

crafthouse

appetisers

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| Severn & Wye beetroot cured salmon with smoked mousse air bread, pickled apple & Chioggia radish and Avruga caviar | 9.5 |
| Gressingham duck vol-au-vent, fricassée of wild mushrooms, celeriac, confit duck leg & black truffle foam | 10 |
| Thai spiced pressed corn-fed chicken with charred watermelon, whipped goats curd, cider-soaked sultanas & espelette cracker (p) | 9.5 |

soup & salads

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| Yorkshire celeriac & artichoke velouté with green olive tapenade, black truffle cheese and salt & pepper cracker (v) | 7.5 |
| Cornish crab salad with lemon crème, whipped avocado, papaya, pickled apple and rye bread croutons | 12.5 |
| salad of red endive with pickled heirloom beetroots, Williams pear, goats curd, walnut husks and tofu dressing (v) (n) | 7.5 |

oyster & crustaceans

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| Lindisfarne oysters with mignonette, lemon and tobasco | (six) 14 | (twelve) 28 |
| Bridlington lobster thermidor | (half) 20 | (whole) 40 |

classics

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| Orkney beef tartare, raw fillet of beef with a spiced gherkin ketchup and hand-cut chips | (100g) 17 | (200g) 34 |
| seafood en papillote, scallop, king prawn, Shetland mussels, seabass with saffron potatoes, tarragon, tomato and Noilly prat | | 25 |
| coq au vin pie, chestnut mushroom, bacon lardon, shallot, carrots, red wine jus and pomme purée (p) | | 21 |

mains

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| roast North Sea cod with Basque style peppers, pimento beans, potato dumpling, king prawn, bisque emulsion and sun-dried tomato & piquillo crust | 22 |
| black truffle orzo with mascarpone, aged parmesan and roast garlic perciage (v) | 14 |
| saddle of Yorkshire pork with aged Spanish bacon, black pudding, pork pot pie, celeriac & apple puree, candied carrots, hispy cabbage and rosemary jus (p) | 23 |
| Dover sole meunière 600g , lemon & burnt butter (served whole or filleted) | 40 |

from the Jospier

All of our beef is sourced from the Orkney Islands which are situated off the North East coast of Scotland. The fertile landscape, fresh sea air, temperature and climate combine to provide the ideal environment for raising cattle. The beef is grass fed and aged before being grilled over natural charcoal and wood which gives its unique flavour.

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| flat iron | 200g | 32 days dry aged | 15 |
| fillet | 225g | 28 days dry aged | 34 |
| sirloin | 330g | 45 days dry aged | 32 |
| rump cap | 250g | 45 days dry aged | 20 |
| ribeye | 300g | 45 days dry aged | 33 |

sharing cuts

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| Orkney Island chateaubriand | 620g | 72 |
| Orkney Island entrecôte de boeuf | 700g | 70 |
| Yorkshire rack of lamb | 6 bone | 42 |

sauces | 3.5

béarnaise
truffled hollandaise
peppercorn
red wine
blue cheese
garlic & herb butter

sides | 4.5

espelette & parmesan fries
hand-cut chips
sautéed mushrooms
buttered Chantonnay carrots
French bean with garlic persillade
tomato & red onion salad

Any supplementary 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 placing your order
Prices include VAT at 20%
10% discretionary service charge will be added to your bill

