15</b>

### sauces | 2.5

peppercorn | béarnaise | truffle hollandaise  
blue cheese | red wine | garlic butter

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

(v) suitable for vegetarians (n) contains nuts (p) contain pork .

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

prices include VAT at 20%