

crafthouse

APPETIZERS

Lindisfarne oyster with mignonette sauce	each 3.15
Bread	3.50
Olives	3.50

STARTERS

Cured Severn & Wye salmon, fennel & blood orange salad	12.00
Charred leeks, whipped goat's cheese, burnt shallot vinaigrette & olive caramel /v /vg on request	14.50
Searred scallops, pea purée, peach gel & chicken jus	19.50
Salad of Isle of Wight tomato, burrata, IPA dressing & lovage oil /v /vg on request	12.50
Yorkshire Wolds chicken terrine, ham, apricot & carrot	12.00
Watercress velouté, soft boiled Burford brown egg	8.50

MAINS

Gressingham duck breast, pickled red cabbage purée, confit leg pastilla & duck fat rosti	28.00
Dover sole meunière, beurre noisette, Jersey Royal potatoes, capers & samphire	35.00
Risotto of cauliflower, pine nut, pickled cauliflower /v /vg on request	16.00
Yorkshire Wolds chicken, pomme anna, ver jus, charred baby gem, peas & pancetta	22.50
Breaded cod cutlet, pomme purée, morel mushroom, caper, raisin purée, sauce vierge	21.50
Char grilled aubergine, Wye Valley asparagus, harissa, toasted almonds /vg	17.50

FROM THE JOSPER

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

COOKED OVER NATURAL CHARCOAL IN THE JOSPER OVEN.

Native lobster & chips, leafy salad, garlic butter	(half/whole) 37.5/75
32 days aged Hereford Sirloin, 300g	26.00
32 days aged Hereford Fillet, 200g	33.00
32 days aged Hereford Chateaubriand 550gr for 2	64.00
Sauces: Béarnaise, Garlic butter, Peppercorn sauce	3.50

SIDES 5

Triple cooked chips | Pomme purée | Glazed carrots | Seasonal greens | Jersey Royal potatoes | Leafy greens

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