

crafthouse

SUNDAY MENU

Two Courses 24.50 / Three Courses 29.00

APPETIZERS

Lindisfarne oyster	each 3.15
Bread selection	3.50
Nocellara olives	3.50

STARTERS

Salad of Isle of Wight tomato Burrata, IPA dressing, lovage

Terrine of Corn-fed Chicken Ham, Apricot and carrot

Torched Mackerel Celeriac and wasabi puree, caramelized apple

MAINS

Roast beef Yorkshire pudding, roast potatoes and seasonal vegetables

Roast lamb Yorkshire pudding, roast potatoes and seasonal vegetables

Smoked Haddock Crushed jersey royal potatoes, lemon puree and sorrel velouté

Belly of Pork Fresh peas, pomme purée, carrot and orange puree

Risotto of Cauliflower Pine nut and pickled cauliflower (V)

Additional sides 5

Chunky chips | Buttered mash | Sesame glazed carrots | Seasonal greens | Leafy Salad

SAUCES | 2.5

Peppercorn / Garlic Butter / Béarnaise

DESSERTS

Strawberry Eton Mess strawberry mousse, meringue, fresh strawberries

Cheese Plate Crackers, chutney, quince, grapes Lemon tart, raspberry ice cream

White Chocolate & Raspberry Choux Religieuse white chocolate diplomat, raspberry gel & choux pastry

FREE FLOW OFFERS

Upgrade your Sunday lunch with free flowing red wine or prosecco

Only **one offer available per person** for a maximum period of 1.5 hours.

Red Wine | additional £25pp

Prosecco | additional £25pp

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

(v) suitable for vegetarians (n) contains nuts (p) contain pork

12.5% discretionary service charge will be added to your bill.

All prices include VAT