

crafthouse

New Year's Eve 2019

£75

additional wine paring £40 per person

duck liver tart

rhubarb, buckwheat

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seared mackerel

pickled kohlrabi, buttermilk, wakame sorbet

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glazed pork cheek

maple roasted pumpkin, spiced pumpkin seeds

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90 day aged Yorkshire beef

celeriac, smoked bordelaise sauce

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milk ice cream

preserved cherries

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caramelised white chocolate ganache

bergamot sorbet, bee pollen crisps

Please inform your waiter of any allergy or dietary requirements. Menu is a sample and is subject to availability.
Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your bill.