

crafthouse

STARTERS

Loch Fyne scallop, potato espuma, wakame	14
Chicken liver and foie gras parfait, black cherry jelly, brioche	11
Yorkshire game terrine, pear and ginger chutney, celeriac remoulade	11
Cornish crab, Yorkshire tomatoes, tomato water	14
Braised pork cheeks, pumpkin, sage	12.5
Lindisfarne oysters, vinaigrette, lemon six / twelve (gf)	15/30
Cauliflower velouté, spiced onions, dukkha (v)	7
Harissa roasted carrots, Yorkshire fettle, sorrel (v)	10
Laverstoke Park buffalo mozzarella, San Marzano tomato, basil pesto (n)	9.5

MAINS

North Sea halibut, coconut and kaffir lime sauce, bok choi	29
Salt aged Yorkshire duck, beetroot, pickled girolles	23
Yorkshire grouse, spiced cabbage, pommes Anna, Ardbeg sauce	29
Scottish salmon fillet, leeks and elderflower hollandaise	19
Cauliflower cooked in yeast and brown butter, caper, parsley (v)	15
Truffled orzo pasta, mascarpone, spinach, garlic & parsley persillade (v)	16

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)	76
Roast rack of lamb, shepherd's pie, heirloom carrots	60
Lemon sole 700g, minted potatoes, caper and beurre noisette	44

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 OUR BEEF IS SOURCED FROM BRITISH GRASS FED HEREFORD CATTLE.
IS HAS BEEN AGED IN A HIMALAYAN SALT CHAMBER FOR 35 TO 40 DAYS TO MATURE THE
FLAVOUR. THEN IS COOKED OVER NATURAL CHARCOAL IN THE JOSPER OVEN.

STEAK CUTS

Ribeye, 300g	30
Sirloin, 320g	28
Fillet steak, 230g	34

SAUCES (v) 2.50

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

SIDES (v) 4.00

French fries
Chunky chips
Braised red cabbage
Buttered mash
Truffled orzo n'cheese
Baby carrots
Seasonal greens