

crafthouse

STARTERS

Hand dived Scottish scallop, potato & truffle espuma, puffed rice	15
Pork rilletes, apple and smoked eel chutney, toast (p)	11
Goose liver terrine, persimmon chutney and spelt toast	13
Wellgate smoked salmon, pikelets, dill pollen crème fraîche	10.95
Lindisfarne oysters, vinaigrette, lemon	six / twelve 15/30
White onion, pear and thyme soup, onion bhaji (vg)	7
Harissa roasted carrots, Yorkshire fettle, sorrel (v)	10
Heritage beetroot, whipped goat's cheese and walnut salad (n)	8.95

MAINS

Butter roasted turbot, salsify, oyster emulsion, champagne & caviar sauce	28
Pigeon, beetroot, shiitake mushroom, duck fat potato, spiced sauce	23
Yorkshire pheasant, spiced cabbage, pommes Anna, Laphroaig sauce	29
Stone bass, red Russian kale, salt baked celeriac, Morecambe bay shrimp velouté	22
Pork cheek braised in porter, roasted pumpkin, pumpkin seed crumble, mashed potato	18
Cauliflower cooked in yeast and brown butter, caper, parsley, almond sauce (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
Scottish venison wellington, mashed potato, roasted baby carrots	78

HOMELY CLASSICS

Fish & chips, North Sea cod, triple cooked chips, sauce gribiche, fresh peas	16
Yorkshire free range chicken & leek pithivier, mushroom, wholegrain mustard	17
Crafthouse burger, dry cured smoked bacon, Monterey Jack and chipotle mayonnaise (p)	17
...add seared goose liver	4

FROM THE JOSPER

ALL OUR BEEF IS SOURCED FROM BRITISH GRASS FED HEREFORD CATTLE. IT 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.

Ribeye, 300g	30
Sirloin, 320g	28
Fillet steak, 230g	34
Pork tomahawk, miso marinade	18
Yorkshire Barnsley chop, black garlic, oregano & lemon marinade	21
½ Spatchcock chicken, za'atar spice	15

SAUCES 2.50

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

SIDES 4.00

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