

# crafthouse

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## *Starters*

|   |       |
|---|-------|
| Crevette & sweetbread vol au vent, mushroom, spinach  | 10.5  |
| Beetroot cured Loch Duart salmon, potato pancake, trout caviar, horseradish                 | 9.5   |
| Gressingham chicken liver parfait, celeriac & mustard, brioche                              | 8.5   |
| Shellfish cocktail - crab, prawns & brown shrimp, little gem, mary rose sauce, rye          | 12.5  |
| Lindisfarne oysters, mignonette, lemon six / twelve   | 14/28 |
| West coast scallop in the shell, fondant leek, crisp treacle bacon, chive butter – each (p) | 4.5   |
| Steak tartare, hand cut beef fillet, classically dressed 100g / 200g                        | 17/34 |

## *soup & salads*

|   |     |
|---|-----|
| Celeriac & Jerusalem artichoke velouté, olive tapenade, goat's cheese cracker (v) | 7.5 |
| Lobster bisque, lobster brioche   | 8.5 |
| Seared yellowfin tuna, avocado, mizuna, pickled radish, sesame dressing           | 8.5 |
| Caesar salad (v) add grilled chicken - 4.5  | 7.5 |
| Laverstoke Park buffalo mozzarella, San Marzano tomato, basil pesto (v)           | 7.5 |

## *Homemade classics*

|  |    |
|--|----|
| Somerset chicken pot pie, mushrooms, tarragon & cider                        | 18 |
| Deep fried haddock & chips, minted peas, tartar sauce                        | 14 |
| Cumberland sausage ring 300g, crisp onions, mash, devilled mustard sauce (p) | 15 |
| Braised lamb hot pot, buttered carrots                                       | 20 |

## *Mains*

|   |    |
|---|----|
| Roast cod, celeriac & potato fricassé, bouillabaisse sauce  | 21 |
| Poached red mullet, sea bass, scallops & king prawns “in paper”, vermouth broth, saffron potatoes | 25 |
| Tournedos Rossini, beef fillet, sautéed duck liver, bouangere potato, truffle & Madeira sauce     | 34 |
| Pan fried calves liver, bacon, creamed potato, crisp sage, sauce diable (p)                       | 18 |
| Halibut, hazelnut & herb crust, wilted spinach, chive velouté (n)                                 | 18 |
| Venison ‘Wellington’, celeriac purée, sauce poivrade  | 25 |

## *Vegetarian & vegan*

|   |    |
|---|----|
| Wild mushroom & artichoke ravioli, sauce vierge (Vegan)                             | 15 |
| Potato & spinach gnocchi, Basque roast peppers, pimento beans, butter sauce (v)     | 14 |
| Truffled orzo pasta, mascarpone, Parmesan, spinach, garlic & parsley persillade (v) | 14 |

## *Sharing for two*

|  |    |
|--|----|
| Whole roast seabass, Moroccan rice stuffing, prawn, olives, tomato & herbs, sauce vierge | 42 |
| Goosenargh five spice roast duck, duck leg & turnip pie, peppercorn sauce                | 40 |
| Orkney 21day dry aged beef chateaubriand 650g, bone marrow, mushroom & watercress        | 85 |
| Roast rack of lamb, Lancashire hot pot, red cabbage, heirloom carrots                    | 50 |

## *From the josper*

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 & climate combine to provide the ideal environment for raising cattle. The beef is grass fed & aged before being grilled over natural charcoal and wood which gives it its unique flavour.

|               |      |                  |    |
|---------------|------|------------------|----|
| flat iron     | 200g | 32 days dry aged | 15 |
| fillet steak  | 230g | 28 days dry aged | 32 |
| sirloin steak | 320g | 45 days dry aged | 30 |
| rump cap      | 250g | 45 days dry aged | 20 |
| ribeye        | 300g | 45 days dry aged | 31 |
| cheeseburger  | 180g |                  | 12 |

### *Sides* | 4.5

Triple cooked chips (v)  
French fries with  
espelette & Parmesan  
Buttered mash (v)  
Truffled mac n'cheese (v)  
Winter greens (v)  
Buttered Heirloom carrots (v)  
Garlic roast mushrooms (v)  
Braised red cabbage (v)  
Tomato & onion salad (v)

### *sauce* | 3

Béarnaise  
Truffled hollandaise  
Peppercorn  
White Port & Yorkshire blue  
Red wine & shallot  
Garlic butter (v)  
Sauce vierge - tomato, shallot,  
soft herbs & olive oil (v)

*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*

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