

crafthouse

STARTERS

Loch Fyne scallop, potato espuma, wakame	15
Chicken liver and foie gras parfait, black cherry jelly, brioche	12
Salt aged Yorkshire beef tartare, capers & lemon jam, cornichon, miso	17.5
Cornish crab, Yorkshire tomatoes, tomato water	15.5
Braised pork cheeks, celeriac, pickled apple	13
Lindisfarne oysters, vinaigrette, lemon six / twelve (gf)	16/32
Cauliflower velouté, spiced onions, dukkah (v)	8
Harissa roasted carrots, Yorkshire fettle, sorrel (v)	12
Laverstoke Park buffalo mozzarella, San Marzano tomato, basil pesto (n)	10

MAINS

Line caught North Sea cod, mussels, Jerusalem artichoke, sea vegetables	27
Salt aged Yorkshire duck, beetroot, pickled girolles	26
Pigeon, lentils "du Puy", bourgignon sauce, broccoli	24.5
Scottish salmon fillet, leeks and elderflower hollandaise	22
Cauliflower cooked in yeast and brown butter, caper, parsley (v)	16
Truffled orzo pasta, mascarpone, spinach, garlic & parsley persillade (v)	18

MAINS TO SHARE

For two to share. Our sharing dishes are subject to availability. Please ask your server.

Orkney 21 day dry aged beef chateaubriand 650g (gf)	per person - 40
Roast rack of lamb, shepherd's pie, heirloom carrots	per person - 30
Lemon sole 700g, minted potatoes, caper and beurre noisette	per person - 32.5

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

(p) Contain pork (v) vegetarian (gf) gluten free (vg) vegan

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 its unique flavour.

STEAK CUTS

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

SAUCES (v)

2.75

Béarnaise
Red wine sauce
Truffled hollandaise
Garlic butter
Peppercorn Sauce
Port & Yorkshire blue

SIDES (v)

4.75

French fries with espelette & Parmesan
Chunky chips
Green salad, French dressing
Buttered mash
Truffled orzo n'cheese
Baby carrots
Seasonal greens

Prices include VAT at 20%.
12.5% discretionary service charge will be added to your bill.