

crafthouse

Sunday menu

2 courses £20 3 courses £25
10am - 5pm

Starters

Chicken liver and Foie gras parfait, mandarin jelly, brioche

Cauliflower velouté, spiced onions, dukkah (v)

Cornish crab, Yorkshire tomatoes, tomato water

Tomato & Mozzarella Salad, heirloom tomatoes, pesto (n)

Loch Fyne scallop, potato espuma, wakame (£6 supplement)

Mains

Scottish salmon fillet, leeks, elderflower hollandaise

Corn fed chicken breast, pea, girolles and sherry sauce

Truffled orzo pasta, mascarpone, parmesan, spinach, garlic & parsley persillade (v)

Roast beef, Yorkshire pudding, roast potatoes and seasonal vegetables

Roast Lamb, Yorkshire pudding, roast potatoes and seasonal vegetables

Additional sides | 4.75

Carrots, espelette fries, buttered mash, mushrooms, chunky chips

From the grill

Sirloin steak	320g	28
Ribeye steak	300g	34
Fillet steak	230g	37

Sauces | 2.75

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

Desserts

Vanilla crème brûlée, Demerara sugar

Millionaire shortbread (p), Vanilla ice cream, shortbread, Dulche de leche and milk chocolate

Strawberry and cream eton mess, Vanilla diplomat, fresh strawberries, mint and meringue

3 cheese selection with crackers, fresh grapes/celery and chutney

Free flow offers

Upgrade your Sunday lunch 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

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

(v) suitable for vegetarians (n) contains nuts (p) contain pork
12.5% discretionary service charge will be added to your bill.

prices include VAT at 20%