

crafthouse

STARTERS

Wye Valley asparagus, poached hen egg, spring truffle hollandaise	11
Smoked Loch Duart salmon, dill potatoes, baby red onions,	9.5
Yorkshire rabbit & ham hock terrine, carrots, gherkin & prune chutney with toast	8.5
Shellfish cocktail - crab, prawns & brown shrimp, little gem, Marie Rose sauce	14
Lindisfarne oysters, mignonette, lemon six / twelve	14/28
West coast scallop, spring pea, black pudding crumble & wild garlic foam- each (p)	4.5
Steak tartare, hand cut beef fillet, classically dressed 100g / 200g	17/34
Spring pea velouté, goat cheese & black pepper scone (v)	7.5
Lobster bisque, lobster brioche & Kümmel	12
Poached lobster tail, asparagus, avocado, butter lettuce & chilli basil dressing	18
Seared yellowfin tuna, avocado, mizuna, pickled radish, sesame dressing	10

MAINS

Seabass, brioche, lobster, spring pea gnocchi & lobster foam	25
Tournedos Rossini, beef fillet, duck liver, boulangere 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)	21
Salmon en crouete, asparagus, chive beurre blanc	25
Artichoke & broad bean ravioli, salsa verde (vegan)	15
Potato & spinach gnocchi, Basque roast peppers, pimento beans, butter sauce (v)	14
Truffled orzo pasta, mascarpone, spinach, garlic & parsley persillade (v)	14

MAINS TO SHARE

Whole roast seabass 1kg, olive, sundried tomato preserved lemon, orzo & salsa verde	42
Roast poussin, chicken pot pie & French peas	38
Orkney 21day dry aged beef chateaubriand 650g, bone marrow, mushroom	85
Roast rack of lamb, shepherd's pie, asparagus, heirloom carrots	50

HOMELY CLASSICS

Gressingham chicken pot pie, Morrel mushroom, spring pea & wild garlic	18
Poached red mullet, sea bass, scallops & king prawns, vermouth, saffron potatoes	25
Cumberland sausage ring 300g, Yorkshire cheddar, Jalapeno mustard sauce (p)	14
Lamb shank shepherd's pie, cheddar cheese crust	20
Cheeseburger 180g, lettuce, tomato relish, sriracha mayo, red onion, cheese, bacon	12

FROM THE JOSPER

Orkney Island, 28 days dry aged

Flat iron 200g	15
Fillet steak 230g	32

Orkney Island, 45 days dry aged

Sirloin, 320g	30
Rump, 250g	20
Ribeye, 300g	31

SAUCES 2.5

Béarnaise
Red wine & shallot
Truffled hollandaise
Garlic butter (v)
Peppercorn Sauce
Salsa verde (v)
White Port & Yorkshire blue

SALADS & SIDES

Caesar salad (v)	add grilled chicken - 4.5	7.5
Laverstoke Park buffalo mozzarella, San Marzano tomato, basil pesto (v)		7.5
Triple cooked chips (v)		4.5
French fries with espelette & Parmesan		4.5
Buttered mash (v)		4.5
Truffled mac n'cheese (v)		4.5
French peas with bacon (p)		4.5
Baby carrots (v)		4.5
Garlic roast mushrooms (v)		4.5
Tomato & onion salad (v)		4.5

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

Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill.