

# crafthouse

---

## STARTERS

Spiced carrot veloute, sweetcorn espuma, pickled carrot (vg)	7
Cured sea trout, ponzu gel, pickled shimeji mushroom	12.5
Yorkshire partridge & chicken terrine, pear relish	10.5
Laverstoke Park Buffalo mozzarella, tomato, pine nuts, beer vinegar dressing (v)	10
Hand dived Scottish scallops, buckwheat, apple, truffle sauce	15
Thai mussel broth, lemongrass, ginger	9

---

## MAINS

Sole with lobster mousse, confit potatoes, grapes and sauce americaine	26
Breast of corn fed chicken, pomme purée, cavolo nero & rosemary sauce	18
North Atlantic cod, pomme puree, parsley, caper and lemon	28
Jerusalem artichoke risotto, pickled roscoff onion (v)	15
Roasted delicata squash, goats' curd, pomegranate & sage (v)	13.5
Yorkshire lamb, grilled artichoke, BBQ aubergine purée, courgette	25

---

## FROM THE JOSPER

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

COOKED OVER NATURAL CHARCOAL IN THE JOSPER OVEN.

Ribeye, 300g	28
Fillet, 200g	32
Sirloin, 250g	26
Whole sea bream, crayfish, lemon, dill	23.5
½ Whitby lobster, chips, garlic butter	24.5
Chateaubriand for 2, (please check with your server for availability)	71.5
Sauces: Béarnaise, Garlic butter, Peppercorn sauce	2.5

## SIDES 4.50

Chunky chips | Buttered mash | Sesame glazed carrots | Seasonal greens | Caesar salad

V- vegetarian VG- vegan

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

All prices include VAT

12.5% discretionary service charge will be added to your bill